

# Matt the Thresher

Pembroke St. Dublin 2

## Starters

Seafood Chowder /Soup of the Day

Crab Stuffed Donuts with Scallop Dust & Saffron Aioli

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

Matt's Shepard's Pie with slow braised Lamb Shoulder & Smoked Gubeen Cheese Mash

10oz Dry Aged Chargrilled Sirloin Steak served with sun-kissed Plum Tomatoes stuffed  
with Caramelised Onions, Seasonal Salad, Chunky Chips & Pepper Sauce (€5 supp)

(Ask your server for our Daily Vegetarian Main Course)

## Dessert

Lemon Posset served with Homemade Shortbread

Double Chocolate Mousse with Dark & White Chocolate topped with Honeycomb

Banoffee Tartlet served with Toffee Cream & Caramel Sauce

## Tea/ Coffee

*"Best Seafood Experience 2018"*

*"Best Gastro Pub 2017"*

*The Good Eating Guide Awards & Irish Hospitality Awards*