

# Matt the Thresher

Pembroke St. Dublin 2

## Starter Sharing Platter

A selection of Carlingford & Galway Oysters, Individual Prawn Cocktail, Ballyhack Smoked Salmon, Roaring Water Bay Mussels & Crab Stuffed Donuts with Scallop Dust & Saffron Aioli

## Main Course

*Fresh Wild Irish Fish*

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

Grilled Sole Veronique with Samphire Seaweed, Broccoli Florets and Toasted Almond

Pan-fried John Dory with Sauce Vierge, Avocado & Lime Purée and Parmesan Cauliflower Florets

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

Seafood Linguine with a Selection of Fresh Irish Seafood and Rocket Leaf

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

## Desserts

Chocolate Fondant with Mixed Berry Coulis & Vanilla Ice Cream

Passion Fruit Set Cream served with Homemade Shortbread

Tart of the Day with Fruit Coulis & Fresh Cream

Cheese Plate of Durrus, Cashel Blue Cheese & Irish Porter Cheese, Fig Jam & Crackers (€5 Supp.)

## 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)