

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.

Christmas Menu 2021

STARTERS

- Seafood Chowder
- Chicken Liver Pâté with Cranberry Sauce
- Pan-fried Scallops, Cauliflower Purée, Black Pudding and Pancetta
- Crab Arancini with Lime and Coriander Aioli
- Mulled Pear, Walnut and Blue Cheese Salad (V)
- Trio of Smoked Salmon, Crab Meat & Dublin Bay Prawn; Blinis, Sour Cheese and Caviar
- Half Dozen Freshly Shucked Oysters (supp 5)

MAINS

- Roast Monkfish, Clam and Root Vegetables in Shellfish Sauce
- Atlantic Stone Bass, Parsnip Purée, Black Pudding Crumb, Brown Shrimp Butter
- Prawn Scampi, Hand-cut Chips and Tartar Sauce
- Pan-fried Venison, Sweet Potato Fondant, Wilted Spinach and Blackberry Jus
- Chargrilled Dry-aged Fillet Steak (8oz), Roast Cherry Vine Tomatoes, Watercress, Pepper Sauce and Hand-cut Fries (supp 5)
- Duck Breast, Kale, Carrot and Turnip Mash, Cranberry Jus
- Butternut Squash & Chestnut Risotto, Pumpkin Seeds, Rocket, Aged Parmesan, Truffle Oil

DESSERT

- Christmas Pudding & Custard
- Vanilla and Blackberry Panna Cotta
- Hazelnut Chocolate Brownie with Vanilla Ice Cream
- Selection of Ice-cream & Popping Candy
- Champagne & Strawberry Sorbet
- Irish Artisan Cheese, Crackers, Apple and Raisin Chutney (supp 5)

TEA / COFFEE



A selection of teas and coffees

OYSTERS

Fancy a dozen oysters before you get into the real feasting? Let us know and we can prepare a few trays for the table to snack on when you arrive.

WINES

Our resident wine expert Paddy Lynn is more than happy to recommend wine pairings. Whatever your budget, he'll help you find a great bottle.