

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

Roaring Water Bay Mussels Pot with White Wine, Cream & Garlic

Poached Pear & Blue Cheese Salad with Pomegranate & Candied Walnuts (V)

Main Course

Fresh Wild Irish Fish

Monkfish with Clams, Chorizo and Cauliflower, Langoustine Sauce

Grilled Fillet of Atlantic Hake served with Wild Mushrooms, Spinach and Parsnip Puree,
Lemon & Truffle Oil Dressing

Matt's Shepherd's Pie with Slow Braised Minced Lamb Shoulder & Smoked Gubeen Mash

12oz Dry Aged Chargrilled Sirloin Steak served with Sun-Kissed Plum Tomatoes Stuffed
with Caramelised Onions, Seasonal Salad, Chips & Pepper Sauce (€5 supp.)

(Ask your server for our Daily Vegetarian Options)

Dessert

Lemon Posset served with Homemade Shortbread

Banoffee Tartlet served with Toffee Cream & Caramel Sauce

Selection of Ice Cream with Popping Candy

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.

(Fish are subject to availability. If supplies are limited we will change over to a similarly priced fish to ensure standards of freshness)