

# *Matt the Thresher*

*"Best Gastro Pub 2019"*

*"Best Seafood Experience 2018"*

## **Starters**

Seafood Chowder or Soup of the Day, Malt Brown Bread

Ballyhack Smoked Salmon Plate, Capers, Red Onion, Crème Fraiche

Roaring Water Bay Mussel Pot, White Wine Garlic Cream, Fresh Herbs, Sourdough

Cashel Blue Cheese, Mulled Pear Salad, Orange Segments, Pomegranate, Balsamic Dressing (V)

Ham Hock Terrine, Pickled Vegetables, Piccalilli Mayo, Caramelised Peanuts, Sourdough

## **Main Course**

Fillet of Atlantic Cod, Seasonal Leek, Smoked Bacon, Parsnip Purée, Port Jus

Wild Monkfish Medallions, Mixed Seafood, Shellfish Cream, Ham Essence, Samphire

12oz Dry Aged Sirloin Steak, Overnight Tomatoes, Onion Jam, Pepper Sauce, Hand-Cut Fries (+€8)

Mediterranean Vegetable Tagine, Raisin Couscous, Wild Fresh Herbs, Crème Fraiche (V)

Rich Game & Chestnut Pie, Champ Mash Topping, Seasonal Roast Root Vegetables

## **Dessert**

Gluten Free Chocolate Fondant, Fruit Coulis, Nuts, Vanilla Ice Cream

Passion Fruit Set Cream, Homemade Shortbread

Tart of the Day, Fruit Coulis, Ice Cream

Trio of Ice Cream, Popping Candy

## **Tea/Coffee**

*Fish are subject to availability*

*If supplies are limited we will offer a similarly prime fish to ensure standards of quality & freshness*

*A 12.5% discretionary service charge will be applied to your bill; for groups of 6 or more*