

Michael's and Little Mike's In Your Home

During this unusual period, we are still firmly sticking with our principle of buying the very best of ingredients, the freshest seafood from the boats, the finest dry aged and often organic meats from our butchers

It's key for us that our small Irish growers, fishermen, butchers, farmers and producers are still given a lifeline through this as we all navigate this and we are more committed than ever to supporting Irish Producers

We are still putting the same care into the preparation and cooking of these ingredients and we hope you enjoy our food in your home

We would advise not travelling too far with the food and pretty much wolfing it as fast as you can, so it is hot and fresh

Kind regards

Gaz, Talha, Keith and the Mike's Gang

STARTERS / SNACK

Wild Duck **&** Mushroom Arancini
Duck **&** Mushroom Risotto Balls filled with DOP Mozzarella, Balsamic Glaze and Truffle Aioli
10

Lambay Island Crab **&** Prawn Gratin
Fresh, Local Crab Claws Direct from the Boat and Prawns in Lemon Kerrygold Butter, Wild
Garlic and Herbs
14

Charcuterie **&** Cheeses
Selection of Premium Charcuteries and Irish Cheeses Prosciutto, Salami, Coppa with Cheeses
from Small Irish Farms such as Boyne Valley Farm and others, Olives and Tomato **&** Onion
Salsa
11

Asian Style Fried Chicken
Free Range Irish Chicken, Marinaded Overnight in Soy, Chilli, Honey **&** Pickle Juice Fried in a
Crispy Batter and served with a Thai Style Syrup Glaze
(This is a spicy pungent dish)
10

Prawn Fritti
Fresh Prawns in a Light Seasoned Batter, served with Chilli **&** Wild Garlic Dressing
11

Mussels n Chorizo
Irish Mussels with Chorizo in a light Tomato **&** Citrus Cream
9

Fried Brie Honey **&** Hazelnuts
Crispy, Melty Brie Cheese drizzled with Irish Honey and Roast Hazelnuts
9

Fried Crispy Aged Gruyere Cheese
Crispy, Melty Gruyere Cheese drizzled with Irish Honey and Roast Hazelnuts
12

Lambay Island Lobster **&** Crab Salad
Irish Lobster **&** Lambay Island Crab Salad Sweet Pickled Cucumber, Leaves Dressed in a
Zingy Herby Salsa
16

Organic Chicken and Free- Range Ham Terrine
Spring Green Salad and Date Chutney (on the side)
9

MAIN COURSES / PLATTERS

Chicken **&** Pancetta Fettuccine
Irish Chicken with Crispy Pancetta in a Chicken Stock Cream, Baby Spinach and Pecorino
Cheese
15

Dry Aged Fillet Steak
Seared 9oz Pure-Breed Angus Fillet Steak with Onion **&** Beef Dressing Home-Made Chips and
Both Wild Mushroom Cream and Bearnaise Sauce
27

Our Signature Prime Surf n Turf Platter for 2
The Surf - Lambay Island Crab Claws, Dublin Bay Prawns, Mussels and Cockles with
Lobster Fishcakes, Lemon Cream The Turf - Higgins T-bone steak, Overnight Slow Roast
Daube of Beef Sauces and Home-Made Chips
36 Per Person

Seafood Bowl
Selection of Prime Irish Fish and Shellfish Usually John Dory or Wild Irish Halibut with Crab,
Prawns, Dublin Bay Prawns, Mussels, Cockles and Lobster Fishcake in a Lemon Cream,
with Broccoli **&** Chips
26.9

Signature Seafood Platter for 2
Our Seafood Platter Prime Fish **&** Shellfish Direct from the boats Example would be a selection
of Halibut, Wild Seabass, John Dory, Prawns, Crab, Mussels and Cockles in a Lemon **&**
Garlic Butter, Lobster Fishcakes and Chips x 2 €30 Per Person
60

Main Course Lambay Crab Claw **&** Prawn Gratin
Prime Irish Lambay Island Crab Claws, Dublin Bay Prawns in Wild Garlic **&** Lemon Butter with
Home-Made Chips and Warm Bread
28

Moules Frites
Irish Mussels in a Light Cream with Lime, Coriander and Home-Made Chips
14.5

Luxury Seafood Pappardelle
Turbot, Lobster, Crab, Prawns **&** Irish Shellfish in a Light Lobster and Cherry Tomato
Sauce with Home-Made Pappardelle Pasta, Spring Asparagus and Fresh Herbs
27

Overnight Curried Early Spring Lamb
Lamb from Co. Kerry, in Talha's House Blend of Nihari Spices With Beef Dripping, Date and
Hazelnut Rice
18

1/2 Buttered Local Lobster n Chips
Anagassan Bay Lobster, Direct from local boats Poached, Deshelled and Roasted in Lemon
Butter with Mussels Home- Made Chips and Hollandaise
35

Reverse Sear Steak Platter for 2 - SUNDAY ONLY
Reverse Sear is a method of cooking at a low temperature that intensifies flavour Rick Higgin's
Rib Eye on the Bone Overnight Roast Daube of Beef Ballymakenny Potatoes, Spring Greens,
Chips and Sauces
32 Per Person

DESSERTS

Desserts Hand- Made by Rob of Le Patissier

Sticky Toffee Pudding
Warm Sticky Toffee Pudding with Butterscotch Sauce

Rich Chocolate Cake
Served with Apricot Jam