

Starters

Home Made Soup of the Day

5.20

Wild Duck and Mushroom Arancini

10.40

Risotto Balls with Duck & Wild Mushrooms and D.O.P Buffalo Mozzarella

Antipasto Plate

12

Prized "Bellota"- Acorn Fed Jamón ibérico Spanish Ham, Casereccio Salami Milano Irish Cheeses, Roasted Red Peppers, Dips and Olives with Balsamic Syrup

Old School Crispy Fried Brie

9.90

with Home-Made Berry Chutney and Roast Hazelnuts

Lambay Island Crab Salad

12.50

Crab Meat - Direct from the Local Boats, Bound in Citrus Aioli with Avocado Pickled Cucumbers and Dill

Irish Mussels - Roaring Water Bay

9.90

In a White Wine, Garlic & Lemon Cream with Coriander

Five Mile Town Goats Cheese & Parma Ham Bruschetta

9.90

with Open Flame Roasted Red Peppers and Cherry Vine Tomatoes

Michael's

57 Deerpark Road, Mount Merrion, Co. Dublin • www.michaels.ie

Fresh Seafood

Irish Monkfish with Dublin Bay Prawns & Mussels

29

with Creamy Fettucine Pasta

Seafood Linguine

21

Prawns, Wild Irish Mussels, Calamari, and Cockles in Garlic Butter & Cherry Tomatoes

Large Lambay Crab & Prawn Salad

23.95

Lambay Island Crab Meat in Citrus Aioli, Prawns and Sweet Pickled Cucumbers

Moules Frites - Irish Mussels - Roaring Water Bay

18.50

In a Classic White Wine, Garlic, Coriander & Lemon Cream, served with a bowl of Chips

The Butchers Block – Choose your Cut

9 oz Fillet Steak - A Very Tender, Prime, Lean Cut

33

10oz Dry Aged Sirloin Steak - a Juicy and Tender Cut with Immense Marbling

28.90

16hr Slow Roasted Dexter Beef - Meltingly Tender Daube of Beef

22.90

*Our Steaks are Charred on an open flame, Dry Aged by Rick Higgins, Sutton Cross
All served with a Creamy Pepper Sauce, Chunky Chips and Onion Rings.*

Pasta

Classic “ Nonna’s Meatballs n Spaghetti

Sourcing – Crab – Robert Markey, Lambay Island. Lobster – Stephen Farren, Howth. Beef – Kieran O’Mahony Lamb, Chicken and Veal – John O’Reilly, Mount Merrion. Eggs – Brian Mannings Free Range Farm, Dingle. Other Suppliers include Ballymakenny Family Farm, Drummond House Garlic, Mooncoin Beetroot. We try to use as many small, independent, Passionate Suppliers wherever we can.

Enjoy

Home-Made Meatballs in our Tomato, Basil and Garlic Ragu Sauce with Spaghetti 19.80

Free Range Chicken, Bacon and Wild Mushroom Tagliatelle
19.90

Baby Spinach and Garlic in a Parmesan Cream

Rita's Hand Made Agnolotti

18.50

Parcels of Pasta filled with Mozzarella & Parmesan With Tomato Marinara Sauce and Basil

Sides 4.50

Hand Cut Chips with Garlic Aioli /
Tenderstem Broccoli
Mixed Green Salad / Buttered Baby
Potatoes
Home-Made Onion Rings

Sourcing - Crab - Robert Markey, Lambay Island. Lobster - Stephen Farren, Howth. Beef - Kieran O'Mahony Lamb, Chicken and Veal - John O'Reilly, Mount Merrion. Eggs - Brian Mannings Free Range Farm, Dingle. Other Suppliers include Ballymakenny Family Farm, Drummond House Garlic, Mooncoin Beetroot. We try to use as many small, independent, Passionate Suppliers wherever we can.

Enjoy