

# TAYLOR & CLAY GRILL

## SUNDAY LUNCH THREE COURSES | £37.50

### STARTERS

WHIPPED GOATS CHEESE, *pomegranate, beetroot, almonds* <sup>(V)</sup>

TIGER PRAWNS, *chilli citrus butter, sourdough*

SMOKED YAKITORI CHICKEN SKEWER, *charred orange salad, pickles*

MURLEY MOUNTAIN LAMB CHOP, *anchovy mustard, vegetable noodle salad*

### MAINS

THE BIG SUNDAY ROAST

*Lisdergan flax-fed sirloin beef or County Armagh chicken supreme;  
Maple glazed carrots, seasonal greens, Yorkshire pudding, roasties & gravy*

GRILLED WHOLE TANDOORI SEABASS, *Bombay potatoes, cucumber raita*

CAULIFLOWER STEAK, *4 cheese & potato puree, charred broccoli, crispy onions* <sup>(V)</sup>

STONEBRIDGE PORK CHOP, *crushed Comber potatoes, Armagh black butter, jus*

230G KINGSBURY WAGYU DENVER STEAK, *fries, greens, bearnaise* <sup>(£8 supplement)</sup>

### DESSERTS

STICKY TOFFEE PUDDING, *miso caramel, vanilla ice cream*

LEMON POSSET, *smoky black sesame crumble* <sup>(VE)</sup>

MIKE'S FANCY CHEESE, *chutney, pickle, sourdough crackers*

### SIDES | 6 EACH

BOMBAY FRIES

CHARGRILLED TENDERSTEM

CHARRED CORN RIBS, GOCHUJANG BUTTER, SOUR CREAM

CRUSHED COMBERS, SMOKED BUTTER & BEEF BACON

MIKE'S FANCY MACARONI CHEESE

MUSHROOMS, NDUJA BUTTER, HONEY

SALT BEEF CAESAR SALAD

SKIN-ON FRIES

*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*