

TAYLOR & CLAY GRILL

TO START

Marinated Gordal olives ^(VE)	4.5	Jamón croquetas	8
Blackened padron peppers ^(VE)	6	Crispy tenderstem, charred leek, chilli oil ^(VE)	9
Breads & bits ^(VA)	6	Grilled flatbread, wild mushrooms, harissa, feta, honey ^(V)	10
Smoked chilli chipolatas	6	Crab cakes, masala tartare sauce	14

THE ASADOR GRILL

We cook the best local meat, seafood and vegetables over roaring flames, on our custom wood-fired asador grill.

RIBS, CHOPS, SKEWERS

Small plates are great as starters, for sharing, and on the side; large plates are perfect as a main course.

	Small / Large
Ibérico pork pluma skewer, citrus slaw	10 / 26
Beef shortribs, chimichurri	9 / 24
Lamb chops, anchovy mustard	9 / 26
Glazed monkfish chops, lemon aioli	8 / 24
Shrimp skewer, chermoula	10 / 20

THE ASADOR PLATE

36

Ibérico pork pluma, beef short rib, lamb chop & crevettes, chimichurri sauce & a side of choice

GRILL PLATES

Beyond Meat vegan burger ^(VE)	16
<i>Chargrilled onions, pickles, bois boudrain, fries</i>	
Charred corn ^(VA)	18
<i>Gochujang butter, firepit vegetables, avocado salsa, sour cream</i>	
Free-range chicken	24
<i>Half free-range Irish chicken, finished on the asador, with a side and sauce of choice</i>	
Seafood plate	market price
<i>Today's seafood special with salsa verde, aioli, fries</i>	

STEAKS

We're serious about our meat! All our cuts are sourced from the award winning Lisdergan Butchery.

300g Picanha	26
300g Sirloin	36
300g Ribeye	36
250g Fillet	39
450g T-Bone	40
450g Stonebridge pork chop	22

All steaks served with fries, greens & your choice of sauce.

SHARING CUTS

These steaks are priced per 100g & dependent on what we have in stock daily. They are big & perfect to share.

	Price per 100g
Chateaubriand	13.5
<i>Prime cut from the fillet</i>	
Porterhouse	9.5
<i>Cut from the thick end of the T-Bone</i>	
Côte de boeuf	9
<i>Ribeye on the bone</i>	
Picanha	8.5
<i>A South American style cut from the rump cap</i>	

All sharing cuts served with two fries, greens & two sauces of choice.

SIDES 6 each

Bombay potatoes	Mike's Fancy macaroni cheese
Chargrilled tenderstem	Mushrooms, nduja butter, honey
Firepit vegetables	Salt beef caesar salad
Grilled flatbread	Skin-on fries

SAUCES 2.5 each

Anchovy mustard	Burnt onion cream
Béarnaise	Malbec jus
Bois boudran	Mushroom ketchup
Bone marrow butter	Young Buck blue

Allergens - Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen free. (VE) Vegan (VA) Vegan Adaptable (V) Vegetarian. Service Charge - A discretionary 10% service charge will be added to all bills

BULLITT WINE LIST

At Taylor and Clay we're serious about our produce and serious about our wine!
Our true passion are big, beefy reds from around the globe, and we encourage you to enjoy exploring the diversity of our list. The team are on hand to help with a selection, so please don't be shy!

WHITE	175ml	Bottle
Rioja Blanco <i>Rioja Vega / Spain</i>	8	28.5
Sauvignon Blanc <i>Aquiline / South Africa</i>	8.25	29
Rebula <i>Klet Brda / Slovenia</i>	8.75	32
Sauvignon Blanc <i>The Holy Snail / France</i>		33.5
Riesling <i>Hörner / Germany</i>		35.5
Albariño <i>O Profundo / Spain</i>		36
Viognier <i>Domaine Les Yeuses / France</i>		39.5
Chardonnay <i>Hunter's / New Zealand</i>		45
Lugana <i>Tomassi Le Fornaci / Italy</i>		47
Chardonnay <i>St Francis / USA</i>		55

RED	175ml	Bottle
Grenache <i>Trashumante / Spain</i>	7.25	27.5
Alentejo <i>Tinto de Tabla / Portugal</i>		29
Merlot <i>Tierra Alta / Chile</i>	8.75	31.5
Shiraz <i>The Listening Station / Australia</i>	9.25	33
Malbec <i>Here & There / South Africa</i>		34.5
Aglianico <i>Terre D'Aione / Italy</i>		36.5
Rioja Reserva <i>Conde Valdemar / Spain</i>		38.5
Cahors Malbec <i>Chateau de Cedre / France</i>		40
Merlot <i>Benziger Family Winery / USA</i>		55
Malbec <i>Susana Balbo Signature / Argentina</i>		60

ROSÉ	175ml	Bottle
Bobal Rosado <i>El Ninot de Paper / Spain</i>	8.25	28.5

SPARKLING	150ml	Bottle
Prosecco <i>Dolci Colline / Italy</i>	8.95	36.5
Champagne <i>Taittinger / France</i>		95
Champagne Rosé <i>Taittinger / France</i>		110
Champagne <i>Dom Perignon / France</i>		350

TAYLOR & CLAY CORKAGE CLUB

Have an amazing bottle of wine at home? Bring it with you and enjoy alongside something tasty from our grill. Corkage is priced at £25 per bottle.

THE NO CORKAGE CLUB

Every Wednesday. Corkage is completely free!

Be sure to check out the blackboard for our ever-changing weekly specials, you're guaranteed to find a gem!