

Welcome to The Tayleur Arms Pub, Restaurant and Accommodation

To Start

Homemade soup of the day

Served with a crusty bread & butter
with croutons & parsley finished
with a whirl of cream
£5.95



Chicken liver brandy port and thyme paté

With a red onion marmalade
and warm fresh bread
£6.95

Traditional prawn cocktail

Iceberg lettuce, North Atlantic prawns
covered with Marie rose sauce served
with freshly baked bread
£7.45

Creamy garlic mushrooms

Mushrooms, covered with fresh garlic
loaded with Parmesan cheese
finished with double cream
served with a homemade pesto garlic bread
£6.95

Smoked haddock kedgeree

A turmeric and cardamom rice with
smoked haddock topped with a fresh
poached egg
£6.95

Deli board

Selection of thinly sliced cured meats ,baby mozzarella marinated
olives ,cheese stuffed baby peppers ,spiced chutney fresh baked toasted bread
£7.50

Thank you for choosing the Tayleur Arms

Please note all our dishes are freshly prepared and do take time to produce. Your patience is appreciated.
Any variation to the menu will incur a surcharge of **£1.00** due to preparation times and extra costs incurred.
If you have any food allergy please let us know, as we will prepare your food separately with alternate ingredients
e.g. Gluten free batter for fish or bread replacement. Please note we **do not allow** menu variation on busy times as it
prolongs service times Paying by credit or debit card surcharge £0.50 per transaction

The Char Grill

Locally sourced wherever possible for the highest in quality meats grilled to your liking with , grilled tomato, fried mushrooms & onion with fresh cut chips.

8oz prime English fillet steak

This is the best of the best
very lean and tender lighter in flavour

£22.95

sirloin steak

A nice fat line across the top of the steak
gives good flavour and
a little more tender than the rump

£11.95 (5oz)

£ 17.95 (8oz)

8oz prime rib eye steak

Full of flavour from the rib higher fat content
gives greater flavour, should be cooked as
medium or longer to render the fat

for best result

£16.95

Horseshoe gammon steak

Served with mushrooms, onion rings
& fresh cut chips fried egg or fresh
pineapple

£11.95 (10oz)

£7.95 (5oz)

Taylor meat platter

6oz sirloin steak, 5oz gammon steak, 6oz breast of chicken,
char grilled to your liking, finished with,
Fried onion & mushrooms, grilled tomato & fresh cut chips

£17.95

Side orders

- Garlic bread £3.45
- Cheesy garlic bread £3.45
- battered onion rings £3.45
- English garden salad £3.45
- Market garden vegetables £3.45
- fresh cut Chips £3.45
- Sweet potato fries £3.45
- Jacket potato & Butter £3.45

Sauces

Why not complete this hearty English steaks
with one of our home made sauces

Creamy garlic mushroom sauce

Whole Green peppercorn sauce

Whole grain mustard sauce

Blue Stilton Sauce

Cracked black pepper sauce

£ 3.45 Per portion

Food Serving Times

Monday to Friday

12Noon - 2:30pm / 5:30pm - 9:30pm

Saturday 12noon - 9:30pm

Sunday 12noon - 6:pm

See our wine list for the perfect
accompaniment to your meal.

Pan seared sea bass

Fresh fillet of sea bass
served on crushed garlic new potatoes covered
in a roasted vine tomato and basil sauce
£14.75

Smoky BBQ Chicken

Char grilled chicken breast layered with
smoky streaky bacon covered with BBQ
sauce smothered with melted cheese
£12.45

Tornado Rossini

Seared fillet of beef medallions layered with a
homemade pate set upon on a herb & garlic crouton
enriched with a shallot lardons of bacon with a
sweet Madera wine sauce with dauphinoise potatoes
£17.45

Braised lamb

Succulent pieces of lamb braised in red wine, sweet redcurrant,
mushrooms & roasted root vegetables served on a buttery leek mashed potato
£14.95

Smoked haddock & parsley sauce

Natural smoked haddock
served with mashed potato and peas
£9.95

Goats Cheese & Root Vegetable Bake

Roasted beetroot, leeks, red onion and walnuts
topped with a generous slice of goats cheese, slowly baked
Served with salad and garlic bread
£10.50

Mushroom brie & potato tortilla

Traditional Spanish omelette finished with
potato mushrooms garlic & brie with a
rocket red onion salad & sweet potato fries
£9.95

Roasted butternut squash tart

Filled with tomato red onion and blue
cheese & butternut squash served with
crispy house salad & sweet potato fries
£10.45

Proper pub grub

The Half pounder

Made in house 100% prime beef burger , simply char grilled, with fried onions presented on a brioche bun with fresh chips watercress garnish burger relish fresh coleslaw

£9.95

+Mature cheddar

£10.95

+Topped with DBL bacon and cheese

£12.50

The pulled pork burger topped with melted cheese and fried onions

£13.50

Prime Fillet steak baguette

Beef fillet pan fried red onions on a warm baked French baguette with English garden salad

£12.50

Battered fish & Chips

Beer battered cod loin, fresh cut chips mushy peas or garden peas garnished with watercress, fresh lemon & tartar sauce

£11.45 large

£7.95 small

Braised steak & ale pie

Slowly braised with onions carrots & celery for a deeper flavour, encased in short crust pastry with chips & peas £10.95
with vegetables, gravy and chips £12.45

Homemade Lasagne

Layered fresh pasta & 100% beef, topped with cheese sauce, served with garlic bread and salad

£9.95 large

£7.95 small

Posh fish finger sandwich

Battered cod fillet on fresh baked bloomer bread white or wholemeal, served with a watercress garnish, tarter sauce and fresh cut chips

£9.50

Breaded scampi

Deep fried scampi watercress garnish and fresh cut chips with tartar sauce

(10 pieces) £9.95

(6 pieces) £7.50

Char grilled lambs liver

Layers of smoked bacon & liver topped with fried onions covered with gravy on buttered mash potato with garden peas

£8.95