

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

Matts Seafood Chowder
Steaming Mussel Pot with Garlic, Shallot and Cream
Heirloom Tomato and Toons Bridge Mozzarella Caprese Salad
Atlantic Prawns in Kataifi Pastry with Coconut Satay Sauce
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 Ribeye (10oz), Portobello Mushroom,
Crispy Onion, Pepper Sauce and Hand-cut Fries – Supp €5
Chicken Milanese, Rocket and Heirloom Tomato Salad, Basil Oil and Shaved Parmesan
Herb-crusteD Rack of Lamb, Baby Carrots, Colcannon Mash, Minted Peas, Red Wine
Reduction
Vegetarian Special of the Day - Please ask your server

DESSERT

Chocolate Fondant with Toasted Pistachio and Cherry Sorbet
Eton Mess Semifreddo, Chilled Parfait, Fresh Berries, Wexford Strawberry Sauce
Peach, Raspberry and Almond Crumble with Custard Ice Cream
Selection of Sorbets with Candied Peel
Selection of Ice-cream & Popping Candy
Irish Artisan Cheese, Crackers, Plum, Apple and Raisin Chutney – Supp €5

TEA / COFFEE



A selection of teas and coffees

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.