TAYLOR & CLAY GRILL

FESTIVE MENU

SUN – WED £47.50 | THURS – SAT £52.50

STARTERS

GLAZED CHORIZO 'PIGS IN BLANKETS' *Charred apple chutney, manchego crisp*

DUCK TERRINE *Spiced pear chutney, blackberry jus, crostini*

CHESTNUT & SAGE STUFFING FRITTERS *Cranberry sauce, smoked leek purée (VE)*

TIGER PRAWNS *Chilli citrus butter, sourdough*

MAINS

TURKEY BALLOTINE *Black pudding & apricot stuffing, smoked beef bacon, crushed potatoes, jus*

LISDERGAN SIRLOIN STEAK *Greens, fries, burnt onion cream (£12 supp)*

BAKED GOAT'S CHEESE & CARAMELISED RED ONION TART *Celeriac fondant, red wine & cranberry jus (V)*

ROOT VEGETABLE & CASHEW NUT ROAST *Sage & squash purée, spiced plum sauce (VE)*

GRILLED HAKE *Charred kale & rainbow chard, crushed combers, celeriac purée, lemon caper butter*

DESSERTS

CHOCOLATE & PECAN TART *Bailey's cream, winter berries*

SALTED CARAMEL & BANANA SPONGE *Charred clementine, vanilla ice cream*

VEGAN BROWNIE *Raspberry sorbet (VE)*

MIKE'S FANCY CHEESE

SIDES | 6 EACH

BOMBAY FRIES

CHARRED CORN RIBS, GOCHUJANG BUTTER, SOUR CREAM

CRUSHED COMBERS, SMOKED BUTTER & BEEF BACON FRIES

MIKE'S FANCY MACARONI CHEESE

MUSHROOMS, 'NDJUA BUTTER, HONEY

SALT BEEF CAESAR SALAD

SEASONAL GREENS & PRESERVED LEMON

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