

# Michael' s Mount Merrion

## STARTERS

Irish Mussels  
with Chorizo in a Garlic **&** Parsley Cream 9

Old School Crispy Fried Brie  
with Honey **&** Roast Hazelnuts 9. 90

Fried Chicken – Free Range, Irish  
Lime and Pepper Fried Chicken with Parma Ham 9. 50

Black Sole Fritti  
Sole Fillets in a light batter with Chili and Garlic Dressing and Citrus Aioli. 10. 90

Freshly Caught Crab Claw and Dublin Bay Prawns  
with Avocado Dip and Ciabatta 15. 95/ 32 Main with Chips

Freshly Caught Lambay Island Crab Salad  
with Summer Tomatoes and Avocado, Dressed Leaves and Lime Aioli 15

Wild Duck **&** Mushroom Arancini  
Risotto Balls Filled with DOP Mozzarella, Balsamic Glaze **&** Truffle Aioli 10. 90

Beef Fillet Tartare- Austrian Style  
Hand Sliced Fillet of Beef ( raw ) in a Tomato Dressing, Avocado and Crispy Toasts 10. 50

Charcuterie Plate  
Prosciutto, Salami, Jamon with Cheeses, Tomato Dip, Olives **&** Ciabatta Bread 10. 90

## Main Courses / Platters

### Our Signature Sharing Seafood Platter for 2

Chefs Selection of Prime Seafood and Shellfish, Wild Seabass & Black Sole with Lambay Island Crab Claws, Dublin Bay Prawns, Mussels and Cockles with Lobster Fishcakes, Lemon Cream and Home- Made Chips

32 per person

### Rick Higgin' s Fillet Steak Surf & Turf Platter for 2

with Lambay Island Crab Claws, Dublin Bay Prawns, Mussels and Cockles with Lobster Fishcakes, Lemon Cream and Home- Made Chips

45 per person

### Seared Fillet Steak

Dry Aged Fillet Steak with Beef Reduction, Onion Rings, Pepper or Bearnaise Sauce ( or both if you like) and our Hand Cut Chips 32

### Pan seared Ewe Chops

Wexford Ewe ( Sheep) with Sauteed Potatoes, Turnip Puree and a Red Wine Gravy  
26 (not sure about ewe- don't worry it's not muttongy at all)

### Luxury Seafood Bowl

Fillets of Wild Irish Halibut with Lambay Island Crab Claws, Dublin Bay Prawns, Mussels and Cockles with Lobster Fishcakes, Lemon Cream and Home- Made Chips 28

### Grilled Irish Black Sole

Grilled Irish Black Sole with Lobster and Prawn Fishcakes and Ballymakenny Farm Broccoli, Herby Butter 27

Crab & Dublin Bay Prawn Linguine  
Crab Caught This Morning with Prawns, Mussels, Cockles, in a White Wine Cream with  
Garlic Tomatoes with Fresh Hand Made Linguine 27. 50

Half Buttered Irish Lobster - Poached, Cleaned & De- shelled  
Served with Prawn & Salmon Fishcakes, Mussels, Cockles, Dublin Bay Prawns  
with Our Home Cut Chips & Bearnaise Sauce 35

Free Range Chicken and Wild Mushroom Tagliatelle  
Baby Spinach Speck and Garlic in a Parmesan Cream 19. 90

Moules Frites  
Irish Mussels in a Lemon, Garlic & Coriander Cream, Homemade Chips 16

Hand- Made Casarecce Pasta  
in a Ballymakenny Broccoli Cream & Pecorino Cheese and Hazelnuts  
18

## DESSERTS

Warm Sticky Toffee Pudding with Vanilla Ice Cream 7. 50

Bread & Butter Pudding Served with Creme Anglaise 7. 50

Chocolate Brownie with Berry Coulis & Vanilla Ice Cream 7. 50

Lemon Sorbet with Limoncello 7. 50

Chocolate Praline "Eclair" with Mixed Berry Compote 7. 50

Boyne Valley Blue Cheese with House Chutney, Crackers & Grapes 11