

Freshly served
**FROM THE LAND
 AND THE SEA**

Mon to Fri 10am – 10pm
 Sat noon – 10pm Sun 12.30 – 9pm

MATT THE THRESHER

Seafood Bar & Grill

31-32 Pembroke Street Lwr, Dublin 2
 matthethresher.ie

01 676 2980

A discretionary 12.5 percent service charge
 will be added to parties of 6 or more

OYSTERS

Shucked to order and served with lemon, red wine shallot vinaigrette and Asian vinaigrette

CARLINGFORD LOUGH

Sweet, with slightly tannic finish

2.60 each || 27.95 for 12

GALWAY BAY

Nutty and rounded with long finish

2.85 each || 29.95 for 12

ENJOY

with a glass of black velvet

9.50

STARTERS

- Soup of the day** 7.25
Malted brown bread, Irish butter
- Ham hock terrine** 7.50
Pickled vegetables, piccalilli mayo, sourdough toast, caramelised peanuts
- Seafood chowder** 9.75
Malted brown bread, Irish butter
- Heirloom tomato salad** 9.50
Torn mozzarella, fresh basil
- Wild Irish crab doughnuts** 12.50
Scallop dust, saffron aioli
- Dublin smoked salmon** 13.50/20.95
Capers, red onion, cream cheese and malted brown bread
- Prawn cocktail** 15.95
Dublin Bay prawns, lettuce, marie rose sauce
- Mussel pot** 9.25
Roaring Water Bay mussels with white wine, garlic, cream and toasted sourdough

SANDWICHES

Until 5pm

- Pastrami on focaccia** 12.50
Caramelised onions, garlic butter, grain mustard mayo, rocket
- Dublin smoked salmon** 13.50
Capers, red onion, cream cheese and malted brown bread
- Fresh wild Irish crab** 16.95
- Poached Irish salmon, buttermilk dressing** 14.95

ADD A GLASS

of house red or white to any sandwich

5.50

BAR SNACKS

5.00

- Smoked almonds
- Olives
- Spiced nuts
- Caramelised peanuts

FROM THE SEA

- Mussel pot** 17.95
Roaring Water Bay mussels with white wine, garlic, cream and toasted sourdough
- Fish and chips** 19.95
Crushed peas, tartar sauce
- Scampi and chips** 28.50
Dublin Bay prawns, tartar sauce, salad
- Fish pie** 20.95
Fresh and smoked fish, smoked Gubbeen cheese and potato topping
- Seafood linguine** 22.50
Shellfish, rocket

SEAFOOD PLATTER

Carlingford and Galway Bay oysters, clams, mussels, Dublin Bay prawns, crab claws and a dressed crab

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SALADS

- Superfood salad** 16.95
Broccoli, cherry tomato, toasted seeds, sweet potato, quinoa, avocado and summer berry dressing
- Wild Irish crab** 20.95
Dublin Bay prawns, avocado
- Poached salmon Caesar salad** 17.95
Little gem, Caesar dressing, croutons and parmesan

FROM THE LAND

- Mediterranean vegetable tagine** 15.95
Couscous, summer herbs
- Beef burger** 16.95
Hand pressed, brioche bun, red onion, tomato, pickle, house relish and chips
(Add bacon +1 Add cheddar cheese +1)
- Chicken Milanese** 18.95
Tomato and red onion, rocket and shaved Parmesan, basil oil
- Sirloin steak** 34.50
12oz Dry-aged prime Irish sirloin, roast tomato, caramelised onions, chips and salad
Sauces: bearnaise, garlic or pepper

SIDES

4.95

- Fresh chips (Add truffle and Parmesan 5.95) · Baby potatoes · Mixed salad · Grilled broccoli and toasted sunflower seeds · Seasonal greens

Matt the Thresher is named after Matt Donovan in Charles Kickham's book about the houses of Tipperary called Knocknagow (1879). Matt the Thresher breaks all records, famously battling against Captain French near Birdhill saying "It's for the sake of the little village and for the honour of the old home".

The original Matt the Thresher is in Birdhill in Co Tipperary. Matt the Thresher Dublin and Birdhill is owned by Charlotte and Jimmy Lyons.



thresher [thresh-er]- noun

1. a person or thing that threshes 2. Also thrasher

BREAKFAST

Until 11.45am

- Toasted sourdough** 2.95
Butter, jam
- Scone** 3.75
With jam and butter
- Bacon roll** 6.50
With butter and relish
- Pastries on the bar** from 3.25

COFFEE & TEA

- Coffees +** 7.75
Irish (Whiskey) · French (Brandy) · Calypso (Kahlua)
Jamaican (Dark Rum) · Baileys (Cream Liqueur)

Coffee

- Americano 3.35
- Macchiato 3.35
- Espresso 3.35
- Flat white 3.40
- Cappuccino 3.65
- Latte 3.65
- Double espresso 3.65

All coffees available decaffeinated

Tea and hot chocolate

- Breakfast tea 3.00
- Herbal teas 3.35
- Hot chocolate 3.85
- Mocha 3.85

AFTERNOON TREATS

- Cookies** 1.30 each
- All-butter shortbread** 1.30 each

DESSERTS

- Passion fruit set cream** 7.25
Shortbread
- Eton mess** 7.25
Strawberries, crushed meringue, whipped cream
- Double chocolate mousse** 7.25
Dark & white chocolate topped with honeycomb
- Tart of the day** 7.25
- Selection of ice creams (gf)** 7.25
Popping candy
- Clementine & raspberry sorbet (gf) (df)** 7.25
Candied orange zest
- Irish cheeseboard** 9.50 / 18.95
Crackers, grapes, and fig chutney

YOUNGER PEOPLE

Under 10

Half portion at half price

ALLERGEN INFORMATION

Available at the bar

SPARKLING WINES

Bubbles on Tap Glass **7.00**
Frizzante Glera · Friuli, Italy · Argo Castellarin

SO Prosecco Glass **8.50** Bottle **49.50**
Spumante Glera · Valdobbiadene, Italy
Anna-Maria Andreucetti (*Négociant*)

Sparkling Rosé 2018 Glass **9.00** Bottle **54.00**
Particolare 2018 · Sangiovese/Syrah
Tuscany Italy · Alberto Antonini

Beaumont des Crayeres 2019 . Glass **14.50** Bottle **85.00**
Grande Réserve NV · Champagne, France
Jean-Paul Berthus

Bollinger Bottle **120.00**
Special Cuvée · Champagne, France · Gilles Descôtes

Brimoncourt Bottle **120.00**
Blanc de Blancs · Champagne, France · Alexandre Cornot

Bollinger 2004 Bottle **180.00**
La Grande Année · Champagne, France · Gilles Descôtes

BY THE GLASS

WHITE

J Moreau & Fils **7.00**
Languedoc, France · Grenache Blanc & Vermentino

Baron de Badassière **7.50**
Languedoc, France · Picpoul de Pinet

'F'. Skalli **8.00**
Pays d'Oc, France · Chardonnay

Domain de Chezelle **8.00**
Touraine, France · Sauvignon Blanc

Conte Amato **8.50**
Veneto, Italy · Pinot Grigio

Goose Beret **8.50**
Marlborough, N' Zealand · Sauvignon Blanc

Le Fay D'Homme **9.00**
Sèvre-et-Maine, France, Germany · Muscadet-sur Lie*
**Extended lees (skin) contact*

Santiago Ruiz **10.50**
Rias Baixas, Spain · Albariño*
**Albariño, Loureiro, Godello, Treixadura, & Caiño Blanco*

Franz Haas 'Le Pus' **12.00**
Pinot Bianco · Alto Adige, Italy

Domaine de Broses **12.50**
Loire, France · Sancerre*
**Sauvignon Blanc*

La Chablisienne **16.50**
Burgundy, France · Chablis - Premier Cru¹

RED

Raimat Abadía **7.00**
Costers del Segre, Spain · Cab. Sauvignon & Tempranillo

Torre del Falasco **7.00**
Veneto, Italy · Corvina

Tor del Colle Riserva **7.50**
Abruzzo, Italy · Montepulciano D'Abruzzo

Chateau Mondain **8.50**
Saint-Émilion Bordeaux, France · Merlot & Cabernet Sauvignon

MWC Shiraz **8.50**
Victoria, Australia · Shiraz & Mourvedre

Ramón Bilbao **9.50**
Rioja, Spain · Tempranillo - Reserva

Paper Road **9.50**
Wairarapa, New Zealand · Pinot Noir

Torre del Falasco **9.50**
Veneto, Italy · Ripasso*
**Corvina & Rondinella*

Kaiken 'Ultra' **11.00**
Mendoza, Argentina · Cabernet Sauvignon

Colomé Estate **12.00**
Colchaquí, Argentina · Malbec

WHITE

House White

20

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J Moreau & Fils

Grenache Blanc & Vermentino
Languedoc, France · Lucie Dupuydt

Bottle **28.00** Glass **7.00**

Baron de Badassière 2018 (Glass 7.50) **30.00**
Picpoul de Pinet · Languedoc, France · Graeme Paul

'F'. Skalli 2017 (Glass 8.00) **32.00**
Chardonnay · Pays d'Oc, France · Robert Skalli

Domain de Chezelle 2018 (Glass 8.00) **32.00**
Sauvignon Blanc · Touraine, France · Alain Marcadet

Hugel & Fils 2017 **33.50**
Gentil - Noble Blend* · Alsace, France
Andre Hugel (*Founded in 1639*)
**Riesling, Pinot Gris, Gewurztraminer, Muscat, & Silvaner*

Conte Amato 2018 (Glass 8.50) **34.00**
Pinot Grigio · Veneto, Italy · Sacchetto Vini

Goose Beret 2018 (Glass 8.50) **34.00**
Sauvignon Blanc · Marlborough, N' Zealand · Liam McElhinney

Huber 2018 **39.00**
Grüner Veltliner · Traisental, Austria · Markus Huber

Santiago Ruiz 2018 (Glass 10.50) **42.00**
Albariño · Rias Baixas, Spain · Luisa Freire

Emrich Schönleber 2017 **42.00**
Riesling - Trocken* · Nahe, Germany · Emrich Schönleber
**Dry*

Fairview 2015 **43.00**
Viognier · Paarl, South Africa · Anthony de Jager

Pieropan 2017 **44.00**
Soave Classico* · Veneto, Italy · Dario Pieropan
(*First ever labelled 'Soave'*)
**Garganega & Trebbiano di Soave*

Louis Latour 2017 **44.00**
Les Geniévres¹ · Mâcon-Lugny, France · Jean-Charles Thomas

Marc Bredif 2017 **44.00**
Vouvray* · Loire, France · Jean-Françoise Marchalot
**Chenin Blanc*

Cave de Turkheim 2015 **45.00**
Gewürztraminer · Alsace, France
Michel Lihmann (*Chef de Cave*)

Franz Haas 'Le Pus' 2017 (Glass 12.00) **48.00**
Pinot Bianco · Alto Adige, Italy
Franz Haas (*The Swinging Frankfurter*)

Domaine de Broses 2017 (Glass 12.50) **49.00**
Sancerre* · Loire, France · Nicolas Girard
**Sauvignon Blanc*

David Moret 2017 **62.00**
Rully¹ · Coté Chalonnaise, France · David Moret

Joseph Drouhin 2017 **65.00**
Pouilly-Fuissé¹ · Burgundy, France · Véronique Drouhin-Boss

La Chablisienne 2016 (Glass 16.50) **66.00**
Chablis - Premier Cru¹ · Burgundy, France · Vincent Bartement

Eichinger 2015 **75.00**
Riesling - Erste Lage* · Kamptal, Austria · Birgit Eichinger
**First Vineyard (Premier Cru)*

Grand Régnard 2017 **80.00**
Chablis¹ · Burgundy, France · Rossignol Phillippe

L.A.S. VIno 2016 **105.00**
Chardonnay · Margaret River, West Oz
Nicholas Peterkin (*Luck Art Science*)

Joseph Drouhin VOR 2013 **124.00**
Puligny-Montrachet¹ · Burgundy, France
Véronique Drouhin-Boss

ROSÉ

Vaja Blush

20

17

Pinot Grigio · Veneto, Italy
Gruppo Italiano Vini (*Négociant*)

Bottle **32.00** Glass **8.00**

Lalomba 2017 (Glass 11.00) **44.00**
Garnacha, Viura, Rioja Alta, Spain*
**Rodolpho Bastida*

Sparkling Rosé 2018 (Glass 9.00) **54.00**
Particolare 2018 · Sangiovese/Syrah
Tuscany Italy · Alberto Antonini

Whispering Angel 2018 (Glass 18.00) **70.00**
Grenache, Cinsault, Rolle, Syrah, Tibouren,
Cotes de Provence, France*
**Sacha Lichine*

RED

House Red

20

16

Raimat Abadía

Cabernet Sauvignon & Tempranillo
Costers del Segre, Spain · Elizabeth Figueras

Bottle **28.00** Glass **7.00**

Torre del Falasco 2018 (Glass 7.00) **28.00**
Corvina · Veneto, Italy · Lorenzo Caramazza

Tor del Colle Riserva 2016 (Glass 7.50) **30.00**
Montepulciano D'Abruzzo · Abruzzo, Italy
Casa Vinicola Botter Carlo

Chateau Mondain 2015 (Glass 8.50) **34.00**
Merlot & Cabernet Sauvignon
Saint-Émilion Bordeaux, France · Pierre Ciroli

MWC Shiraz 2016 (Glass 8.50) **34.00**
Shiraz & Mourvedre · Victoria, Australia
Jo Nash (*McPherson Wine Co.*)

Joseph Drouhin Fleurie 2015 **37.00**
Gamay, France *
**Veronique Drouhin-Boss*

Paper Road 2018 (Glass 9.50) **38.00**
Pinot Noir · Wairarapa, New Zealand · Paddy Borthwick

Torre del Falasco 2016 (Glass 9.50) **38.00**
Ripasso* · Veneto, Italy · Lorenzo Caramazza
**Corvina & Rondinella*

Ramón Bilbao 2014 (Glass 9.50) **38.00**
Rioja - Reserva* · Rioja Alta, Spain · Radolfo Batisda
**Tempranillo*

Spice Route 2016 **44.00**
Pinotage · Swartland, South Africa · Charl du Plessis

Kaiken 'Ultra' 2016 (Glass 11.00) **44.00**
Cabernet Sauvignon · Mendoza, Argentina
Aurelio Montes Baseden

Barco Reale 2016 **48.00**
Sangiovese & Cabernet Sauvignon · Tuscany, Italy
Benedetta Contini Bonacossi

STAFF FAVOURITE

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Colomé Estate

Malbec · Colchaquí, Argentina · Thibaut Delmotte

Bottle **48.00** Glass **12.00**

Piano del Cerro 2015 **64.00**
Aglanico · Basilicata, Italy · Massimo di Bari

Viña Real Gran Reserva 2011 **69.00**
Tempranillo, Graciano, Rioja, Spain*
**Maria Larrea*

Domaine Duclaux 2013 **70.00**
Chateauneuf-de-Pape* · Côtes du Rhone, France · Jérôme Quiot
**Grenach, Syrah, & Mourvedre*

La Commanderie* 2015 **90.00**
St. Emilion Grand Cru · Bordeaux, France · Thibaut Decoster
**Merlot & Cabernet Franc*

David Duband 2014 **95.00**
Nuit Saint-Georges · Burgundy, France · David Duband
**Pinot Noir*

Pine Ridge 2015 **110.00**
Cabernet Sauvignon* · Napa Valley, USA · Michael Beaulac
**Cabernet Sauvignon, Petit Verdot, Cabernet Franc, & Merlot*

Joseph Phelps VOR 2015 **130.00**
Freestone - Pinot Noir · Sonoma Coast, USA · Bill Phelps

Chateau Hosanna VOR 2006 **280.00**
Merlot & Cab Franc · Pomerol, France · Christian Moueix

Cakebread Cellars VOR 2014 **300.00**
Cabernet Sauvignon · Napa Valley, USA · Julianne Laks

Joseph Phelps VOR 2014 **470.00**
Insignia · Napa Valley, USA · Bill Phelps

¹ Chardonnay

VOR - Vintage on Request