

Voted Best Gastro Pub 2019 &  
Best Seafood Experience 2018.

# MATT THE THRESHER

Seafood Bar & Grill

If supplies are limited we will change  
over to a similarly priced fish to  
ensure standards of freshness.

## Mother's Day Menu

### STARTERS

Seafood Chowder

Soup of the day

Mussels with Nduja, sweetcorn, samphire and shellfish sauce

Heirloom Tomato, basil and mozzarella caprese (V)

Smoked Mackerel pate with lemon crème fraiche and capers

Pan-fried Scallops with apple puree, clonakilty black pudding and pancetta

### MAINS

Stuffed Darne of Salmon. Smoked salmon mousse, beetroot gel and wilted baby spinach and celeriac puree.

Monkfish with langoustine and seafood sauce, roast root veg and French beans

Roast Irish Chicken supreme with fondant potato, kale, baby carrots and tarragon sauce.

Tempura Dublin Bay Scampi, Hand-cut Chips and Tartare Sauce

Chargrilled Dry-aged Sirloin Steak (10oz), hand cut chips, watercress, and pepper sauce (supp 5)

Wild mushroom risotto with aged parmesan and truffle dressing,

### DESSERT

White chocolate and vanilla Panna Cotta mixed berry compote

Chocolate fondant with pistachio ice cream and caramel sauce

Champagne & Strawberry Sorbet with strawberry gel

Selection of Ice-cream & Popping Candy

Irish Artisan Cheese, Crackers, Apple, and Raisin Chutney (supp 5)

### TEA / COFFEE



A selection of teas and coffees

### OYSTERS

Fancy a dozen oysters before you get into the real feasting? Let us know and we can prepare a few trays for the table to snack on when you arrive.

### WINES

Our resident wine expert Nadia Sova is more than happy to recommend wine pairings. Whatever your budget, she'll help you find a great bottle.

A discretionary 12.5% service charge will apply to groups of 6 or more.