

Freshly served
**FROM THE LAND
AND THE SEA**

Mon to Fri 10am – 10pm
Sat noon – 10pm Sun 12.30 – 9pm

Live Jazz 2pm - 5pm Sat/Sun

MATT THE THRESHER

Seafood Bar & Grill

Best Dublin Gastro Pub 2022
Irish Pub Awards

Best Food Experience 2023
Travel to Ireland Awards

OYSTERS

CARLINGFORD OYSTERS

3.85 each || 38.95 for 12

CONNEMARA OYSTERS

3.85 each || 38.95 for 12

LOUËT FEISSER HAND SELECTED OYSTERS

Carlingford lough

4.25 each || 42.50 for 12

All above served with mignonette sauce, japanese gin, cucumber & pickled ginger dressing, lemon

GRILLED LOUËT FEISSER HAND SELECTED OYSTERS

Chorizo parmesan herb crumb,
bloody mary sauce & oyster florentine

28.95 for 6

STARTERS

Matt's Fresh Fish Chowder 11.95
Malt brown bread

Roaring Water Bay Mussel Pot 13.95
Garlic, shallot & white wine, cream, chargrilled farmhouse
garlic bread

Spicy Chicken Wings 13.95/20.95
Blue cheese mayo & Frank's Honey Hot Sauce

Dublin Bay Prawn Cocktail 19.95
Marie Rose sauce, shredded crunchy lettuce, malt brown bread

Fried Baby Squid 16.95
Spiced polenta crust & Argentinian fire mayo with lime

Atlantic Prawns in Kataifi pastry 16.95
Roasted chilli and garlic prawn Thai style

Heirloom Tomato and Toons Bridge 15.95
Mozzarella salad
Basil oil & Kalamata Olives

Shaved pear, walnut & watercress salad . 13.95
with balsamic dressing

SANDWICHES

Served with buttered malt brown bread and side salad

Open Smoked Salmon 17.95
Baily and Kish smoke house

Open Dublin Bay Prawn Sandwich 23.95
Clogherhead Harbour

Open Wild Crab Sandwich 22.95
Irish Brown Crab from Castletownbere & Dunany

Braised Beef Ciabata 19.95
Fresh coleslaw, toasted sweetcorn, mixed leaf, crispy onion,
smokey BBQ aioli & skinny fries

SIDES

7.00

- Hand-cut chips · Skinny Fries · Truffle & Parmesan chips
- Spring onion champ · Creamed baby spinach
- Green salad, House Dressing · Buttered Baby Potatoes
- Seasonal vegetables · Sweet potato fries

OUR SUPPLIERS

Clogherhead Fishermans Co-Op, Dunany Bay Crab,
Wrights Marino, Mourne Seafood, Shellfish Ireland
Castletownbere, Glenmar Seafood, Union Hall Cork,
Kish Fish Howth

FROM THE SEA

Catch of the Day
Ever changing; Please ask your server or check out the boards

Fish and Chips 25.95
Crushed peas with wasabi, tartare sauce and lemon

Dublin Bay Prawn Scampi 35.95
House tartare sauce, handcut chips, salad, lime

Prawn Linguine 29.95
Garlic, chilli, cherry tomato langoustine cream sauce,
fresh herbs, aged parmesan

Irish Brown Crab Claws 250g 34.95
White wine, shallots, garlic and butter sauce
& chargrilled sourdough

**Steaming Pot of Roaring
Water Bay Mussels** 24.95
Garlic white wine, cream, toasted farmhouse bread

SALADS

**Dublin Bay Prawn
& Brown Crab Salad** 28.95
Avocado, fresh leaves, cherry tomato, Marie Rose sauce

Salad Niçoise 18.95
New potatoes, green beans, Heirloom Tomatoes,
olives, boiled egg

Add Yellow Fin Tuna 24.95

Superfood Salad 18.95
Broccoli, spinach, roasted sweet potato, toasted corn,
pomegranate, smoked almonds, citrus dressing

Vegetarian Dish of The Day 19.95
Please ask your server

FROM THE LAND

Chicken Milanese 24.95
Rocket, tomato, red onion, shaved parmesan, basil oil

10oz. Dry Aged Rib Eye Steak 39.95
Portobello mushroom, crispy fried onions rings
& hand cut chips
Choice of peppercorn, Garlic butter or Béarnaise sauce

Double Beef Burger 19.95
Two 4oz. burgers with crispy onion, beef tomato, baby gem,
gherkins and tomato relish sauce
Add smoked bacon +€2, Dubliner Cheese +€2, blue cheese +€2

Herb crusted rack of lamb 36.95
Roasted baby carrot, colcannon mash, minted garden peas,
red wine jus

ALL OUR MEAT IS 100% IRISH

Matt the Thresher is named after Matt Donovan in Charles Kickham's book about the houses of Tipperary called Knocknagow (1879). Matt the Thresher breaks all records, famously defeating the English Officer Captain French in a sporting battle near Birdhill saying "It's for the sake of the little village and for the honour of the old home".

The original Matt the Thresher is in Birdhill in Co Tipperary. Matt the Thresher Dublin and Birdhill are owned by Charlotte and Jimmy Lyons.



Matt the Thresher, Birdhill, Co. Tipperary,
3 minutes off the M7, Exit 27
061 - 379 227 - matts.ie **Open 7 days**

SEAFOOD PLATTERS

Baily & Kish Smoked Salmon 30.00
Crème fraîche, capers, red onion, malted brown bread

The Pembroke 60.00
6 oysters, Brown Irish Crab Claws, undressed crabmeat,
poached Dublin Bay Prawns, served cold with Marie Rose sauce
crème fraîche, oyster vinaigrette, malt brown bread

The Fitzwilliam 120.00
Served cold - Dozen oysters of your choice, whole Dublin
Bay Prawns, crab claws, Baily & Kish smoked salmon,
undressed crab meat

Steaming mussels, cockles, gambas and clams
Add whole lobster **Market Price**
*Selection of vinaigrette, sauces, lemon wedges
& selection of breads*

DESSERT

10.50

Mixed Berry Eton Mess Parfait
with Wexford Strawberry sauce

Chocolate Fondant
With cherry sorbet & toasted pistachio

Peach & Raspberry Almond Crumble
Warmly roasted with custard ice cream

Selection of Scúp Geleto Ice Cream
Served with popping candy
Choose from strawberry, chocolate or vanilla

Selection of Scúp Geleto Sorbets
Choose from mojito, raspberry or mango & passion fruit

Trio of Irish Cheeses €17.00
Cashel Blue, Coolattin Mature Cheddar, Durrus
Served with plum, apple and raisin chutney, Artisan cheese
crackers, grapes and smoked almonds

COFFEE & TEA

Coffees + 9.95

Irish (Whiskey) · French (Brandy) · Calypso (Kahlua)
Jamaican (Dark Rum) · Baileys (Cream Liqueur)

Coffee
Americano 4.40
Macchiato 4.40
Espresso 4.30
Flat white 4.60
Cappuccino 4.80
Latte 4.80
Double espresso 4.70

All coffees available decaffeinated

Tea and Hot Chocolate
Breakfast tea 4.40
Herbal teas 4.50
Hot chocolate 5.60
Mocha 5.95

YOUNGER PEOPLE Under 10

Half portion at half price

ALLERGEN INFORMATION

Available at the bar

31-32 Pembroke Street Lwr, Dublin 2
matts.ie

01 676 2980

SPARKLING WINES

Spagnol Prosecco Spumante Glera · Valdobiadene, Italy Marco, Stefano Spagnol	Gls 13.00 Btl 50.00
Crémant de Bourgogne Rosè Rosé Burgundy, France Jean-Claude Boisset	Gls 15.00 Btl 65.00
Beaumont des Crayeres Grande Réserve NV · Champagne, France Jean-Paul Berthus	Gls 18.00 Btl 110.00
Jacquart Mosaïque Rosé Rosé NV · Champagne, Reims, France	Gls 20.00 Btl 125.00
Jacquart Mosaïque Brut NV · Champagne, Reims, France	Btl 140.00
Jacquart Blanc de Blancs 2015 Vintage Brut, Champagne, Reims, France	Btl 170.00

BY THE GLASS WHITE

J Moreau & Fils Languedoc, France · Grenache Blanc & Vermentino	9.75
Domaine des Lauriers Picpoul de Pinet Prestige · Languedoc, France	10.00
Domaine Millegrand Languedoc France · Chardonnay	10.50
Domaine de Chezelle Touraine, France · Sauvignon Blanc	11.00
Verdicchio di Matelica Casa Lucciola · Italy	11.50
Ombre Pinot Grigio, Veneto, Italy	11.95
Altos de Torona Godello · Rias Baixas, Spain	12.50
Framingham Sauvignon Blanc, Marlborough, N' Zealand	12.75
Pieropan Veneto, Italy Soave Classico	12.75
Scrimaglio Gavi di Gavi Cortese, Piedmont, Italy	13.00
Domaine Roger Champault Sancerre, Sauvignon Blanc, Loire, France	14.00
Domaine de Marronniers Burgundy, France · Chablis	14.50

RED

Raimat Abadía Costers del Segre, Spain Cabernet Sauvignon, Tempranillo	9.75
Linteo Sicily, Italy · Nero D'Avola	10.00
Domaine Millegrand Bonfils Merlot, Languedoc, France	10.50
Tor del Colle Riserva Abruzzo, Italy · Montepulciano D'Abruzzo	11.00
Chateau Mondain Bordeaux, France · Merlot & Cabernet Sauvignon	11.50
Grower's Touch Riverina, Australia · Shiraz	11.50
Paper Road Wairarapa, New Zealand · Pinot Noir	12.00
Torre del Falasco Veneto, Italy · Ripasso (<i>Corvina & Rondinella</i>)	12.50
Saumur-Champigny Loire, France Cabernet Franc	13.00
Kaiken 'Ultra Mendoza, Argentina · Cabernet Sauvignon	13.50
Rioja Pecina Tempranillo, Graciano, Garnacha, Rioja Reserva, Spain	14.00
Pascual Toso Mendoza Malbec Reserve, Argentina, Rodrigo Romero	14.50

WHITE

20	House White J Moreau & Fils Grenache Blanc & Vermentino Languedoc, France · Lucie Dupuydt <i>Bottle 34.00 Glass 9.75</i>	22
-----------	--	-----------

Domaine des Lauriers 2023 Picpoul de Pinet Prestige · Languedoc, France	Gls 10.00	Btl 37.00
Domaine Millegrand 2023 Chardonnay · Languedoc France Julianna Sbinne	Gls 10.50	Btl 38.00
Domaine de Chezelle 2022 Sauvignon Blanc · Touraine, France Alain Marcadet	Gls 11.00	Btl 40.00
Ombre 2022 Pinot Grigio, Veneto, Italy Carlo Botter	Gls 11.95	Btl 40.00
Altos de Torona Godello · Rias Baixas, Spain, Pablo Ibanez <i>6 months lees (skin) contact</i>	Gls 12.50	Btl 44.00
Scrimaglio Gavi di Gavi 2022 Cortese, Piedmont, Italy Bruno Cordero	Gls 13.00	Btl 47.00
Verdicchio di Matelica 2023 Casa Lucciola · Italy · Luca Cruciani	Gls 11.50	Btl 45.00
Pieropan 2022 Soave Classico · Veneto, Italy · Dario Pieropan <i>Garganega & Trebbiano di Soave</i>	Gls 12.75	Btl 47.00
Charquina Albariño 2023 Albariño, Spain, Bodega Eidosela		Btl 45.00
Framingham 2022 Sauvignon Blanc · Marlborough, N' Zealand, Andrew Hedley	Gls 12.75	Btl 50.00
Louis Latour 2022 Les Genièvres I · Mâcon-Lugny, France Jean-Charles Thomas		Btl 54.00
Domaine Albert Mann 2018 Riesling Cuvée, Alsace, France · Jacky Barthelmes		Btl 58.00
Domaine Roger Champault 2022 Sancerre, Sauvignon Blanc, Loire, France, Roger Champault	Gls 14.00	Btl 66.00
Domaine de Marronniers 2022 Chablis Burgundy, France Marie Noelle-Lauren Ternynck	Gls 14.50	Btl 64.00
Saint-Vèran Tirage Prècoce 2021 Domaine Corsin, Burgundy, France Joseph Jacquet, Chardonnay		Btl 68.00
La Trucha 2021 Oaked Albarino Rias Baixas, Spain Finca Garabelos		Btl 67.00
Meerlust 2022 Oakly Chardonnay · Stellenbosch, South Africa Chris Williams		Btl 69.00
'illivio' Livio Felluga 2021 Pinot Blanc, Chardonnay, Picolit Fruili, Italy Andrea Felluga		Btl 75.00
Domaine Fournier 2022 Pouilly-Fumé Burgundy, Loire, France Fournier Père et Fils		Btl 75.00
Domaine des Marronniers 2022 Premier Cru Chablis, Chardonnay, Burgundy, France Laurent Ternyn		Btl 85.00
Puligny Montrachet 2020 'Les Grands Champs Chardonnay, Burgundy, France Pascal & Laurent Borgeot		Btl 170.00
Corton-Charlemagne¹ Grand Cru VOR Louis Latour · Cote de Beaune, France Jean Charles Thomas		Btl 280.00

All Vintages are subject to charge.
We endeavour to regularly update our list.

VOR - Vintage on Request

ROSÉ

Studio by Miraval 2023 Tibouren, Cotes de Provence, France, Grenache, Cinsault, Rolle, Syrah,	Gls 13.50	Btl 44.00
Lalomba 2021 Garnacha, Viura Rioja Alta, Spain Rodolpho Bastida	Gls 14.00	Btl 46.00
Crémant de Bourgogne Rosé Rosé, Burgundy, France Jean-Claude Boisset	Gls 15.00	Btl 65.00
Jaquart Rosé Rosé Champagne, France Joel	Gls 20.00	Btl 125.00

RED

20	House Red Raimat Abadía Cabernet Sauvignon & Tempranillo Costers del Segre, Spain · Elizabeth Figueras <i>Bottle 34.00 Glass 9.75</i>	20
-----------	---	-----------

Linteo 2022 Nero D'Avola · Sicily, Italy · Casa Vinicola Minini	Gls 10.00	Btl 37.00
Domaine Millegrand Bonfils 2022 Merlot, Languedoc, France Julianna Sbinne	Gls 10.50	Btl 38.00
Tor del Colle Riserva 2020 Montepulciano D'Abruzzo, Italy Casa Vinicola Botter Carlo	Gls 11.00	Btl 39.00
Chateau Mondain 2020 Merlot, Cabernet Sauvignon Bordeaux, France · Pierre Ciroli	Gls 11.50	Btl 40.00
Grower's Touch 2022 Shiraz · Riverina, Australia Mino & Co	Gls 11.50	Btl 40.00
Paper Road 2022 Pinot Noir · Wairarapa, New Zealand Paddy Borthwick	Gls 12.00	Btl 42.00
Torre del Falasco 2020 Ripasso · Veneto, Italy Lorenzo Caramazza <i>Corvina & Rondinella</i>	Gls 12.50	Btl 44.00
Rioja Pecina 2016 Tempranillo, Graciano, Garnacha, Rioja Reserva, Spain Alberto Ortiz	Gls 14.00	Btl 50.00
Kaiken 'Ultra' 2020 Cabernet Sauvignon · Mendoza, Argentina Aurelio Montes Baseden	Gls 13.50	Btl 46.00
Saumur-Champigny 2022 Cabernet Franc, Loire, France Thierry Germain	Gls 13.00	Btl 49.00

20	STAFF FAVOURITE Bodegas La Horra "Corimbo" Tempranillo · Ribera Del Duero, Spain, Carlos Diez <i>Bottle 66.00</i>	18
-----------	--	-----------

Pascual Toso Mendoza 2021 Malbec Reserve, Argentina, Rodrigo Romero	Gls 14.50	Btl 55.00
Mazzei 'Ser Lapo' Riserva 2019 Sangiovese · Chianti Classico · Italy, Filip Mazzei		Btl 64.00
Amarone 2020 Corvina, Rondinella, Veneto, Italy Domini Veneti		Btl 85.00
Chateauf-neuf-du-Pape 2021 Domaine La Barroche · France, Rhone Grenache, Mourvedre, Syrah		Btl 90.00
David Duband 2017 Nuit Saint-Georges · Burgundy, France Pinot Noir		Btl 100.00
Roda 1 Reserva 2018 Tempranillo · Rioja, Spain, Carlos Diez		Btl 110.00
Pine Ridge 2021 Cabernet Sauvignon · Napa Valley, USA Michael Beaulac Cabernet Sauvignon, Petit Verdot		Btl 120.00
Brunello di Montalcino 2018 Sangiovese · Tuscany, Italy Poderi Loreto, San Pio		Btl 125.00
Chateau Moulin Saint-Georges 2014 St.Emilion Grand Cru Bordeaux · France, Alain Vauthier, Cabernet Franc, Merlot		Btl 125.00
Blason d'Issan Margaux 2018 Merlot, Cabernet Sauvignon · Bordeaux, France, Families d'Essenault		Btl 130.00
Cakebread Cellars VOR Cabernet Sauvignon · Napa Valley, USA · Julianne Laks		Btl 190.00
'Insignia' - Joseph Phelps VOR Cabernet Sauvignon + · Napa Valley, USA · Bill Phelps		Btl 430.00

DE-ALCOHOLISED White, Red & Sparkling Wine

WHITE Kolonne Null Rieling, Germany Axel Pauly	Btl 37.00
RED Casa Emma Zero Sangiovese, Tuscany, Marco Salvadori	Btl 37.00
SPARKLING Kolonne Null Sparkling, Pinot Blanc, Germany Axel Pauly	Btl 48.95