

Matt the Thresher

Pembroke St. Dublin 2

Starters

Seafood Chowder /Soup of the Day

Roaring Water Bay Mussels Pot steamed in Moroccan Spices

Ballyhack Smoked Salmon Plate with Capers, Red Onion & Cream Cheese

Tian of Tomato & Avocado with Grilled Iberico Black Sausage, Hung Yogurt & Rocket

Soft Irish Stracciatella Cheese with Sun-Dried Tomato Purée & Toasted Pumpkin Seeds on Focaccia (V)

Main Course

Fresh Wild Irish Fish (subject to availability)

Baked Cod with a Parmesan & Herb Crust, Tomato & Anchovy Fondue, Seasonal Greens

Grilled Fillet of Atlantic Hake served with Celeriac Puree, Mushroom a la Grecque & Lambs Lettuce

~Served with our Irish steamed potatoes~

8oz 100% Irish Beef Burger served on a Brioche Bun with Irish Cheddar Cheese, Streaky Smoked Bacon, House Pickles & Jalapeno Relish with our Chunky Homemade Chips

10oz Dry Aged Chargrilled Sirloin Steak with Bearnaise Sauce & Skinny Fries (€8 Supp)

(Ask your server for our Daily Vegetarian Main Course)

Dessert

Banoffee Tartlet served with Toffee Cream & Caramel Sauce

Lemon Posset served with Homemade Shortbread

Selection of Ice Cream served with Popping Candy

Tea/ Coffee

"Best Seafood Experience 2018"

"Best Gastro Pub 2017"

The Good Eating Guide Awards & Irish Hospitality Awards