

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.

Christmas Dinner Set Menu

STARTERS

Soup of the day

Matts Seafood Chowder

Steaming Mussel Pot with Garlic, Shallot and Cream

Port and Chicken Liver Parfait with Cranberry Sauce

Poached Pear, Walnut and Roasted Fig Salad (v)

Pan Fried Scallops, Black Pudding and Apple Puree

Spicy Chicken Wings with Blue Cheese Mayo

Guinness Cured Salmon, Pickled Beetroot, Orange Puree, Hazelnut Dressing

MAINS

Locally Sourced Catch of the Day - Ever Changing - Please ask your server.

Dublin bay Prawn Scampi with Hand-cut Chips and Tartar Sauce

Chargrilled 100z Dry-aged Striploin (100z) with Portobello Mushroom

Crispy Onion, Pepper Sauce and Hand-cut Fries

Chicken Supreme with Pork and Cranberry Stuffing, Roast Potatoes, Savoy Cabbage, Chicken
Tarragon Sauce

Rack of Lamb with Sweet Potato Mash, Tender stem Broccoli, Red Wine Jus.

Pork and Scallops, Cauliflower Puree, Black Pudding, Apple and Celeriac Fondant

Vegetarian Dish of the Day

DESSERTS

Warm Christmas Pudding and Mince Pie Ice Cream

Chocolate fondant with Irish Coffee Gelato

Roast Plum and Blackberry Crumble with Crème Anglaise

Selection of Sorbets with Candied Peel

Selection of Ice cream

Vanilla, Chocolate and Wexford Strawberry with Popping Candy



Menu by Executive Chef Colin Pritchard

OYSTERS

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

WINES

See our extensive wine list. Nadia Sovà 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 5 or more