Best Dublin Gastro Pub 2022 · Irish Pub Awards | Best Food Experience 2023 · Travel to Ireland Awards

MATT THE THRESHER

Seafood Bar & Grill

31–32 Pembroke Street Lwr, Dublin 2 · matts.ie · 01 676 2980 · Mon–Fri 10am–10pm · Sat Noon–10pm · Sun 12:30–9pm · Live Jazz Sat & Sun 2–5pm

OYSTERS

Hand Selected · Freshly Served

CONNEMARA — *Connemara, Ireland*			CARLINGFORD — *Carlingford Lough*		
3	6	12	3	6	12
15.50	27.95	42.50	15.50	27.95	42.50

Louët Feisser — Grilled over Fire 17.50
3 grilled Louët Feisser with garlic & herb butter (7, 14)

Vinaigrettes: Cucumber, Mint & Shallot Mignonette · Spicy Apple Cider & Chilli

THRESHERS BITES

Small plates to share — or to make a meal of

Prawn Bruschetta 12.95
Marinated atlantic prawns, Argentina fire & lime mayo, chargrilled sourdough (2, 1a, 12)

Crab Doughnuts 13.95
House-made mini doughnuts, Dunany Bay brown crab, brown butter mayo, beetroot purée (2, 1a, 3, 7)

Salmon Mousse 11.95
Salmon mousse served with crostinis (1a, 7, 4)

Haddock Croquettes 12.50
House-made haddock croquettes, tartare sauce (4, 1a, 3, 7)

Bread Board, Whipped Feta & Basil Oil 9.95
Matt's house sourdough & brown bread, whipped feta, basil oil & cracked black pepper (7, 1a, 3)

Padrón Peppers 11.95
Blistered Padrón peppers, Maldon salt & lemon zest (No allergens)

STARTERS

Freshly served

Matt's Fresh Fish Chowder 13.95
Served with malt brown bread (4, 7, 9, 1a)

Roaring Water Bay Mussels 15.95
White wine, shallot & garlic cream sauce · sourdough bread (14, 7, 12, 1a)

Classic Dublin Bay Prawn Cocktail 19.95
Poached Dublin Bay prawns, shredded iceberg, Marie Rose & lemon (2, 3, 7, 10, 12)

Thresher's Chicken Wings 13.95
Frank's butter hot sauce · blue cheese mayo (1a, 3, 7)

Chicken Liver Pâté 14.95
Brioche toast, raspberry sauce, spicy apple chutney (1a, 7, 12)

Crispy Calamari 14.95
Fresh chilli, herbs, lemon and roasted garlic aioli (14, 1a, 3, 7)

Pan-Seared Scallops 16.95
Castletownbere scallops, beurre blanc, orange gel, herb oil, pickled shallots & black pudding crumb (14, 7, 12)

Heirloom Tomato Salad 14.95
Whipped feta, pistachio, mint & kalamata olive salsa (7, 8)

SANDWICHES

Wild Crab & Prawn Roll 23.90
Irish crab & Atlantic prawns, lemon & Marie Rose, brioche bun with iceberg lettuce (2, 1a, 3, 12)

Open Smoked Salmon & Dublin Bay Prawn 22.95
Baily & Kish smoked salmon, poached prawns, Marie Rose, malt brown bread with creamy Irish butter (4, 2, 1a, 7, 3, 12)

6oz Marinated Steak Sandwich 25.95
Chargrilled steak, caramelised onion, portobello mushroom & peppercorn mayo (1a, 3, 7, 12)

SIDES

Hand Cut Chips	6.50	**Skinny Fries**	6.50
Truffle & Parmesan Chips	7.00	**Spring Onion Champ Mash** (7)	7.00
Buttered Baby Potatoes (7)	5.00	**Seasonal Mixed Veg** (7)	6.50
The Thresher's Garden Salad	7.00	**Crispy Polenta**	7.00

FROM THE SEA

Matt's Fish & Chips 26.95
Crushed minted garden peas, homemade tartare sauce & hand cut chips (4, 1a, 12, 3, 6, 7)

Special Catch of the Day *Market Price*
Ever changing — please ask your server or check the boards (4)

Tempura Dublin Bay Prawns 37.95
Tartare sauce, hand cut chips, mixed salad & lemon (2, 1a, 3, 6, 7, 12)

Prawn Linguine 28.95
Atlantic red prawns, chilli & garlic, langoustine bisque, aged Parmesan & lemon (2, 1a, 7, 9)

Shellfish Plate 29.95
Mussels, clams, cockles & red Atlantic prawns in chilli langoustine bisque with samphire & lemon (1a, 2, 14, 7, 4, 9)

SALADS

Niçoise Salad 17.95
Baby gem, French beans, Kalamata olives, heirloom tomatoes & boiled egg with Niçoise dressing (3, 4, 10, 12, 9)
Add chargrilled tuna +10.00

Dublin Bay Prawn & Brown Crab Salad 29.95
Avocado, seasonal leaves, cherry tomato, red onion, cucumber & Marie Rose dressing (2, 3, 12, 1a)

The Thresher's Garden Salad 14.95
Seasonal leaves, cucumber, radish, spring onion, cherry tomato, toasted chickpeas, seeds & house herb dressing (10, 11, 9)

FROM THE LAND

All our meat is 100% Irish

Matt's Double Beef Burger 19.95
Two 4oz patties, red onion, beef tomato, baby gem, gherkins & tomato relish · smoked bacon +2 · Dubliner cheese +2 (1a, 3, 7, 10, 12)

10oz Sirloin Steak 42.95
Watercress, roasted cherry vine tomatoes & hand cut chips · peppercorn sauce or garlic butter (7, 9, 12)

Irish Chicken Roulade 22.95
Mash potatoes, green vegetables, stuffed with spinach, sundried tomatoes & mozzarella (7, 9, 1a, 12)

Chargrilled Cauliflower Steak 17.95
(v)
Marinated cauliflower, basil hummus, olive oil, toasted seeds, side salad (12)

SEAFOOD FEASTS

For the table · We recommend: Little Beauty 'Limited Edition' Pinot Gris 65.00

Baily & Kish Howth Smoked Salmon 29.50
Irish cream cheese, capers, red onion, fresh herbs & malt brown bread (4, 1a, 7, 12)

THE THRESHER'S FEAST **90.00 · For two**
Our ultimate seafood sharing platter
6 oysters of your choice · Howth smoked salmon · undressed crabmeat · 6 poached Dublin Bay prawns · Marie Rose · citrus cream cheese · house vinaigrettes · malt brown bread

FRITTO MISTO **60.95 · For two**
Crisp & golden from the fryer
Tempura battered calamari, oyster, prawns & prime fish of the day in crisp tempura batter, served with tartare sauce & lemon

HOME MADE DESSERTS

Complete Your Experience with Something Sweet
Please Ask Your Server for the Dessert Menu

ALLERGENS (1a) Gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soya (7) Milk (8a) Almonds (8b) Walnuts (9) Celery (10) Mustard (11) Sesame (12) Sulphites (13) Lupin (14) Molluscs

A discretionary service charge of 12.5% is added to parties of 5 or more

Matt the Thresher Birdhill — "*Best Co. Tipperary Gastro Pub 2023*" · **Matt the Thresher Julianstown** — "*Best Co. Meath Gastro Pub 2026*" · Irish Restaurant Awards

Matt's Bakery, Deli & Artisan Food Store — Julianstown, Co. Meath