

TAYLOR & CLAY GRILL

TO START

MARINATED GORDAL OLIVES ^(VE)	5	SMOKED HADDOCK FISHCAKE, mustard cream leeks, pickled fennel .	10
'BAKARI' BREADS & BITS ^(VA)	7	ST. TOLA GOAT'S CHEESE, grilled squash, beetroot, walnut ^(VA)	10
BLACKENED PADRON PEPPERS ^(VE)	8	TIGER PRAWNS, chilli citrus butter, sourdough	11
ROASTED BONE MARROW, horseradish & dijon crumb, sourdough..	10	WAGYU BEEF, shiitake, black garlic, shallot vinaigrette.	13

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
HARISSA & HONEY CHICKEN	7
LAMB CHOP, anchovy mustard	8
GUINNESS TERIYAKI GLAZED SALMON	9
SHRIMP SKEWER, chermoula.	11

THE ASADOR PLATE

36

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

GRILL PLATES

MISO GLAZED CELERIAC ^(VE)	18
<i>Crushed Combers, kale, almond velouté, dukkah</i>	
GRILLED SPICED CAULIFLOWER ^(VE)	18
<i>Hot & sour onions, lentil dal, pomegranate</i>	
LISDERGAN DOUBLE CHEESE BURGER	20
<i>Wagyu beef bacon, pickles, bois boudran, fries</i>	
FREE-RANGE COUNTY ARMAGH HALF CHICKEN	26
<i>Fries, crispy chicken skin salt, béarnaise</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

SEASONAL GREENS & PRESERVED LEMON	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	CAFÉ DE PARIS BUTTER
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!