

B & CLAY TAYLOR & CLAY TAYLOR

SUNDAY GRILL

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SNACKS

Something to nibble on while you wait.

FLATBREADS & BITS..... 4.00 NOCELLARA OLIVES..... 3.00

START HERE

BORLOTTI BEAN 'HUMMUS' (V)	5.50
Roasted garlic, preserved lemon and flatbreads	
SPICED SWEET POTATO CROQUETAS	6.00
With curry leaf aioli	
HOT PICKLED SAUSAGE	6.50
With burnt onion cream	
FENNEL & MISO CURED SALMON	7.00
Rye pancake, apple and sour cream	
CHERMOULA TIGER PRAWNS	7.50
With flatbreads	

SERVED 12 - 4PM

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.

ASADOR PLATES • 20

Each plate is served with garlic and lemon potatoes, chermoula roast vegetables, seasonal greens and sauce of your choice. All plates are served with a glass of our wine of the month or a soft drink for £20*

LISDERGAN BEEF

8oz picanha steak, braised shin fritters and béarnaise sauce.

LAMB

Irish lamb loin chops and salsa verde.

PORK

16oz Tomahawk pork chop with smoked belly, quince and walnut sauce

FISH OF THE DAY

With mussels and tiger prawns

IRISH CORN-FED HALF CHICKEN

Truffled mushroom croquetas and bois boudran sauce

VEGGIE* • 13.00

Cauliflower steak rarebit and truffled mushroom croquetas

SHARING

Our Côte de Beuf is big enough to share and is truly memorable

CÔTE DE BOEUF **69.50**

Miso and garlic mushrooms, greens, fries and sauces

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
CHERMOUNA 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

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