

Michael' s Mount Merrion

Wine & Snack Menu

Duck & Mushroom Arancini

Risotto Balls Filled with Wild Mushroom & Roast Duck
Balsamic Glaze and Truffle Aioli 10

Carlingford Oysters

6 Oysters on Ice with 2 dressings on the side
- Shallot & Tarragon
- Ginger, Cucumber and Ponzu 12

Fillet of Beef Tartare

Austrian Style in a Tomato Dressing
with Avocado Puree and Frickles 11

Charcuterie Plate

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

Cows Lip & Gruyere Cheese Bechemal Croquette
with Mustard Aioli

9 (not sure about cows lip? Try it, don't like it, no charge)

Lambay Island Crab Salad with Organic Irish Leaves and Lemon Aioli 13

John Dory Fritti in a Light Batter with Chilli & Garlic Dressing and Charred Lime 10

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

Seared Fillet Steak

Rick Higgin's 1 Ooz Dry Aged Fillet Steak with Beef Reduction, Pepper or Bearnaise Sauce (or both if you like) and our Hand Cut Chips 32

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

Freshly Caught Crab Claw and Dublin Bay Prawn Gratin
With avocado Dip and Ciabatta and Chips 32