

TAYLOR & CLAY GRILL

Fleadh Cheoil 2026

TO START

MARINATED GORDAL OLIVES ^(VE)	5
BAKED MUSHROOMS, 'nduja butter, honey	6
CHARRED CORN RIBS, gochujang butter, sour cream	6
'BAKARI' BREADS & BITS ^(VA)	7
BLACKENED PADRON PEPPERS ^(VE)	8
SMOKED YAKITORI CHICKEN, vegetable noodle salad.....	7
WHIPPED GOAT'S CHEESE, pomegranate, beetroot, almonds ^(V)	9
TIGER PRAWNS, chilli citrus butter, sourdough.....	10

FROM THE GRILL

FALAFEL SMASH BURGER, tabini, crunchy salad, red pepper ketchup & fries ^(VE)	16
CAULIFLOWER STEAK, 4 cheese and potato purée, charred broccoli, crispy onions ^(V)	18
LISDERGAN DOUBLE CHEESEBURGER, smoked wagyu beef bacon, pickles, bois boudran sauce, fries	20
GUINNESS TERIYAKI SALMON, cucumber salad, miso noodles, tenderstem	22
HALF FREE-RANGE IRISH CHICKEN, fries, crispy chicken skin salt, béarnaise	26

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

230G KINGSBURY WAGYU DENVER	34
285G LISDERGAN SIRLOIN	39.5
285G LISDERGAN RIBEYE	39.5
230G LISDERGAN FILLET	42
SHARING CUT SPECIALS, see our blackboard for today's sharing cuts	MARKET PRICE

SIDES | 6 EACH

SKIN-ON FRIES
CHARGRILLED TENDERSTEM
CRUSHED COMBERS, SMOKED BUTTER & BEEF BACON
MIKE'S FANCY MACARONI CHEESE
SALT BEEF CAESAR SALAD

SAUCES | 2.5 EACH

ANCHOVY MUSTARD
BÉARNAISE
BOIS BOUDRAN
BURNT ONION CREAM
MALBEC JUS

*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*