

Little Mike's

Small Plates / Starters

Abuela "Granny's" Green Olives 4

Boquerones from south Andalusia, Pickled Cockles, Chilli & Parsley 7

Highly Prized Carinbinero Prawn – Served Raw with San Marzano Tomatoes 10

Fried Crispy Brie with Howth Honey and Roast Hazelnuts 9

Jamon de Bollota Iberico

75% Raza Iberica DOP Gujuelo (Really Good Ham) with Revisan Sobrasada 14

Fried Deep-Sea Irish Squid with Salt & Pepper 12.90

Wild Hare & Ham Terrine with Piccalilli & Bearnaise

Grilled Spanish Prawns a la Plancha with Garlic and Lemon 13

Ray Wing Fritti

Irish Ray Wing in a light Batter, Chilli & Garlic Oil, Lemon Aioli 11

Mains

Signature Seafood Platter for 2

Wild Cornish Sea Bass & Skerries Black Sole with Lambay Island Crab Claws, Lobster Fishcakes, Clogherhead Prawns, Mussels, Lemon Sauce & Home-Made Chips 37 per person

Overnight Confit Daube of Beef

Ballymakenny Potatoes, Parsnip Crisp and Wild Mushrooms 22

All Irish Luxury Seafood Bowl

Wild Irish Halibut, Lambay Island Crab Claws, Lobster Fishcake, Clams, Cockles, Clogherhead Prawns, Mussels in Lemon Butter, Sauce, Chips 32

Moules Frites

Oat Fed Mussels in a Lemon & Garlic Cream and Hand-Cut Maris Piper Chips 18.50

Desserts

Chocolate & Praline 'Eclair' with Berry Compote, Sweet Vanilla Cream. 7.5

Warm Pear and Almond Tart with Poached Pears and PX Sherry 7.5

(We don't have space for a coffee machine, so we can't offer Tea/Coffee – don't hate us please, have more wine instead ☺)

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