

# Matt the Thresher

Pembroke St. Dublin 2

## Starters

A selection of Oysters, Individual Shrimp Cocktail, Smoked Salmon, Roaring Water Bay Mussels & Smoked Haddock Beignets with Hollandaise

~or~

Confit Beetroot, Apple & Cashel Blue Cheese with Candied Walnut Salad (V)

## Main Course

### *Fresh Wild Fish*

Turbot Steak served with Rainbow Carrots, Crab Beurre Blanc & Asparagus

Monkfish served with Roast Cherry Tomatoes, Celeriac Puree & Shellfish Cream

10oz 28 Day Aged Sirloin Steak served with Portobello Mushroom, Shrimp & Tarragon Butter, Béarnaise Sauce, Truffle & Parmesan chips

Butternut Squash & Gorgonzola Risotto (V)

(Fish is subject to availability)

## Desserts

Warm Chocolate Dome Cake with Black Cherry Ice-cream

Pistachio, Strawberry & Lemon Curd Ice-Cream with Popping Candy

Lemon Posset with Home-made Shortbread

Cheese Plate of Durrus & Cashel Blue Cheese, Fig Jam & Crackers

## 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*