

Freshly served

**FROM THE LAND  
AND THE SEA**

Mon to Fri 10am – 10pm  
Sat noon – 10pm Sun 12.30 – 9pm

# MATT THE THRESHER

Seafood Bar & Grill

31-32 Pembroke Street Lwr, Dublin 2  
matts.ie

01 676 2980

## OYSTERS

With cucumber and mint vinaigrette,  
mignonette, lemon

### CARLINGFORD LOUGH

Sweet, with slightly tannic finish

3.75 each || 37.50 for 12

### GALWAY BAY

Nutty and rounded with long finish

3.75 each || 37.50 for 12

### ENJOY

with Guinness black velvet

16.00

## STARTERS

- Soup of the day** ..... 9.95  
Malted brown bread
- Fresh and smoked fish chowder** ..... 11.50  
Malted brown bread
- Steaming mussel pot** ..... 13.50/23.95  
Roaring Water Bay mussels with white wine,  
cream and garlic bread
- Polenta crusted squid** ..... 13.95  
Cashew, coriander and chilli dressing
- Pan-fried scallops** ..... 17.95  
Black pudding, apple, pancetta
- Spicy chicken wings** ..... 11.95/17.95  
Blue cheese dip
- Dublin Bay prawn cocktail** ..... 18.50  
Lettuce, marie rose sauce
- Chicken liver parfait** ..... 14.95  
Brioche toast, cranberry jam
- Honey roasted fig salad** ..... 13.95  
Walnut, blue cheese and pomegranate
- Howth-smoked salmon** ..... 14.95  
Crème fraiche, blinis

## SANDWICHES

Until 5pm

Served with skinny fries

- Open Irish brown crab** ..... 20.95  
Malted brown bread
- Open Howth smoked salmon,  
Dublin Bay prawns** ..... 19.95  
Malted brown bread
- Beef brisket** ..... 18.95  
Ciabatta, tomato, wasabi aioli, crispy onions

A discretionary 12.5 percent service charge will be  
added to parties of 6 or more.

100% of all tips, gratuities and service charges are  
distributed to employees on a basis agreed with our staff.  
Our full tipping policy is available at the front of house desk.

## FROM THE SEA

**Catch of the day** .....  
Please ask your server

- Steaming mussel pot** ..... 23.95  
Roaring Water Bay mussels with white wine,  
cream, chips and garlic bread
- Fish and chips** ..... 22.95  
Minted crushed peas, tartare sauce
- Dublin Bay prawn scampi and chips** ... 33.95  
Tartare sauce, salad
- Prawn linguine** ..... 26.95  
Garlic, chilli, cherry tomato, cream
- Fish pie** ..... 24.95  
Fresh and smoked fish, smoked Gubbeen cheese  
potato topping

## SALADS

- Dublin Bay prawn** ..... 25.95  
Irish brown crab, avocado
- Crispy duck salad** ..... 18.95  
Roast beets, pomegranate, orange, toasted hazelnuts

## FROM THE LAND

- Beef burger** ..... 17.95  
Hand pressed, brioche bun, red onion, tomato, pickle, relish  
and chips (Add bacon +1 Add Dubliner Cheddar +1)
- Roast Irish chicken supreme** ..... 23.95  
Cranberry and sage stuffing, honey roasted veg, tarragon sauce
- Saddle of Irish venison** ..... 31.95  
Sautéed kale, fondant potato, baby carrots,  
blackberries, red wine jus
- Prime Irish sirloin** ..... 34.95  
10oz sirloin, vine tomatoes, chips,  
Sauces - peppercorn, mushroom, garlic butter
- Vegetarian dish of the day** ..... 18.95  
Please ask your server

## SIDES

5.00

House-cut chips (add truffle and Parmesan 5.95)  
Mixed salad • Spring-onion mash •  
Buttered baby potatoes • Seasonal vegetables

**Matt the Thresher** is named after Matt Donovan in  
Charles Kickham's book about the houses of Tipperary  
called Knocknagow (1879). Matt the Thresher breaks  
all records, famously defeating the English Officer  
Captain French in a sporting battle near Birdhill saying  
"It's for the sake of the little village  
and for the honour of the old home".

The original Matt the Thresher is in Birdhill in Co Tipperary. Matt the Thresher  
Dublin and Birdhill are owned by Charlotte and Jimmy Lyons.

**Matt the Thresher**, Birdhill, Co. Tipperary,



## SEAFOOD PLATTERS

- Howth smoked salmon** ..... 27.50  
Capers, creme fraiche, blinis 'caviar'  
Suggested pairing: Santiago Ruiz, Albarino, Spain
- The Pembroke** ..... 40.00  
Ideal for one, or sharing for two as a starter  
Irish brown crab, Howth smoked salmon,  
Dublin Bay prawns, blinis, 'caviar'  
Suggested pairing: Riesling, Thorle Germany
- The Fitzwilliam** ..... 95.00  
Ideal for one, or sharing for two as a starter  
Half-dozen oysters, Irish brown crab claws with garlic butter,  
soft-shell crab tempura, Howth smoked salmon, Dublin Bay  
prawns, blinis, 'caviar'  
Suggested pairing: Domaine de Marronniers, Chablis, France

## DESSERTS

8.95

- Baileys coffee panna cotta** .....  
Shortbread
- Pear and blackberry crumble** .....  
Vanilla ice-cream
- Selection of sorbets** .....  
Clementine, lemon
- Chocolate fondant** .....  
Pistachio ice-cream
- Selection of ice cream, popping candy** .....  
Strawberry, chocolate or vanilla
- Irish Artisan cheeseboard** ..... 17.00  
Crackers, apple and raisin chutney, grapes

## COFFEE & TEA

- Coffees +** ..... 8.95  
**Irish** (Whiskey) • **French** (Brandy) • **Calypso** (Kahlua)  
**Jamaican** (Dark Rum) • **Baileys** (Cream Liqueur)
- Coffee**  
Americano ..... 3.80  
Macchiato ..... 3.80  
Espresso ..... 3.80  
Flat white ..... 3.90  
Cappuccino ..... 4.20  
Latte ..... 4.20  
Double espresso ..... 4.20

All coffees available decaffeinated

### Tea and hot chocolate

- Breakfast tea ..... 3.80
- Herbal teas ..... 3.80
- Hot chocolate ..... 4.80
- Mocha ..... 5.50

### YOUNGER PEOPLE

Under 10

Half portion at half price

### ALLERGEN INFORMATION

Available at the bar