

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.

Dinner Set Menu Christmas 2023

STARTERS

Soup of the day

Matt's Seafood Chowder

Steaming Mussel Pot with Garlic, Shallots and Cream

Chicken Liver Parfait with Cranberry & Orange Sauce and Toasted Brioche

Pan fried Scallops with Apple Sauce, Black Pudding and Candied Pancetta

Honey Roasted Beetroot, Walnut and Goat's Cheese Salad

Spicy Chicken Wings with Blue Cheese Mayo

MAINS

Locally sourced - Catch of the day - Ever Changing - Please ask your server

Dublin Bay Prawn Scampi, Hand-cut Chips and Tartar Sauce

Chargrilled Dry-aged Striploin Steak (10oz), Roast Plum

Tomatoes, Crispy Onion, Lamb's Lettuce, Pepper Sauce and Hand-cut Fries

Saddle of Venison, Wilted Kale, Celeriac Gratin, Baby Carrots with Port & Blackberry Jus

Turkey Roulade wrapped in Smoked Bacon with Chestnut, Sage, Cranberry & Pork Stuffing,
Sprouts, Cauliflower Mornay, Carrot Purée, Sauté Potatoes and Turkey Jus

Vegetarian of the day – Please ask your server

DESSERT

Chocolate Fondant with Pistachio Ice Cream

Caramelised Custard Tart with Christmas Pudding Ice Cream

Warm Apple, Pear and Almond Crumble with Vanilla Ice Cream and Crème Anglaise

Sorbet – Lemon & Thyme and Clementine with Candied Peel

Selection of Ice-cream & Popping Candy

Irish Artisan Cheese, Crackers, Plum Chutney and Smoked Almonds



A selection of teas and coffees included

OYSTERS

We open tens of thousands of oysters each
year. Always shucked to order.

WINES

See our extensive wine list. Nadia Sova is
our resident wine expert; she is more than
happy to recommend wine pairings.

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