

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

Monkfish with Clams, Chorizo and Cauliflower, Langoustine Sauce

Fillet of Cod with roasted Brussel Sprouts, Alsace Bacon, Parsnip Puree,
Lemon & Port Juice

Baked Halibut served with a Beetroot, Caper & Fennel Salsa, Rainbow Carrots, Cavolo Nero and Hollandaise

12oz Dry Aged Chargrilled Sirloin Steak served with sun-kissed Plum Tomatoes stuffed with Caramelised Onions, Seasonal Salad, Chips & Pepper Sauce

(Ask your server for our Daily Vegetarian Options)

Desserts

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

Lemon Posset served with Homemade Shortbread

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

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