

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

STARTERS

Soup of the day

Matts Seafood Chowder

Steaming Mussel Pot with Garlic, Shallot and Cream

Chicken Liver Parfait with cranberry and orange sauce and Toasted Brioche

Honey Roasted Beetroot, Walnut and Goat's Cheese Salad

Spicy Chicken Wings with Blue Cheese Mayo

Dublin bay prawn cocktail

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. **supp €5**

Saddle of Venison, Wilted Kale, Celeriac gratin, Baby Carrots with Port and Blackberry Jus

Pan fried Scallops, glazed Pork belly, spiced cauliflower, garden peas and apple.

Vegetarian of the Day

DESSERT

Chocolate Fondant with Pistachio Ice Cream

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

Clemintine, lemon and thyme sorbets with candied peel

Selection of Ice-cream & Popping Candy

Irish Artisan Cheese, Crackers, Plum Chutney. **supp €5**

TEA / COFFEE

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.