

# Matt the Thresher

Pembroke St. Dublin 2

## Starters

Seafood Chowder /Soup of the Day

Smoked Haddock Fish Cake served with sauté spinach, poached egg and hollandaise

Potted Smoked Trout and buttermilk rillettes with ruby grapefruit

Homemade Pâté with onion jam, pickled cucumber

(Both served with toasted sundried tomato plait)

Confit Beetroot, apple and Cashel blue cheese with toasted walnut salad (V)

## Main Course

### *Fresh Wild Fish*

Pan Fried Fillet of Plaice served with a chorizo, tomato and olive salsa

Grilled Fillet of Atlantic Hake served with a shrimp, chilli and lime butter

Monkfish served with roast cherry tomatoes, celeriac purée and shellfish cream

(Served with buttered greens and baby potatoes)

10oz 28 Day Aged Sirloin Steak served with portobello mushroom, shrimp and tarragon butter, béarnaise and truffle & parmesan chips

Butternut Squash and gorgonzola risotto (V)

(Fish is subject to availability)

## Selection of Homemade Desserts

## Tea/ Coffee

"Best Gastro Pub" Overall Winner 2015

"Best Pub for Food" 2013/ 2014/ 2015

"Best Seafood Restaurant" 2014/2015

Irish Hospitality Awards  
& Good Eating Guide

*A 12.5% service charge will apply to groups of 6 or more*