

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.