

Little Mike's

Wine – Fresh Seafood – Charcuterie – Small Plates
Feel Free to go Starters **&** Mains, or a few Small Plates and Platters.....

Snacks: Spanish “Granny’s” Green Olives 4 / Bread **&** Home- Made Caramel Butter 2. 50

Starters

Salt Beef **&** Cauliflower Cheese Arancini with Cheese Fondue 10

Hand Dived Normandy Scallops Roasted in Melted Bone Marrow 12 / Main with Chips 30

Prawn Fritti with Chilli and Wild Garlic Dressing, Citrus Aioli. 11. 90

Yellow- Fin Tuna Tartare, Asian Sesame Dressing, Avocado 12

Fried Gruyere Cheese with Honey, Onions 9. 5

Italian Charcuterie

Especially Selected and Imported for us from Puglia, using the finest, fattest, muddiest Pigs and cured the old school, slow traditional way.
Salami, Prosciutto, Iberico, Lonzo and Speck with DOP Mozzarella and Tomatoes – 15

Our Signature Sharing Seafood Platter for 2 or More. . . .

Skerries Black Sole / Whole Seabass/ Halibut / SURF n TURF with Fillet Steak

With Lambay Island Crab Claws, Lobster Fishcakes,
Clogherhead Prawns, Mussels **&** Clams in Lemon Butter, Sauces **&** Chips

€36 Per Person / Surf n Turf €40 Per Person

Mains

Butter Grilled Lambay Island Lobster with Hollandaise **&** Chips

Priced per Lobster

10oz Dry Aged Fillet Steak from Rick Higgin's
Served with Onion Rings, Chips and Bearnaise 34

Overnight Roast Kildare Ox Neck Curry with Ginger, Garlic **&** Chilli Broth, Black Chickpeas 21

All Irish Seafood Bowl

Fillet of Irish John Dory, Lambay Island Crab Claws, Lobster Fishcake,
Clogherhead Prawns, Clams and Mussels in Lemon Butter, Sauces, Chips 32

Desserts / Cheese

Chocolate and Praline “Eclair” berry compote / Raspberry Cheesecake 7. 50

Cheese Plate Cashel Blue Cheese, Shepherd's Store **&** Tallegio with Chutney, Breads and Crackers 15

Sourcing – We use lots of small independent suppliers and very often deal directly with local fishermen, farmers, growers, producers and makers – we take great pride in our sourcing, please feel free to chat and ask questions

Glass Kopke, Fine Tawny Port €6.95 / Glass Sauternes, Chateau Barbier €7.00
Nespresso Espresso € 2 (due to space, we are only able to fit a small nespresso machine — don't hate us please 😊)

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