

Take Away Specials and Safety Rules

-NO CASH - CARD ONLY

-NO ENTERING THE PREMISES

-NO PHYSICAL CONTACT WITH STAFF

-MAINTAIN SOCIAL DISTANCING-

-ORDER AND PAY OVER THE PHONE

Please note that due to social distancing measures we are spreading orders throughout the day, there are no pre-orders

Please just call around 30 mins before you would like to collect

-COLLECT AND WE WILL POP INTO THE BOOT OF YOUR CAR AND -
WE WILL WIPE THE HANDLE OF THE BOOT

we will have ZERO tolerance on these rules for the safety and comfort of
all

We will continue to operate like this, for as long as we are happy with the
risks and safety of our guests and staff and as long as we can continue to
get the best produce available

Please note, we will continue to buy the best, fresh produce and cook it the best that we can, this means that we can't possibly compete with a normal take away and we urge you to eat the food as soon as you get home

Snacks / Starters

Wild Duck & Mushroom Arancini with Truffle Aioli 10

Fresh Lambay Island Crab & Chorizo Fishcakes with Wild Garlic Aioli 12

Lambay Island Crab Claws and Dublin Bay Prawns in Lemon & Wild Garlic Butter with Crusty Bread 14.95

Crispy Fried Guyere Cheese with Irish Honey & Hazelnuts 10

Charcuterie Plates Proscuitto & Salami with Cheeses and Olives 14

Mussels in a Lemon, Garlic & Wild Garlic Cream 8.90

Buttermilk Fried Chicken - Free-Range Irish Chicken Fritti with Thai Style Syrup 9.50

Prawn Fritti - Prawns in a light batter with Chilli and Garlic Dressing 11

Soft Drinks, Beers and Wines also available - wines at reduced rates

ALL FOOD MUST BE CONSUMED WITHIN 60 MINS

Mains

Classic Spaghetti Bolognese of Angus Beef & Pancetta with Parmesan and Slow Cooked Tomato Sauce, Basil
12.50

Blade of Beef Bourguignonne with Mushroom and Ballymakenny Farm Potatoes 16

Sunday Roast

Overnight Slow Roast Daube of Beef

or

Kildare Lamb Shank

both served with a Ballymakenny Potato & Veg Course Mash, Roast Potatoes and Gravy

18.50

Steaks From Our Chargrill

9oz Prime Centre Cut Fillet Steak 29 / 10oz Rick Higgins Dry Aged Sirloin Steak 25

32oz BAD BOY Rick Higgins T-Bone Steak 33

All Served with Home-Made Chips, Beef & Onion Dressing & Pepper Sauce

90 Day Dry Aged Beef - Pure Breed, Grass Fed Castledermot Angus Beef

8oz Fillet 36 / 10 oz Striploin 35

Our Signature Sharing Seafood Platters for 2 or more

Or Fillet Steak Surf n Turf

*With Lambay Island Crab Claws, Lobster & Salmon Fishcakes, Clogherhead Prawns, Cockles,
Mussels, Sauces and Home-Made Chips.*

Platters 32 Per Person / Surf n Turf with Fillet Steak 39 Per Person

1/2 Irish Lobster

Poached, Deshelled and Butter Roasted with Hollandaise Sauce 39

Fresh Seafood Linguine of Prawns, Mussels, Cod and Squid in a Light Lemon Cream with Fresh Herbs

17.50

Grilled Irish Black Sole n Chips, Hollandaise and Tenderstem Broccoli

21

All Irish Luxury Seafood Bowl

*Wild Irish Halibut Fillet with Lambay Island Crab Claws, Lobster Fishcakes, Clogherhead Prawns & Mussels
in a Lemon and Wild Garlic Butter with Broccoli & Chips 28*

DESSERTS

Warm Apricot Tart with Apricot Gel 6

Chocolate & Hazelnut Praline with Berry Compote 6

Michael's, your Neighbourhood Restaurant