

# TAYLOR & CLAY GRILL

## TO START

Marinated Gordal olives <sup>(VE)</sup> .....	5	Cauliflower pakora, squash & cumin puree, onion sambal <sup>(VE)</sup> .....	9
'Bakari' breads & bits <sup>(VA)</sup> .....	6	Charred corn ribs, gochuang butter, sour cream <sup>(VA)</sup> .....	9
Blackened padron peppers <sup>(VE)</sup> .....	7	Smoked chicken & chive aioli, squash pickle, crostini .....	10
Jamón croquetas .....	9	Crab cakes, masala tartare .....	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
Beef shortribs, chimichurri .....	9 / 26
Lamb chops, anchovy mustard .....	9 / 26
Shrimp skewer, chermoula .....	10 / 20
Ibérico pork pluma, romesco sauce.....	10 / 28
Glazed monkfish chops, lemon aioli .....	11 / 22

### 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 <sup>(VE)</sup> .....	16
<i>Chargrilled onions, pickles, bois boudrain, fries</i>	
Colcannon & Mount Leinster cheddar Boxty <sup>(VA)</sup> .....	18
<i>Charred leek, wild mushrooms, burnt onion cream</i>	
Free-range chicken.....	24
<i>Half free-range Irish chicken, garlic potatoes, béarnaise</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 .....	27
300g Sirloin .....	37
300g Ribeye .....	37
250g Fillet .....	39
450g T-Bone .....	40
450g Stonebridge pork chop .....	24

*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 .....	14
<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	Grilled flatbread
Chargrilled tenderstem	Mike's Fancy macaroni cheese
Firepit vegetables	Mushrooms, nduja butter, honey
Fries	Salt beef caesar salad

## 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*