

# 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

Ham Hock Terrine with Pickled Vegetables, Piccalilli Mayo, Caramelised Peanut & Sourdough Toast

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

## **Main Course**

*Fresh Wild Irish Fish*

Roast Monkfish Medallions with Crispy Serrano Ham, Shellfish and Saffron Broth with Turnip, Carrot & Garden Peas

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

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

12oz Dry Aged Chargrilled Sirloin Steak served with Sun-Kissed Plum Tomatoes Stuffed with Caramelised Onions, Seasonal Salad, Chips & Pepper Sauce (€8 supp.)

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

## Dessert

Passion Fruit Set Cream served with Homemade Shortbread

Tart of the Day with Fruit Coulis & Fresh Cream

Chocolate Fondant with Mixed Berry Coulis & Vanilla Ice Cream

## 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)*