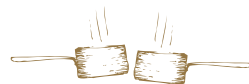


10th
BIRTHDAY
2012 - 2022



Thank you to all our guests, suppliers
and hospitality friends for your
incredible support over the last 10
years. Tag us in your memories:
#tipplinghouse

the
TIPPLING HOUSE



WWW.TIPPLINGHOUSE.COM
RESERVATIONS@TIPPLINGHOUSE.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.

FOR THE TABLE

Sourdough – Rapeseed Oil
– Sherry Vinegar (ve) | 2.5 per person

Smoked Almonds (ve) | 4.0

Chilli & Lemon Gordal Olives (ve) | 4.0

Tempura Olives (ve) | 6.0

SNACKS

ANY 3 SNACKS FOR £15

(*valid Tues – Thurs or after midnight on Fri/Sat)

Poutine – Curds – Gravy (v) | 6.5

Buttermilk Fried Chicken Tacos – Pickled Red Onion
– Salsa | 7.5

Sticky Korean-style Chicken Wings
– Sesame (gf, df) | 7.5

Pork & Black Pudding Fritter – Apple (df) | 8.5

Venison Scotch Egg | 8.5

Arancini – Wild Mushroom Ketchup (ve, df) | 8.5

Halloumi Fries – Sweet Chilli (v) | 8.5

Mac & Cheese Waffle – Tomato Ketchup (v) | 6.5

SMALL PLATES

Sea Bass Ceviche – Lime & Chilli
– Beetroot Tostada (df) | 10.0

Sea Trout Gravavlax – Spicy Tomato – Dill
– Avocado (gf, df) | 8.5

Roast Scallops – Chestnut Velouté
– Pancetta – Apple (gf) | 12.0

Burrata – Pumpkin – Hazelnut – Sage (v, gf) | 9.0

Clava Brie – Jerusalem Artichoke Crisps
– Honey (v) | 7.5

Blarliath Cheddar Rarebit – Pickled Walnut (v) | 8.5

Strathdon Blue Cheese Mousse – Kumquat
– Raisin – Smoked Almond (v) | 8.5

Mushroom & Chestnut Pate – Tarragon
– Fermented Cranberry (ve) | 8.5

PRE-THEATRE

Choose one small plate, one mid-size plate and a
small glass of wine or schooner of tap beer for only
£15 per person

(*valid Tues – Fri before 6.30pm, soft drink
alternatives are available)

MID-SIZE PLATES

Crispy Monkfish Cheeks – Dashi Broth – Pickled Veg
– Poached Egg (df) | 13.0

Pan-Fried Sea Bass – Cavolo Nero – Jerusalem
Artichoke – Seaweed Dumplings – Lemon (gf) | 14.0

Venison Cannelloni – Wild Mushroom | 13.5

Confit Duck Leg – Braised Red Cabbage – Saffron
Mash – Peppercorn Sauce (gf) | 15.0

Braised Scotch Beef Shin – Parmesan Polenta
– Crispy Kale | 14.5

Roast Cauliflower – Smoked Cheddar Sauce
– Pickled Leek – Nuts – Seeds (v) | 12.0

Beetroot & Thyme Pithivier – Fried Sprout – Parsnip
– Lemon – Sage (ve, df) | 13.0

SWEET THINGS

Roast Autumn Fruits – Honey Sabayon
– Thyme Syrup – Marsala (v, gf) | 8.0

Dark Chocolate Mousse – Cocoa Nib
– Passionfruit – Chamomile (v, gf) | 8.5

Vegan Espresso Crème Caramel
– Christmas Pudding Crumb (ve, df) | 8.0

Trio of Cheese – Smoked Almonds
– Caramelized Apple – Toasted Sourdough (v) | 9.0

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.