

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.

Lunch Set Menu

STARTERS

Matts Seafood Chowder
Steaming Mussel Pot with Garlic, Shallots and Cream
Atlantic Prawns in Katiafi Pastry with Coconut Satay Sauce
Heirloom Tomato and Mozzarella Caprese Salad
Spicy Chicken Wings with Blue Cheese Mayo
Dublin Bay Prawn Cocktail – Supp. €5

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 Steak (100z) Portobello Mushroom, Crispy Onion, Pepper Sauce
and Hand-cut Fries sup €10
Chicken Milanese, Rocket and Tomato Salad, Basil Oil, Shaved Parmesan
Herb-cruste d Rack of Lamb, Baby Carrots, Colcannon Mash, Minted Peas, Red Wine Jus
Vegetarian Special of the Day – Please ask your server.

DESSERT

Chocolate Fondant with Crushed Pistachios and Cherry Sorbet
Peach, Raspberry and Almond Crumble with Custard Ice Cream
Eton Mess Semifreddo, Chilled Parfait, Fresh Berries, Wexford Strawberry Sauce
Selection of Sorbets with Candied Peel
Selection of Ice Cream & Popping Candy
Irish Artisan Cheese, Crackers, Plum Chutney – Supp. €5

TEA / COFFEE



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.