

www.thetippinghouse.com
reservations@thetippinghouse.com



An optional service charge of 12.5% is added to all bills. Please note, 100% of this goes to our front of house, kitchen and bar teams.

Snacks & Sharing

available until late

Flatbread - Rapeseed Oil -
Balsamic Vinegar 3.5 (ve, df)

Chilli & Lemon Gordan Olives 5.5 (ve, df, gf)

Smoked Almonds 5.5 (ve, df, gf)

Spiced Nuts 5.5 (ve, df, gf)

Cheese | Trio of Cheese - Oaties -
Chutney - Grapes - Figs 18.0 (v)

Meat | Smoked Venison - Salami -
Gordan Olives - Artichokes - Sun-blushed
Tomatoes - Flatbread 18.0 (df)

Pickles | Hummus - Achar -
Gherkins - Beetroot - Chutney -
Flatbread 15.0 (ve, df)



Late Night Poutine

all night Friday and Saturday

Allergy Advice: Everything on our menu is produced on site by our chefs in an environment where the following allergens are present and used regularly: Nuts, peanuts, gluten, milk & lactose, egg, fish, molluscs & crustaceans, soya, lupin, celery, mustard, sesame seeds.

If you have an allergy or dietary requirements, please let us know and our chef will be happy to advise or adapt dishes where possible.

Tasting Menu

served from 5pm - 10pm

Two Courses | £32 Three Course | £39
Wine Or Scotch Whisky Pairing | +£18

Starter

Mackerel Rillettes

*Hot-smoked mackerel mixed with horseradish cream, lemon zest, and chives.
Served with oaties and pickled fennel*

Pork Cheek & Peach on Toast

*Slow-braised pulled pork cheeks served on toasted sourdough
with wholegrain mustard, fresh peach slices and watercress (df)*

Chargrilled Sweetcorn, Tomato & Avocado Salad
*Sweetcorn kernels and cherry tomatoes, charred then tossed
with avocado and a smoked paprika dressing (ve, gf, df)*

Main

Catch of the Day with Broad Bean & Lemon Butter
*Catch of the day, broad beans, peas, and baby gem lettuce,
finished with a lemon & caper sauce (gf)*

Beef Shin & Bourbon Ragu
*Braised Scotch beef shin in a slow-cooked ragu,
with gnocchi and grated pecorino*

Stuffed Romano Peppers with Quinoa and Bulgar
*Toasted pine nuts, currants and fresh herbs,
served with a garlicky tomato sauce (ve, df)*

Dessert

Raspberry & Scotch Whisky Eton Mess (gf)

Grilled Peaches with Coconut & Oat Crumble
w/ Vegan Vanilla Ice Cream (ve, df)

Dark Chocolate & Orange Whisky Torte w/ Clotted Cream

Bar Bites

served from 4pm - 10.30pm

Poutine - Cheese Curds - Gravy 8.5 (v)

Arancini - Truffle - Parmesan - Aioli 7.5 (v)

Mac 'n Cheese Waffle - Ketchup 8.5 (v)

Avocado Toast - Pico de Gallo 8.5 (ve)

Mushroom Bao - Hoi Sin 10.5 (ve, df)

Pickled Herring - Beetroot - Rye 9.5

Whitebait - Aioli - Lemon 9.5 (gf, df)

Monkfish Bao - Tartare - Rocket 10.5 (df)

Chicken Wings - Frank's Hot Sauce 9.5 (df, gf)

Fried Chicken Bao - Katsu Curry -
Asian 'Slaw 10.5

Haggis Fritter - Brown Sauce 9.5 (df)

Scotch Egg - Brown Sauce 8.5 (df)

Beef Shin Croquettes - Horseradish 9.5

Steak Tartare - Egg Yolk - Flatbread 13.5 (df)



3-For-2 on Bar Bites

*from Tuesday - Thursday
(*last orders 10.30pm)*