

MATT THE THRESHER

BEST GASTRO PUB 2019 NATIONAL WINNER
BEST SEAFOOD EXPERIENCE 2018
IRISH HOSPITALITY AWARDS

Carlingford Oysters	dozen 30.00 each 3.00
Connemara Oysters	dozen 30.00 each 3.00

Served with cucumber and mint salsa, sauce mignonette and lemon wedges (1,6,14)

Starters

Seafood Chowder (1,4,7,9) with malt brown bread	9.95
Steaming Mussel Pot (1,7,12,14) White wine, garlic, cream and fresh parsley	small 12.95 large 22.95
Poached Pear, Blue Cheese and Walnut Salad (7,8)	9.95
Smoked Salmon Plate (1,3,4,7) with brown bread and citrus cream cheese	small 13.95 large 20.95
Pan Fried Scallops (1,7,14) Cauliflower puree, black pudding and caramelised pancetta	16.95
Spicy Chicken Wings (3,7,9) with blue cheese dip	small 10.95 large 16.95
Dublin Bay Prawn Cocktail (1,2,3,7,9,12) Iceberg lettuce, cocktail sauce & malt brown bread	16.95

Mains

Freshly Landed Fish Specials of the Day - <i>Please ask your server</i>	PoR
Fish & Chips (1,3,4,7) Beer battered fresh haddock, hand cut chips, crushed peas & tartar sauce	21.95
Scampi of Wild Atlantic Red Prawn (1,2,3,6,10) Lightly battered prawns, house chips and tartar sauce	26.95
Matt's Fish Pie (1,4,7,9,10)	23.95
Butternut Squash and Chestnut Risotto (7,8,12) Pumpkin seeds, rocket, aged parmesan and truffle oil	17.95
Prawn Linguine (1,2,3,7,9,12,14) garlic, chilli, cherry tomato rocket and langoustine cream sauce	23.95
8oz Fillet Steak (3,7,9,12) with roast vine tomatoes, watercress and hand cut chips Choice of peppercorn sauce, garlic butter or béarnaise	34.95
Steaming Shellfish Pot (2,7,12,14) Selection of shellfish clams, mussels, prawn, langoustine in a chermoula shellfish broth	24.95
Seared Duck Breast (7,12) Wilted baby spinach, carrot and turnip mash, cranberry jus	28.95
Tempura Dublin Bay Prawn Tails (1,2,3,6,10) 200 grams of Dublin Bay Prawns in a tempura batter, house chips & tartar sauce	31.95
8oz Beef Burger (1,3,7,9,10) onion, tomato, pickle, relish & house chips (Add smoked bacon +1 Add melted Dubliner cheese +1)	16.95

Salads and Sandwiches

Crab Meat, Langoustine and Avocado Salad ^(1,2,3,9,12)	19.95
Crab, Dublin bay prawns, leaves, avocado & malt brown bread	
Wild Irish Crab Open Sandwich ^(1,2,3,7,10)	18.95
Served with malted brown bread & mixed leaf salad	
Smoked Salmon and Prawn Open Sandwich ^(1,2,3,4,7,9,10,12)	19.95
Served with malted brown bread, mixed leaf salad, citrus cream cheese and marie-rose	

Sides 4.95

In-House Hand Cut Chips	Spring Onion Mash Potato ⁽⁷⁾
Mixed Leaf Salad ⁽¹⁰⁾	Buttered baby potatoes ⁽⁷⁾
Mixed Seasonal Veg ⁽⁷⁾	

Desserts 7.95

Blackberry and Vanilla Panna Cotta ^(1,7,8)	
Warm Apple Tart and Custard ^(1,7)	
Chocolate Fondant ^(1,3,6,7)	
caramel sauce and vanilla ice cream	
Selection of Ice Cream & Popping Candy ⁽⁷⁾	
Choose from strawberry, chocolate or vanilla flavours	
Champagne and Strawberry Sorbet ⁽¹²⁾	
Irish Cheese Plate ^(1,7,12)	14.95
Selection of Irish cheeses served with apple and raisin chutney, farmhouse crackers and grapes	

Allergen Guide

1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Milk 8. Nuts 9. Celery
10. Mustard 11. Sesame 12. Sulphur Dioxide 13. Lupin 14. Molluscs