

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

## OYSTERS

### CARLINGFORD OYSTERS

3.95 each || 39.95 for 12

### CONNEMARA OYSTERS

3.95 each || 39.95 for 12

### LOUËT FEISSER HAND SELECTED OYSTERS<sup>14</sup>

Carlingford lough

4.35 each || 43.50 for 12

Served with Octo vinaigrette 6,11,12  
Mignonette Sauce 12

## STARTERS

**Matt's Soup of the Day** ..... 10.95  
Served with malt brown bread 7,9 - Brown Bread 1a,3

**Matt's Fresh Fish Chowder** ..... 13.95  
Served with malt brown bread 4,7,9 - Brown Bread 1a,3

**Roaring Water Bay Mussels** ..... 15.95  
Choice of sauce: 2,7,12 - Sourdough 1a  
• White wine, shallot & garlic cream sauce  
• Spicy Chermoula and langoustine sauce served with sourdough

**Chicken Liver Parfait** ..... 14.95  
With spiced apples & brioche toast 1,3,7,12

**Marinated Prawns** ..... 16.95  
With garlic, chilli & sourdough bread 1a,2,7

**Honey Goats Cheese & Beetroot Salad** ... 14.95  
With pomegranate, candied walnuts & balsamic dressing 7,8b

**Hot Chicken Wings** ..... 13.95  
Choice of sauce: 3,7  
• Frank's Hot Sauce 7,9  
• Sweet chilli, honey & sesame<sup>11</sup> with blue cheese mayo 3,7

**Pan Fried Scallops** ..... 16.95  
With smoked pancetta, black pudding crumb & pea puree 1,7,14

**Wild Mushroom & Mozzarella Arancini** ..... 13.95  
With smoked black garlic aioli 1a,3,7

## SANDWICHES Until 5pm

**Wild Crab & Prawn Roll** ..... 17.95  
Irish crab & Atlantic prawns in lemon & tarragon aioli, served in a brioche roll with iceberg lettuce 1,2,3,7

**Braised Beef Ciabatta** ..... 19.95  
With beef tomato, mixed leaf, red onion marmalade, 1,3,7,9,12  
bearnaise sauce & sweet potato fries

**Open Smoked Salmon & Dublin Bay Prawn** ..... 22.95  
Served on malt brown bread & mixed salad 1,3,4

**Open Wild Crab** ..... 25.50  
Served on malt brown bread & mixed salad 1a,2,3,7,10

## SIDES

7.00

- Hand cut chips • Skinny Fries • Truffle & Parmesan chips<sup>3,7</sup>  
• Spring onion champ mash<sup>7</sup> • Sweet Potato Fries
- French beans with toasted almonds<sup>7,8</sup> • Buttered baby potatoes<sup>7</sup>  
Baby Caesar salad<sup>7,4</sup> • Honey Roasted Root Veg<sup>7</sup>

### OUR SUPPLIERS

DK Connamara Oysters, Clogherhead Fishermans Co-Op, Dunany Bay Crab, Carlingford Oysters, Kish Fish Hovth, Wrights Marino, Mournne Seafood, Shellfish Ireland Castletownbere, Glenmar Seafood, Scùp Gelato, MK Meats

# MATT THE THRESHER

Seafood Bar & Grill

## FROM THE SEA

### Special Catch of the Day: ..... Market Price

Ever changing, please ask your server or check out the boards for daily specials

**Fish & Chips** ..... 26.95  
Crushed garden peas, homemade 1a,3,4,6,7  
dill tartare sauce, hand cut chips

**Dublin Bay Prawn Scampi** ..... 37.95  
Tartare sauce, hand cut chips, mixed salad, & lemon 1,2,3,6,7

**Prawn & Mussel Linguine** ..... 29.95  
Garlic, chilli, cherry tomato, langoustine sauce 1a,2,3,6,7,9,14  
with aged parmesan & fresh herbs

**Matt's Mixed Fish Pie** ..... 28.95  
With smoked and fresh fish, bechamel sauce, 1,3,4,7  
mushroom, boiled egg, spinach, spring onion mash

## SALADS

**Dublin Bay Prawn & Brown Crab Salad** ... 29.95  
Avocado, seasonal leaves, cherry tomato, 1,3,7,9,10,12  
red onion, cucumber & Marie Rose dressing Bread 1a,3,7

**Warm Winter Superfood Salad** ..... 18.95  
Quinoa, broccoli, roasted squash, baby gem, 8a  
pomegranate, mixed seeds and smoked almonds with tahini dressing

## FROM THE LAND

**Matt's Double Beef Burger** ..... 19.95  
Two 4oz burgers with red onions, beef tomato, 1,3,7,9,10  
baby gem, gherkins & tomato relish  
Add smoked bacon +€2, Dubliner Cheese +€2, blue cheese +€2

**10oz Sirloin Steak** ..... 42.95  
Watercress salad, portabello mushroom & hand-cut chips  
Choice of peppercorn sauce, 7,12 Garlic Butter,<sup>7</sup>  
or Bearnaise sauce 3,7,12  
Add prawns ..... 10.00 2

**Chicken Ballotine** ..... 27.95  
Chicken, Pancetta served with root veg mash, 1,3,7  
kale, thyme stuffing and chicken and tarragon sauce.

**Pork Belly & Scallops** ..... 29.95  
With cauliflower puree black pudding, 1,7,12,14  
sauté potatoes, apple sauce & port reduction

**Vegetarian dish of the Day** ..... 23.95  
Please ask your server 1,3,7

### 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 & for the honour of the old home".

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



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

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Best Dublin Gastro Pub 2022  
Irish Pub Awards

Best Food Experience 2023  
Travel to Ireland Awards

## SEAFOOD FEASTS

**Baily & Kish Howth Smoked Salmon** ..... 30.00  
Citrus cream cheese, capers, sliced red onion, 3,4, Bread 1,3,7  
fresh herbs & malted brown bread

**Frito Misto** ..... 45.00  
Tempura battered mixed seafood with prawns, 1,2,3,4,14  
prime fish of the day served with lemon, Wasabi aioli

**The Pembroke** ..... 60.00  
6 Louët Feisser oysters, fresh crabmeat, poached 2,3,6,7,11,12,14 Bread 1a,3,7  
Dublin Bay prawns & smoked salmon with Marie Rose sauce, citrus cream cheese  
Served with Octo vinaigrette & malted brown bread.

**The Fitzwilliam** ..... 120.00  
Served cold - Dozen Louët Feisser oysters, 6 whole 2,3,6,11,12,14, Bread 1a,3,7  
Dublin bay prawns, Howth Smoked salmon, Dunany Bay dressed crabmeat and fresh prawn cocktail.

**Served Hot** - Steaming shellfish pan with chermoula & langoustine sauce, mussels, clams, cockles, crab claws, prawns & gambas with samphire & fresh herbs  
Served with a selection of vinaigrettes, sauces, & selection of breads

## DESSERT

11.00

**Chocolate Brownie** 3,7,8f,12,(GF)  
Roasted hazelnuts & chocolate cherry liquor gelato

**Crème Brûlée** 3,7,(GF)  
Classic caramelised creamy vanilla set custard.

**Spiced Plum, Apple & Almond Crumble** 3,7,8a,(GF)  
With custard ice-cream

**Selection of Scùp Gelato Ice Cream** 7  
Please ask your server for available flavours

**Scùp Gelato Sorbets** May contain 3,5,7,8,6,GF  
Wexford blackberry and limoncello with candied orange peel

**Irish Cheese Selection with Apple Raisin & Whiskey Compote** €18.00 1,7,8b,12  
Cashel Blue, Hegarty's Mature Cheddar, St. Kevin's Brie, Served with chutney, mixed grapes, quince, artisan crackers & candied walnuts

## 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 & Hot Chocolate**  
Breakfast tea ..... 4.40  
Herbal teas ..... 4.50  
Hot chocolate ..... 5.60  
Mocha ..... 5.95

A discretionary service charge of 12.5% is added to parties of 5 or more.

### ALLERGEN INFORMATION

1a wheat, 1b rye, 2 crustacean, 3 eggs, 4 fish, 5 peanuts, 6 soya, 7 milk, 8a almonds, 8b walnuts, 8c chestnuts, 8d pine nuts, 8e pecan, 8f hazelnuts, 8g cashew nuts, 8h pistachio  
9 Celery, 10 mustard, 11 sesame seeds, 12 sulphur dioxide, 13 lupin, 14 mollusc.