

TAYLOR & CLAY GRILL

GRADUATION 2026 THREE COURSES | £35

STARTERS

WHIPPED GOATS CHEESE, *pomegranate, beetroot, almonds* ^(V)

TIGER PRAWNS, *chilli citrus butter, sourdough*

SMOKED YAKITORI CHICKEN SKEWER, *vegetable noodle salad*

TAKI BEEF, *truffle ponzu, caramelised Shiitake mushrooms*

MAINS

FREE RANGE CO. ARMAGH CHICKEN SUPREME, *fries, crispy chicken skin salt, béarnaise*

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

CAULIFLOWER STEAK, *4 cheese & potato puree, charred broccoli, crispy onions* ^(V)

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

KINGSBURY WAGYU DENVER STEAK, *fries, greens, bearnaise* ^(£8 supplement)

DESSERTS

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

LEMON POSSET, *smoky black sesame crumble* ^(VE)

MIKE'S FANCY CHEESE, *Armagh black butter, peach relish & 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*