

Taylor & Clay

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BREAKFAST

7AM - 11.30AM

LUNCH

12.00PM - 4PM

DINNER

5PM - 10PM

While you wait

FLATBREADS AND BITS

Flatbreads served with a selection of our favourite sauces, dips and oils. *£4*

NOCELLARA OLIVES (v)

Mild and buttery olives from Sicily. *£3*

PEPITAS (v)

House-made, roasted and spiced pumpkin seed clusters. *£2*

ESCABECHE VEGETABLES

A zesty combination of crunchy pickled vegetables. *£2.50*

Starters

MOZZARELLA

Toonsbridge buffalo mozzarella, pistachio crumbs, bois boudran sauce. *£6.75*

SPICED SWEET POTATO & BUTTERMILK CROQUETAS

Served with curry leaf aioli. *£6.25*

SALT HAKE CARPACCIO

Broad bean, baby gem, preserved lemon and dill. *£7.25*

SMOKED TOMATO SOUP (v)

With yoghurt and coriander. Served with grilled sourdough *£5.75*

CHERMOULA TIGER PRAWNS

Juicy tiger prawns marinated in chermoula and finished with tangy sumac. Served with flatbreads *£7.5*

HOT PICKLED SAUSAGE

Smoked and pickled fennel and chilli sausage, finished on the grill and served with burnt onion cream. *£6.5*

'ISPINI' LOMO

Molasses and craft stout cured pork loin, fennel purée and escabeche vegetables. *£7.25*

Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen free.

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A discretionary 10% service charge will be added to your bill for parties of 6 or more.

SHARING PLATTER (for two) (v)

Because sharing is caring!

Flatbreads and bits, nocellara olives, escabeche vegetables, pepitas. *£11.5*

The Grill

At the heart of our kitchen lies our bespoke Asador Grill. We cook all our meat and seafood over roaring fires of lump-wood charcoal with ash and birch wood sourced from sustainable local forests to produce a delicious smoky flavour. *Our Asador dishes include a sauce of your choice.*

WAGYU TRI TIP FOR TWO

Served with fries, greens, salad and sauces. Our sharing cut is truly memorable! **£69.50**

LISDERGAN 10oz RIBEYE

Lisdergan steaks are produced from high-quality, beef-bred cattle and aged for a minimum of 28 days. Served with fries. **£27**

LISDERGAN 10oz SIRLOIN

Lisdergan steaks are produced from high-quality, beef-bred cattle and aged for a minimum of 28 days. Served with fries. **£26**

ADD CHERMOULA PRAWNS

to your steak for just **£4.25**

16oz TOMAHAWK PORK CHOP

A Tomahawk pork chop from Andarl farm, Co Mayo. Our chops are cured overnight in a maple and mustard brine, finished on the grill and served with firepit vegetables. **£17.5**

IRISH CORN-FED HALF CHICKEN

Our chicken is brined in a sugar, salt and spice solution, steamed to keep it nice and juicy, finished on the grill and served with chargrilled garlic potatoes. **£16.5**

LAMB CHOPS

Served with firepit vegetables, chargrilled garlic potatoes and salsa verde. **£18.5**

The Rest

SALMON FILLET

Served with borlotti beans, sobrasada sausage and salsa verde. **£17.50**

WHOLE FISH

Our fish of the day is cooked 'a la plancha' or on the grill. *Please see our specials or ask your server for details*

MUSTARD & TARRAGON

'PARISIENNE' GNOCCHI (v)

Served with mushroom, fennel, hazelnuts and toasted buckwheat. **£11**

BAKED BUTTERNUT SQUASH (v)

With spiced apricot and pine nut stuffing, harissa cream and greens. **£11**

Vegetables

Firepit vegetables and smoked yoghurt - **£5.5**

Miso and garlic mushrooms - **£5.5**

Chargrilled potatoes with garlic and parsley - **£5**

Chargrilled scallions, cherry tomatoes, pecorino - **£4.5**

Green salad with pickles and pepitas - **£3.5**

Fries - **£3.5**

Sauces

Béarnaise

Bois Boudran

Burnt onion cream

Salsa verde

Mushroom ketchup