

Matt the Thresher

Pembroke St. Dublin 2

Starter Sharing Platter

A selection of Carlingford & Galway Oysters, Individual Shrimp Cocktail, Smoked Salmon, Roaring Water Bay Mussels & Crab Stuffed Donuts with Scallop Dust & Saffron Aioli

~or~

Poached Pear Salad served with Mixed Leaves, Cashel Blue & Candied Walnuts (V)

Main Course

Fresh Wild Irish Fish (subject to availability)

Halibut served with Rainbow Carrots, Crab Beurre Blanc & Asparagus

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

Seared Duck Breast served with Braised Cabbage, Roast Shallot Puree & Jus

~All served with our Irish steamed potatoes~

10oz Dry Aged Black Angus Sirloin Steak served with Béarnaise Sauce, Portobello Mushroom, Roast Cherry Tomatoes and Truffle Mayo & Parmesan Chips

(Ask your server for our Daily Vegetarian Main Course)

Desserts

Eton Mess with Chantilly Cream, Meringue, Forest Berries and Shortbread Biscuits

Key Lime Pie with Macerated Strawberries & Champagne Sorbet

Sticky Toffee Pudding with Hazelnut Crumb, Caramel Sauce & Vanilla Ice-Cream

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

Tea/ Coffee

"Best Seafood Experience 2016"

The Food Awards Ireland 2016

"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. Menu is subject to change