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

ΟΥΝΤ

CAR	LIN	GF	ORD	OYS	STERS
-----	-----	----	-----	-----	-------

3.85	38.95
each	for 12

CONNEMARA OYSTERS

38.95

for 12

3.85 each

LOUÊT FEISSER HAND SELECTED OYSTERS Carlingford lough

> 4.25 42.50 each for 12

All above served with mignonette sauce, japanese gin, cucumber & pickled ginger dressing, lemon

GRILLED LOUËT FEISSER HAND SELECTED OYSTERS

Chorizo parmesan herb crumb, bloody mary sauce & oyster florentine

- 28.95 for 6 -

STARTERS

Matt's Fresh Fish Chowder
Roaring Water Bay Mussel Pot13.95 Garlic, shallot & white wine, cream, chargrilled farmhouse garlic bread
Spicy Chicken Wings
Dublin Bay Prawn Cocktail. 19.95 Maire Rose sauce, shredded crunchy lettuce, malt brown bread
Fried Baby Squid
Atlantic Prawns in Kataifi pastry16.95 Roasted chilli and garlic prawn Thai style
Heirloom Tomato and Toons Bridge15.95 Mozzarella salad Basil oil & Kalamata Olives Shaved pear, walnut & watercress salad13.95
with balsamic dressing

SANDWICHES

Served with buttered malt brown bread and side salad
Open Smoked Salmon
Open Dublin Bay Prawn Sandwich 23.95 Clogherhead Harbour
Open Wild Crab Sandwich22.95 Irish Brown Crab from Castletownbere & Dunany



FROM THE SEA

Catch of the Day Ever changing; Please ask your server or check out the bo	oards
Fish and Chips Crushed peas with wasabi, tartare sauce and lemon	25.95
Dublin Bay Prawn Scampi House tartare sauce, handcut chips, salad, lime	35.95
Prawn Linguine	29.95
Irish Brown Crab Claws 250g White wine, shallots, garlic and butter scauce & chargrilled sourdough	34.95
Steaming Pot of Roaring	24 95

Water Bay Mussels Garlic white wine, cream, toasted farmhouse bread

SALADS

Dublin Bay Prawn 28.95 & Brown Crab Salad Avocado, fresh leaves, cherry tomato, Marie Rose sauce
Salad Niçoise
Add Yellow Fin Tuna24.95
Superfood Salad
Vegetarian Dish of The Day.19.95Please ask your server

FROM THE LAND > <

Chicken Milanese	24.95
Rocket, tomato, red onion, shaved parmesan, basil oil	

10oz. Dry Aged Rib Eye Steak 39.95 Portobello mushroom, crispy fried onions rings & hand cut chips

Choice of peppercorn, Garlic butter or Béarnaise sauce

Double Beef Burger 19.	.95
Two 4oz. burgers with crispy onion, beef tomato, baby gem,	
gherkins and tomato relish sauce	

Add smoked bacon $+ \in 2$, Dubliner Cheese $+ \in 2$, blue cheese $+ \in 2$

Herb crusted rack of lamb...... 36.95 Roasted baby carrot, colcannon mash, minted garden peas, red wine jus

– 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 and for the honour of the old home".

Best Dublin Gastro Pub 2022 Irish Pub Awards

Best Food Experience 2023 Travel to Ireland Awards

SEAFOOD -**PLATTERS**

Baily & Kish Smoked Salmon 30.00 Crème fraîche, capers, red onion, malted brown bread

6 oysters, Brown Irish Crab Claws, undressed crabmeat, poached Dublin Bay Prawns, served cold with Marie Rose sauce crème fraîche, oyster vinaigrette, malt brown bread

The Fitzwilliam 120.00 Served cold - Dozen oysters of your choice, whole Dublin Bay Prawns, crab claws, Baily & Kish smoked salmon, undressed crab meat

Market

Price

Steaming mussels, cockles, gambas and clams Add whole lobster..... Selection of vinaigrette, sauces, lemon wedges S selection of breads

DESSERT

10.50

Mixed Berry Eton Mess Parfait with Wexford Strawberry sauce

Chocolate Fondant With cherry sorbet & toasted pistachio

Peach & Raspberry Almond Crumble Warmly roasted with custard ice cream

Selection of Scúp Geleto Ice Cream Served with popping candy Choose from strawberry, chocolate or vanilla

Selection of Scúp Geleto Sorbets Choose from mojito, raspberry or mango & passion fruit

Trio of Irish Cheeses €17.00

Cashel Blue, Coolattin Mature Cheddar, Durrus Served with plum, apple and raisin chutney, Artisan cheese crackers, grapes and smoked almonds

-COFFEE& TEA —

Coffees +	9.95
Irish (Whiskey) · French (Brandy) · Calypso (Ka	hlua)
Jamaican (Dark Rum) • Baileys (Cream Lique)	ur)

Coffee	
Americano	.40
Macchiato	.40
Espresso 4	.30
Flat white	.60
Cappuccino	.80
Latte	.80
Double espresso	.70

Braised Beef Ciabata 19.95 Fresh coleslaw, toasted sweetcorn, mixed leaf, crispy onion, smokey BBQ aioli & skinny fries

- 7.00 — · Hand-cut chips · Skinny Fries · Truffle & Parmesan chips Spring onion champ · Creamed baby spinach $\cdot~$ Green salad, House Dressing $\cdot~$ Buttered Baby Potatoes

SIDES

· Seasonal vegetables · Sweet potato fries

OUR SUPPLIERS

Clogherhead Fishermans Co-Op, Dunany Bay Crab, Wrights Marino, Mourne Seafood, Shellfish Ireland Castletownbere, Glenmar Seafood, Union Hall Cork, **Kish Fish Howth**

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



Matt the Thresher, Birdhill, Co. Tipperary, 3 minutes off the M7, Exit 27 061 - 379 227 - matts.ie Open 7 days

All coffees available decaffeinated

Tea and Hot Chocolate

Breakfast tea	4.40
Herbal teas	4.50
Hot chocolate	5.60
Mocha	5.95

YOUNGER PEOPLE Under 10

ALLERGEN INFORMATION

Half portion at half price

Available at the bar

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

01 676 2980