

TAYLOR & CLAY GRILL

TO START

Marinated Gordal olives ^(VE)	5	Cauliflower pakora, squash & cumin puree, onion sambal ^(VE)	9
'Bakari' breads & bits ^(VA)	7	Charred corn ribs, gochuang butter, sour cream ^(VA)	9
Blackened padron peppers ^(VE)	7	IPA & soy glazed belly pork, crackling, mushroom ketchup	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
Barbacoa beef, chimichurri	9 / 27
Lamb chops, anchovy mustard	9 / 26
Shrimp skewer, chermoula	11 / 22
Ibérico pork pluma, romesco sauce	12 / 36

THE ASADOR PLATE

39

Pork pluma, barbacoa beef, lamb chop, crevettes, chimichurri & a side of choice

GRILL PLATES

Beyond Meat vegan burger ^(VE)	16
<i>Chargrilled onions, pickles, bois boudrain, fries</i>	
Celeriac & cashew pie ^(VA)	18
<i>Wild mushrooms & chargrilled tenderstem</i>	
Free-range chicken	26
<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	28
300g Sirloin	39.5
300g Ribeye	39.5
250g Fillet	42.5
450g T-Bone	41.5
450g Stonebridge pork chop	26

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	15
<i>Prime cut from the fillet</i>	
Porterhouse	11
<i>Cut from the thick end of the T-Bone</i>	
Côte de boeuf	10
<i>Ribeye on the bone</i>	
Picanha	9.5
<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

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>	8.5	29.5
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>	7.5	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	29.5

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!