

## Nibbles

<b>Marinated olives</b>	<b>£5.50</b>
<b>Smoked almonds (11)</b>	<b>£4.50</b>
<b>Mediterranean flat bread (1)</b>	<b>£8.50</b>
cherry tomato, garlic, basil, oregano, rocket & lemon zest	
<b>Garlic pizza bread (1)</b>	<b>£8.50</b>
Garlic, olive oil, oregano, parsley, sea salt	
<b>Add mozzarella £2 (5)</b>	

## Starters

<b>Soup of the day, Garlic &amp; herb Focaccia</b>	<b>£9.50</b>
please ask a member of our team	
<b>Chicken liver parfait (1,5,6,7)</b>	<b>£11.50</b>
Classic chicken liver pate, spiced butter, red onion chutney & sour dough toast	
<b>Salmon Gravlox (5,13)</b>	<b>£11.95</b>
Horseradish, lemon & dill cream	
<b>Salt &amp; Pepper squid (1,7,9,14)</b>	<b>£13.95</b>
Dusted pineapple cut squid, pickled cucumber salad, Coriander & sweet chilli dipping sauce	
<b>Mussels marinière (1,5,7,14)</b>	<b>£15.50</b>
Cornish mussels, onion, parsley, tarragon, rosemary white wine cream, garlic & herb Focaccia	
<b>Heritage beetroot (5,7)</b>	<b>£10.50</b>
Roasted & pickled beetroot, whipped goats curd, basil pesto	
<b>Charcuterie Selection (7,8)</b>	<b>£14.00 / £27.00</b>
Chefs' selection of cured meats, salami, marinated & pickled vegetables from Southwest	
<b>Fresh Rock oysters (7,14)</b>	
Served over crushed ice - shallot, red wine vinegar, lemon	
<b>Each £5.00 ½ dozen £28.50 dozen £57.00</b>	

## Neapolitan-style pizza

Enjoy our stonebaked pizzas, our doughs are freshly Made daily and hand rolled to order

<b>Mariner (1,13)</b>	<b>£14.50</b>
Tomato, basil, garlic, oregano, anchovie	
<b>Margherita (1,5)</b>	<b>£17.00</b>
Tomato, mozzarella, basil, olive oil	
<b>Pepperoni (1,5,7)</b>	<b>£18.50</b>
Tomato, pepperoni, mozzarella	
<b>Mickeys Seafood (1,5,7,12,14)</b>	<b>£21.00</b>
Tomato, parsley, squid, clam, mussel, king prawn, mozzarella	
<b>Golosona (1,5,7)</b>	<b>£18.50</b>
Tomato, blue cheese, mozzarella, artichoke, red pepper, spicy salami	
<b>Capricciosa (1,5,7)</b>	<b>£18.50</b>
Tomato, artichoke, mushroom, ham, black olive, mozzarella	
<b>Mickeys Devil (1,5,7)</b>	<b>£20.00</b>
Tomato, mozzarella, chicken, bacon, chorizo, n'duja	
<b>Mickeys Truffler (1,5,7,8)</b>	<b>£22.00</b>
Truffled béchamel, mushroom, artichoke, mozzarella, rocket, white truffle oil	
<b>Mickeys Vegan (1,v,vg)</b>	<b>£17.00</b>
Tomato, chargrilled courgette, aubergine, red bell pepper, red onion, basil pesto & pine nuts	

## Main Course

<b>Pumpkin &amp; sage Ravioli (1,5,6,v)</b>	<b>£10.00 / £19.00</b>
Brown butter, sage & pine nuts	
<b>Slow cooked pork belly (5,7)</b>	<b>£20.50</b>
White bean, sausage cassoulet, cider pork sauce	
<b>Indonesian seafood curry (1,4,5,7,8,9,11,12,13)</b>	<b>£29.00</b>
Day boat fish & prawn, lemongrass, coconut, lime, basmati rice, Indonesian style salad	
<b>Indonesian vegetable curry (1,7,8,11,v,vg)</b>	<b>£25.00</b>
Basmati rice, indonesian salad	
<b>Whole Plaice (5,7,12,13)</b>	<b>£27.00</b>
Rosemary noisette, lemon, capers, brown shrimp & parsley	
<b>Grilled Monkfish tail on the bone(5,6,7,8,13)</b>	<b>£33.00</b>
Curry spiced marinade, curry mayonnaise, coriander	
<b>Chargrilled Powderham Estate Lamb rump (5,7)</b>	<b>£28.00</b>
Polenta, cavolo nero, rosemary & thyme lamb sauce, gremolata	
<b>Penne Pomodoro (1,5,6,7)</b>	<b>£9.50 / £18.00</b>
Tomato, basil pesto & parmesan	
<b>Braised Devon red ruby beef bourguignon (1,5,7)</b>	<b>£22.00</b>
<i>Is there anything more comforting than a warming bowl of rich beef bourguignon? Served with creamy mash potato. Michael who mentored Joanna Page reached the final on ITV cooking with the stars</i>	
<b>Fish &amp; chips (1,5,6,7,8,13)</b>	<b>£21.00</b>
Catch of the day, beer batter, minted peas & tartar sauce	
<b>Moules frites (1,4,5,7,13,14)</b>	<b>£28.00</b>
Cornish mussels, onion, parsley, tarragon, rosemary white wine cream, garlic & herb Focaccia	
<b>The Big MC (1,2,5,6,7,8,13)</b>	<b>£23.00</b>
Fully loaded 6oz beef patty, smoked bacon, cheese, mushroom, fried egg, Mickeys smoke house sauce, gem lettuce, tomato, red onion, brioche bun & fries	
<b>Mickeys beach burger (1,2,5,7,8,13)</b>	<b>£20.50</b>
6oz beef patty, onion, mushroom, Mickeys smoke house sauce, gem lettuce, tomato, red onion, brioche bun & fries	
<b>Add Cheese £2.00 Bacon £2.25 Egg £1.80</b>	
<b>Mickeys vegetarian burger (1,2,v)</b>	<b>£19.00</b>
Moving mountain 6oz vegan patty, roasted red pepper, Monterey Jack cheese, gem lettuce, tomato, red onion In a Brioche bun and fries	
<b>Mickeys Vegan burger (1,2,v,vg)</b>	<b>£19.00</b>
Moving mountain 6oz vegan patty, roasted red pepper, gem lettuce, tomato, red onion, pretzel bun & fries	

## Sides

<b>Fries</b>	<b>£5.50</b>
<b>Truffle &amp; Parmesan fries (1,5,6,7,8,</b>	<b>£6.50</b>
<b>Coleslaw (6,7,8,v)</b>	<b>£4.00</b>
<b>Minted new potatoes (5,v,vg)</b>	<b>£5.50</b>
<b>Mac &amp; cheese (1,5,6,7,8,v)</b>	<b>£6.95</b>
<b>Seasonal vegetables</b>	<b>£5.50</b>
<b>Mixed leaf, tomato, &amp; red onion salad</b>	<b>£5.00</b>
<b>Mashed potato</b>	<b>£5.50</b>
<b>Minted peas</b>	<b>£4.50</b>

**Allergen Keys:** 1. Cereals Containing Gluten, 2. Soya, 3. Lupin, 4. Celery, 5. Milk, 6. Egg, 7. Sulphites, 8. Mustard, 9. Sesame, 10. Peanuts, 11. Nuts, 12. Crustaceans, 13. Fish, 14. Molluscs v. vegetarian, vg. vegan.  
If in any doubt, please enquire with your waiter.

## From our grill

Our beef is specially selected by our butchers, Alastair & Phillip of Darts Farm from slow reared Devon Ruby Reds, grass fed on the wetlands of the Clyst Valley, 35 day aged with Himalayan salt.

### Choice of side

<b>Rump steak</b>	8oz (225g)	<b>£29.00</b>
<b>Sirloin steak</b>	10oz (280g)	<b>£30.00</b>
<b>Fillet steak</b>	6oz (170g)	<b>£34.00</b>

### Choose your style

**Mickeys (8)**  
Dijon mustard, marjoram, oregano, thyme & cumin

**Texan (2,7,8)**  
seasoned with Texan style rub, served with Mickeys smoky BBQ sauce

**Argentinian (7)**  
chimichurri salsa

**Simply grilled (5)**  
thyme, confit onion, Portobello mushroom

### Choose your sauce

<b>Mushroom &amp; red wine (1,4,5,7)</b>	<b>£4.00</b>
<b>Pink &amp; green peppercorn sauce (1,4,5,7,8)</b>	<b>£4.00</b>

## What's on @ Mickeys Beach

**Lunch and Early birds menu 12-6pm**  
**Monday – Friday**  
£25.00 per person for two courses  
£35.00 per person for three courses

**Sunday Roast by the coast**  
2 course £25, 3 courses £35  
12-5pm every Sunday

Every Tuesday Pizza & Pint

Every Wednesday Burger & Pint

Every day 2-4-1 cocktails 12-7pm

Sea-nior citizens Monday – Friday  
fish & chips and pot of tea £17.50

### Wine dinners

A Taste of Portugal wine dinner Thursday 2<sup>nd</sup> May

**When dining in the Restaurant we kindly ask that a minimum of a main course is purchased per person.**

**A discretionary service charge of 12.5% is added to the bill.**