

TAYLOR & CLAY GRILL

TO START

Marinated Gordal olives ^(VE)	5	Candied sweet potato, tagine purée, courgette, dukkah ^(VE)	9
'Bakari' breads & bits ^(VA)	7	Chestnut mushroom parfait, piccalilli, sourdough ^(V)	10
Blackened padron peppers ^(VE)	7	Salmon tartare, capers, pickled cucumber, chive aioli	12
Jamón croquetas.....	9	Grilled whole quail, honey & five spice glaze	13

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
Guinness teriyaki glazed salmon	9.5 / 19
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

Vegan burger ^(VE)	16
Chargrilled onions, pickles, bois boudrain, fries	
Mike's Fancy Cheese tart ^(V)	18
Asparagus, wild mushrooms, heritage tomato salsa	
Free-range chicken	26
Half free-range Irish chicken, garlic potatoes, béarnaise	
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.

285g Picanha.....	29
285g Sirloin	39.5
285g Ribeye	39.5
230g Fillet	45
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

A South American style cut from the rump cap

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

SIDES 6 each

Bombay potatoes	Fries
Chargrilled tenderstem	Mike's Fancy macaroni cheese
Charred corn ribs, gochujang butter, sour cream	Mushrooms, nduja butter, honey
Firepit vegetables	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
Garnacha Blanca <i>Bodegas Care / Spain</i>	7.75	28
Vinho Branco <i>Vinhas da Invejosa / Portugal</i>	8.5	30
Sauvignon Blanc <i>Aquiline / South Africa</i>	8.75	30.5
Sauvignon Blanc <i>The Holy Snail / France</i>		34
Viognier <i>Kleine Oranjerie / South Africa</i>		35
Riesling <i>Hörner / Germany</i>		36
Albariño <i>O Profundo / Spain</i>		36
Chardonnay <i>Hunter's / New Zealand</i>		45
Lugana <i>Le Fornace / Italy</i>		48
Chardonnay <i>St Francis / USA</i>		56

RED

	175ml	Bottle
Grenache <i>Trashumante / Spain</i>	8	28.5
Alentejo <i>Tinto de Tabla / Portugal</i>		30
Montepulciano d'Abruzzo <i>Pasqua / Italy</i>	8.5	30.5
Malbec <i>Elsa Bianchi / Argentina</i>	9	32
Pinot Noir <i>Sierra Grande / Chile</i>		35
Aglanico <i>Terre D'Aione / Italy</i>		38.5
Rioja Reserva <i>Conde Valdemar / Spain</i>		41
Cahors Malbec <i>Chateau de Cedre / France</i>		42
Merlot <i>Benziger Family Winery / USA</i>		56
Malbec <i>Susana Balbo Signature / Argentina</i>		63

ROSÉ

	175ml	Bottle
Tempranillo Rose <i>Bodegas Care / Spain</i>	7.75	27.5

SPARKLING

	150ml	Bottle
Prosecco <i>Dolci Colline / Italy</i>	9	37
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!