

TAYLOR & CLAY TAYLOR & CLAY TAYLOR & CLAY

DINNER



SNACKS

Something to nibble on while you wait.

FLATBREADS & BITS.....	4.00	CHORIZO BEER STIX.....	3.50
NOCELLARA OLIVES.....	3.00	PICKLES.....	3.00

START HERE

BURRATA (V)	7.00
Tapenade, basil oil and lemon crumb	
SPICED SWEET POTATO CROQUETAS	6.00
With curry leaf aioli	
FENNEL & MISO CURED SALMON	7.00
Rye pancake, apple and sour cream	
BORLOTTI BEAN 'HUMMUS' (V)	5.50
Roasted garlic, preserved lemon and flatbreads	
CHERMOULA TIGER PRAWNS	7.50
With flatbreads	
HOT PICKLED SAUSAGE	6.50
With burnt onion cream	
SALT BEEF TERRINE	6.50
Grape mustard, pickles and crostini	
SHARING PLATTER FOR TWO	11.50
Flatbreads and bits, nocellara olives, pickles, pepitas	

SERVED 5 - 10PM

THE GRILL

At the heart of our kitchen lies our bespoke Asador Grill.

We cook all our meat and seafood to perfection over roaring fires of lump-wood charcoal and sustainable ash and birch wood. Think fresh, locally-sourced food and unique, smoky flavours. We're serious about our steaks which are made from top-quality, flax-fed beef sourced from the award-winning Lisdergan Meats.

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

SERVICE CHARGE - A discretionary 10% service charge will be added to your bill for parties of six or more.

MAINS

CÔTE DE BOEUF	69.50
Miso and garlic mushrooms, greens, fries and sauces	
LISDERGAN 10oz RIBEYE	27.00
Fries, greens and a sauce of your choice	
LISDERGAN 10oz SIRLOIN	26.00
Fries, greens and a sauce of your choice	
ADD: CHERMOULA PRAWNS TO YOUR STEAK 4.25	
ANDARL FARM 16oz PORK CHOP	17.50
Garlic and lemon potatoes, greens and grape mustard	
IRISH CORN-FED HALF CHICKEN	16.50
Pilaf rice, greens and burnt onion cream	
HONEY HERB & LEMON LAMB CHOPS	18.50
Chermoula roast vegetables, greens, roasted garlic yoghurt	
HAKE FILLET	17.50
Borlotti beans, sobrasada sausage, salsa verde and lemon crumb	
WHOLE FISH	MARKET PRICE
Please see our specials or ask your server for details	
MUSHROOM & TARRAGON 'PARISIENNE' GNOCCHI (V)	11.00
Mushroom, fennel, hazelnuts and toasted buckwheat	
SWEET POTATO, SQUASH & COCONUT CURRY	11.00
Smoky aubergine, cashew fritter and pilaf rice	

FOR THE TABLE

Our tasty sides come in small and large portions so there's always enough to share!

FRIES	3.50	MISO & GARLIC MUSHROOMS	4.50 7
CHERMOULA ROAST VEGETABLES	4.50 7	SPRING ONION & ALMOND PILAF	4.50 7
HERB SALAD & TOASTED ALMONDS	4.50 7	SEASONAL GREENS, HARISSA & HAZELNUTS	4.50 7
GARLIC & LEMON POTATOES	4.50 7		

SAUCES

BÉARNAISE
BOIS BOUDRAN

BURNT ONION CREAM
SALSA VERDE

MUSHROOM KETCHUP
ALL SAUCES 2.00

TAYLOR & CLAY TAYLOR & CLAY TAYLOR & CLAY