



STARTERS

Soup of the day - €6.95

served with malt brown bread

Seafood Chowder - €8.50

served with malt brown bread

Carlingford Oyster - 12 for €24.95 / €2.20 each

Galway Oyster - 12 for €28.95 / €2.50 each

Steaming Roaring Water Bay Mussels Pot - €8.95

in a white wine sauce with
fresh herbs and toasted sourdough

Pan Seared Scallops - €14.95

served in shell with roast cauliflower purée,
chorizo & almond parmesan crust

Buttered Poached Prawns - €12.95

In confit garlic & chervil butter
Topped with parmesan hollandaise & salmon caviar

Wild Crab Stuffed Doughnuts - €9.95

with scallop dust & saffron aioli

Poached Pear Salad - €9.95

with cashel blue, candied walnuts,
mixed leaves & house dressing

Homemade Duck Pâté €8.95

with port jelly, pickled cucumber
& toasted sourdough

Best Gastropub 2017

Best Seafood Experience - Irish Food Awards 2016

Best Pub for Food 2013, 2014 & 2015 - Irish Hospitality awards

Traveling to the South-West?

Why not call into the award winning
Matt the Thresher in Birdhill, Co. Tipperary
- Irelands overall Tidiest Town & Village 2017
VOTED BEST GASTRO PUB IN MUNSTER 2017

FROM THE SEA

Freshly Landed Catch of the Day

See the specials boards for what we have hooked today
Fresh Fish - The delicious healthy option

Steaming Roaring Water Bay Mussels Pot - €17.95

in a white wine sauce with
fresh herbs and toasted sourdough

Pembroke Fish Pie - €22.95

selection of fresh & smoked fish, scallops,
butter leeks & creamy dill sauce
topped with smoked gubbeen mash

Deep Fried Scampi - €27.95

prawns in our lightest batter,
served with chips, salad & tartare sauce

Shellfish Platter (for 2) - €59.95

served chilled

oysters, prawns, whole brown crab, clams
cockles & mussels, & malt brown bread
add half a lobster (when available) €74.95

Fish & Chips - €17.95

fresh & lightly battered with thick cut chips,
crushed peas & house tartare

Ballyhack Smoked Salmon - €18.95

organic smoked salmon platter with lemon,
capers, red onion, cream cheese &
served with malt brown bread
add poached prawns €24.95

West Cork Crab Claws (250 grams) - €28.95

pan fried in garlic butter
& served with malt brown bread

Crab, Shrimp & Avocado Salad - €17.95

with house dressing

Our dishes contain various different allergens

We have a central folder which contains the list of allergens in each dish,
or if you have any other dietary requirements please
just ask our servers who will be only delighted to assist you

FROM THE LAND

Gourmet Beef Burger - €14.95

Our homemade burgers are 100% Irish beef on a brioche bun
with red onion, tomato, house pickles, parmesan mustard &
served with thick cut chips
add smoked bacon €1
add farmhouse cheddar cheese €1
add scamorza (hay smoked Irish soft cheese) €1

Matt the Thresher Shepherds Pie - €17.95

slow braised Irish Lamb shoulder topped with
smoked gubbeen mash & a side salad

Seared Duck Breast - €19.95

served cinnamon & port spiced red cabbage,
roasted shallot purée, crispy sage, red wine jus & champ mash

10oz Black Angus Sirloin Steak - €29.95

dry aged 100% Irish Angus Beef served with
portobello mushroom, roast cherry vine tomatoes
with truffle mayo & parmesan thick cut chips
& a choice of garlic, pepper or bearnaise sauce

12oz Ribeye - €29.95

100% Prime Irish Beef, chargrilled,
served with portobello mushroom, roast cherry vine tomatoes
with truffle mayo & parmesan thick cut chips
& a choice of garlic, pepper or bearnaise sauce

Please ask your sever about our vegetarian dish of the day

Irish Farmhouse Cheese Board - €16.95

SELECTION OF HOMEMADE DESSERTS

SIDES

battered baby potatoes	€4.5	thick cut chips	€4.95
matt's champ mash	€4.5	skinny fries	€4.95
sautéed spinach	€5.95	add truffle & parmesan mayo	€1
seasonal salad bowl	€7.95	broccoli & buttered carrots	€4.95
		with hollandaise sauce & toasted almonds	

A discretionary service charge of 12.5% will be added to parties of 6 or more
Unfortunately during busy periods it's not possible to split bills