

# Matt the Thresher

Pembroke St. Dublin 2

## Starters

Seafood Chowder/ Soup of the Day

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

Heirloom Tomato Salad with Torn Mozzarella and Fresh Basil (V)

## Main Course

*Fresh Wild Irish Fish*

Darne of Salmon with Wilted Spinach & Sauce Vierge

Grilled Fillet of Atlantic Hake served with Dill Remoulade, Poached Mangetout and Roast Cherry Vine Tomatoes

~Served with our Irish steamed potatoes~

Chicken Milanese served with Tomato and Red Onion, Rocket, Shaved Aged Parmesan & Basil Oil

Mediterranean Vegetable Tagine served with Raisin Couscous, Summer Herbs and Crème Fraîche (V)

## Dessert

Tart of the Day with Fruit Coulis & Fresh Cream

Eton Mess with Strawberries, Crushed Meringue and Whipped Cream

Selection of Ice Cream served 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)*