

TAYLOR & CLAY GRILL

TO START

MARINATED GORDAL OLIVES ^(VE)	5	CRISPY TOFU, avocado salad, chilli, lime & soy ^(VE)	9
'BAKARI' BREADS & BITS ^(VA)	7	WHIPPED GOATS CHEESE, pomegranate, beetroot, almonds ^(V)	9
BLACKENED PADRON PEPPERS ^(VE)	8	TIGER PRAWNS, chilli citrus butter, sourdough	10
SMOKED MACKEREL, charred orange salad, pickles	9	TATAKI BEEF, truffle ponzu, caramelised Shiitake mushroom	12

THE ASADOR GRILL

We cook the finest local meat, fish & vegetables over roaring flames, on our custom wood-fired asador grill. All our meat is sourced locally from County Tyrone's award-winning Lisdergan Butchery.

CHOPS & SKEWERS

All served with vegetable noodle salad, great as a starter, or as add ons to share.

ASADOR BEEF, chimichurri	7
LAMB CHOP, anchovy mustard	8
GUINNESS TERIYAKI GLAZED SALMON	9
SHRIMP SKEWER, chermoula	11
SMOKED YAKITORI CHICKEN	7

THE ASADOR PLATE

36

Lamb chop, asador beef, Yakitori chicken, shrimp skewer, chimichurri & a choice of side

GRILL PLATES

VEGETABLE ASADOR PLATE ^(VE)	18
<i>Celeriac shawarma, courgette skewer, satay mushrooms, grilled asparagus, kebab sauce & a choice of side</i>	
LISDERGAN DOUBLE CHEESE BURGER	20
<i>Wagyu beef bacon, pickles, bois boudran, fries</i>	
CAULIFLOWER STEAK ^(V)	18
<i>4 cheese and potato purée, charred broccoli, crispy onions</i>	
FREE-RANGE COUNTY ARMAGH HALF CHICKEN	26
<i>Fries, crispy chicken skin salt, bearnaise</i>	
SEAFOOD GRILL PLATE	MARKET PRICE
<i>Locally sourced from Keenan's seafood, Belfast</i>	

STEAKS

We're serious about our meat! All our Irish beef is flax fed & sustainably farmed for natural goodness & flavour.

230G KINGSBURY WAGYU DENVER	34
285G LISDERGAN SIRLOIN	39.5
285G LISDERGAN RIBEYE	39.5
450G LISDERGAN T-BONE	41.5
230G LISDERGAN FILLET	42
450G STONEBRIDGE PORK CHOP	26

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

SHARING CUTS

Our sharing cuts are priced per 100g, with a selection of weights available 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>	
CHEF'S CUT	MARKET PRICE
<i>See our blackboard for today's special cut</i>	

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

SIDES 6 EACH

CHARGRILLED TENDERSTEM	BOMBAY FRIES
CHARRED CORN RIBS, GOCHUJANG BUTTER, SOUR CREAM	FRIES
CRUSHED COMBERS, SMOKED BUTTER & BEEF BACON	MIKE'S FANCY MACARONI CHEESE
	MUSHROOMS, NDUJA BUTTER, HONEY
	SALT BEEF CAESAR SALAD

SAUCES 2.5 EACH

ANCHOVY MUSTARD	BURNT ONION CREAM
BÉARNAISE	MALBEC JUS
BOIS BOUDRAN	SMOKEY CORN 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 & Clay, we're serious about our produce and wine. We are passionate about big, beefy reds from around the globe and encourage you to explore the diversity of our list. The team are on hand to help with your selection, so please don't be shy.

WHITE	175ml	Bottle
GARNACHA BLANCA <i>Bodegas Care / Spain</i>	8.25	28.5
VINHO BRANCO <i>Vinhas da Invejosa / Portugal</i>	8.75	31
SAUVIGNON BLANC <i>Aquiline / South Africa</i>	8.95	31.5
SAUVIGNON BLANC <i>The Holy Snail / France</i>		35.5
VIOGNIER <i>Kleine Oranjerie / South Africa</i>		36
RIESLING <i>Hörner / Germany</i>		36.5
ALBARIÑO <i>O Profundo / Spain</i>		37
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>	8.25	29.5
ALENTEJO <i>Tinto de Tabla / Portugal</i>		30.5
MONTEPULCIANO D'ABRUZZO <i>Pasqua / Italy</i>	8.75	31.5
MALBEC <i>Elsa Bianchi / Argentina</i>	9.25	33.5
PINOT NOIR <i>Sierra Grande / Chile</i>		36.5
AGLIANICO <i>Terre D'Aione / Italy</i>		39
RIOJA RESERVA <i>Conde Valdemar / Spain</i>		43
CAHORS MALBEC <i>Chateau de Cedre / France</i>		44
MERLOT <i>Benziger Family Winery / USA</i>		57
MALBEC <i>Susana Balbo Signature / Argentina</i>		65

ROSÉ	175ml	Bottle
TEMPRANILLO ROSE <i>Bodegas Care / Spain</i>	8.5	29.5

SPARKLING	150ml	Bottle
PROSECCO <i>Dolci Colline / Italy</i>	9	37
CHAMPAGNE <i>Moët et Chandon / France</i>		99
CHAMPAGNE ROSÉ <i>Moët et Chandon / France</i>		115
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.

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