

MATT THE THRESHER

Seafood Bar & Grill



31-32 Pembroke St. Lower, Dublin 2
& Birdhill Co. Tipperary

STARTERS

Soup of the day - €6.95

served with malt brown bread

Seafood Chowder - €8.50

served with malt brown bread

Steaming Roaring Water Bay Mussels Pot - €8.95

in a white wine sauce with
fresh herbs and toasted sourdough

Salt & Pepper Fried Squid - €9.95

served with lemon aioli & salad garnish

Organic Smoked Salmon - €12.95

by Ballyhack Smokehouse with red onion, capers & lemon

Pan Seared Scallops - €14.95

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

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

Dublin Bay Prawn Cocktail €13.95

with crunchy leaves & Marie Rose sauce

Homemade Duck Pâté €8.95

with port jelly, pickled cucumber
& toasted sourdough

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

OYSTERS

Carlingford Lough Oysters - 12 for €24.95 / €2.20 each

Co. Louth - Gold Medal winning oysters

Galway Oysters - 12 for €28.95 / €2.50 each

Ballinakill Bay, Connemara

our oysters are shucked, served with lemon,
shallot vinaigrette & Asian vinaigrette

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

Scampi & Chips - €27.95

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

Steaming Shellfish Pot - €24.95

mussels, cockles, clams, crab, crevettes,
fresh tomato & Iberico chorizo broth with toasted sourdough

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, Prawn & Avocado Salad - €17.95

dressed West Cork crab, Dublin Bay prawns,
avocado, salad & house dressing

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	

About our produce

Suppliers Cavistons, Clogherhead Fishermans's Co-Op, Carlingford
Oysters, Kelly's Oysters, Wrights of Marino, Kish Fish, Mourne Seafoods,
Doyles Butchers, Robinson Meats, Sheridan Cheeses,
Coast Guard Seafood, David Cole Vegetables

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