

Matt the Thresher

Pembroke St. Dublin 2

Starter Sharing Platter

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

Main Course

Fresh Wild Irish Fish (subject to availability)

Pan-Fried Sole Meunière served with Tenderstem Broccoli

Baked Halibut served with a Beetroot, Fennel & Caper Salsa, Grilled Asparagus & Rainbow Carrots

Slow Roasted BBQ Short Rib Irish Beef served with Celeriac & Apple Remoulade, Spiced Peanut Crumb & Champ Mash

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

(Ask your server for our Daily Vegetarian Main Course)

Desserts

Chocolate & Blue Cheese Fondant with Black Cherry Coulis & Vanilla Ice Cream

Double Chocolate Mousse with Dark & White Chocolate topped with Honeycomb

Banoffee Tartlet served with Toffee Cream & Caramel Sauce

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

Tea/ Coffee

"Best Seafood Experience 2018"

"Best Gastro Pub 2017"

The Good Eating Guide Awards & Irish Hospitality Awards

A 12.5% service charge will apply to groups of 6 or more. Menu is subject to change