

# MATT THE THRESHER

BEST GASTRO PUB 2019 NATIONAL WINNER  
BEST SEAFOOD EXPERIENCE 2018  
IRISH HOSPITALITY AWARDS

Carlingford Oysters	dozen 30.00 each 3.00
Connemara Oysters	dozen 30.00 each 3.00

Served with cucumber and mint salsa, sauce mignonette and lemon wedges (1,6,14)

## Starters

Seafood Chowder (1,4,7,9) with malt brown bread	9.95
Steaming Mussel Pot (1,3,7,12,14)	12.95
White wine, garlic, cream, fresh parsley, country bread	
Salt and Pepper baby squid (1,4,7,8,14)	13.95
With cashew nut, lime and chili dipping sauce	
Smoked Salmon Plate (1,3,4,7) brown bread, citrus cream cheese	small 13.95 large 20.95
Spicy Chicken Wings (3,7,9) blue cheese dip, celery sticks	small 10.95 large 16.95
Dublin Bay Prawn Cocktail (1,2,3,7,9,12)	16.95
Iceberg lettuce, cocktail sauce, malt brown bread	
Asian Style Fish Cake (1,3,4,7,10) sweet chili mayo, green salad	12.95

## Mains

Freshly Landed Fish Specials of the Day - <i>Please ask your server</i>	PoR
Large Steaming Mussel Pot (1,3,7,12,14)	22.95
White wine, garlic, cream, fresh parsley, country bread	
Fish & Chips (1,3,4,7)	21.95
Beer battered fresh haddock, hand cut chips, crushed peas, tartar sauce	
Scampi of Wild Atlantic Red Prawn (1,2,3,6,10)	
Lightly battered prawns, house chips, tartar sauce	26.95
Matt's Fish Pie (1,4,7,9,10)	23.95
Vegetarian dish of the day - <i>Please ask your server</i>	17.95
Prawn Linguine (1,2,3,7,9,12,14)	
Chilli, garlic, tomato, rocket, parmesan, langoustine cream sauce	23.95
Chicken Milanese (1,3,7,10) rocket, red onion and tomato salad	19.95
8oz Fillet Steak (3,7,9,12) roast vine tomatoes, watercress, hand cut chips	37.95
Choice of peppercorn sauce, garlic butter or béarnaise	
Steaming Shellfish Pot (2,7,12,14)	24.95
Selection of shellfish, clams, mussels, prawn, langoustine in a chermoula shellfish broth	
Tempura Dublin Bay Prawn Tails (1,2,3,6,10)	31.95
200 grams of Dublin Bay Prawns in a tempura batter, house chips, tartar sauce	
8oz Beef Burger (1,3,7,9,10) onion, tomato, pickle, relish, hand cut chips	16.95
(Add smoked bacon +1 Add cheese +1)	

## Salads and Sandwiches

Crab meat, Langoustine and Avocado Salad <sup>(1,2,3,9,12)</sup>	19.95
Crab, Dublin bay prawns, leaves, avocado, malt brown bread	
Wild Irish Crab open sandwich <sup>(1,2,3,7,10)</sup>	18.95
Served with malted brown bread, mixed leaf salad	
Smoked Salmon and Prawn open sandwich <sup>(1,2,3,4,7,9,10,12)</sup>	19.95
Served with malted brown bread, mixed leaf salad, citrus cream cheese, marie-rose	

## Sides 4.95

In-House Hand Cut Chips	Spring Onion Mash Potato <sup>(7)</sup>
Mixed Leaf Salad <sup>(10)</sup>	Buttered baby potatoes <sup>(7)</sup>
Mixed Seasonal Veg <sup>(7)</sup>	

## Desserts 7.95

Mixed Berry Eton Mess <sup>(3,7)</sup>	
Chocolate Fondant <sup>(1,3,6,7)</sup>	
With salted caramel sauce	
Selection of Ice Cream & Popping Candy <sup>(7)</sup>	
Choose from strawberry, chocolate or vanilla flavours	
Champagne and Strawberry Sorbet <sup>(12)</sup>	
Dessert of the day - <i>Please ask your server</i>	
Irish cheese plate <sup>(1,7,12)</sup>	14.95
Selection of Irish cheeses served with apple and raisin chutney, farmhouse crackers, grapes	

### Allergen Guide

1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Milk 8. Nuts 9. Celery  
10. Mustard 11. Sesame 12. Sulphur Dioxide 13. Lupin 14. Molluscs