

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, Shallots and Cream
Port and Chicken Liver Parfait with Cranberry Sauce
Poached Pear, Walnut and Honey Goats Cheese
Spicy Chicken Wings with Blue Cheese Mayo
Pan Fried Scallops, Black Pudding and Apple Purée
Guinness Cured Salmon, Pickled Beetroot, Orange Purée, Hazelnut Dressing

MAINS

Locally sourced – Prime Catch of the day - Ever Changing - Please ask your server.
Dublin Bay Prawn Scampi, Hand-cut Chips and Tartar Sauce
Chargrilled Dry-aged 100z Striploin Steak with Portobello Mushroom, Crispy Onions,
Pepper Sauce and Hand-cut Fries
Chicken Supreme - Pork and Cranberry Stuffing, Roast Potato, Savoy Cabbage, Chicken Tarragon Sauce
Rack of Lamb with Sweet Potato mash, Tender Stem Broccoli, Red Wine Jus

DESSERT

Chocolate fondant with Irish Coffee Gelato
Passion fruit Caipirinha Panna Cotta
Selection of Sorbets with Candied Peel
Roast Plum and Blackberry Crumble with Crème Anglaise
Selection of Ice-cream & Popping Candy
(Vanilla, Wexford Strawberry and Chocolate available)

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 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 5 or more