

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

3.85  
each

38.95  
for 12

CONNEMARA OYSTERS

3.85  
each

38.95  
for 12

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

Carlingford lough

4.25  
each

42.50  
for 12

Served with Octo vinaigrette & Mint & Cucumber salsa. 6,11,12

STARTERS

Matt's Fresh Fish Chowder.....12.95

Served with malt brown bread 4,7,9 – Brown Bread 1a,3

Roaring Water Bay Mussel.....14.95

Choice of sauce: 2,7,12 – Sourdough 1a

• White wine, shallot & garlic cream sauce

• Spicy Chorizo, tomato and shellfish broth.

served with sourdough toast.

Smoked Mackerel Pâté.....13.95

with Piccalilli Sauce 1,4,7 – Sourdough 1a

Served with sourdough crostini.

Crispy Octopus.....16.95

With roast garlic pomme puree 7,14

& Chimichurri sauce

Duck Wings with Honey.....14.95

& Chilli Dressing 3,11

With sesame & Sriracha mayonnaise

Lobster Arancini.....18.95

With lime & Argentina fire aioli 1,2,3,7,9

Chargrilled Marinated Prawns.....16.95

With garlic & chilli butter 1,2,6 – Sourdough 1a

Shaved Fennel, Orange, Feta, & Radicchio Salad.....13.95

7,8 – Add Scallops 14

With crushed pistachio & frisée leaf

Add Scallops €5

SANDWICHES

Until 5pm

Wild Crab & Prawn Roll.....16.95

Irish crab & Atlantic prawns in lemon & tarragon aioli, served in a brioche bun with iceberg lettuce 1,2,3

Braised Beef.....19.95

Served on ciabatta with beef tomato, mixed leaf, ruby summer coleslaw & crispy onions 1,3,7,9

Open Smoked Salmon & Dublin Bay Prawn.....21.95

1,3,4

Served on malt brown bread & mixed salad.

Open Wild Crab.....24.50

1a,2,3,7,10

Served on malt brown bread & mixed salad.

SIDES

7.00

• Hand cut chips • Skinny Fries • Truffle & Parmesan chips

• Spring onion champ mash • Chantenay carrots, with orange & tarragon

• French beans with toasted almonds • Buttered baby potatoes

• Seasonal mixed veg • Baby Caesar salad • Green Salad with house dressing

OUR SUPPLIERS

Clogherhead Fishermans Co-Op, Dunany Bay Crab, DK Connamara Oysters, Carlingford Oysters, Kish Fish Howth, Wrights Marino, Mourne Seafood, Shellfish Ireland Castletownbere, Glenmar Seafood, Scúp 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 allergen info

Fish & Chips.....26.95

Crushed minted garden peas, homemade 1a,3,4,6,7

dill tartare sauce, hand cut chips.

Dublin Bay Prawn Scampi.....36.95

Tartare sauce, hand cut chips, mixed salad, & lemon. 1,2,3,6,7

Matt's Seafood Linguine.....29.95

Garlic, chilli, cherry tomato, langoustine sauce 1a,2,3,6,7,9,14

with aged parmesan.

Shellfish Pot.....34.95

Mussels. Clams, Cockles, Red Atlantic prawns, 1a,2,3,6,7,9,14

whole Dublin Bay prawns, corn and potatoes in

a spicy chermoula and langoustine sauce with

samphire and fresh soft herbs.

SALADS

Niçoise Salad.....17.95

With baby gem, French beans, Kalamata olives, Heirloom 3,4

tomatoes & boiled egg with Niçoise salad dressing

Add Chargrilled Tuna 10.00

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

Mediterranean Salad.....18.95

7

With feta cheese & chargrilled Mediterranean

vegetables, Sundried tomato hummus, spiced roasted chickpea

with citrus dressing.

FROM THE LAND

Matts Double Beef Burger.....19.95

1,3,7,9,10

Two 4oz burgers with red onions, beef tomato,

baby gem, gherkins & tomato relish.

10oz Sirloin Steak.....41.95

Watercress salad, red cherry vine tomatoes & hand cut chips.

Choice of peppercorn sauce,<sup>7,12</sup> Garlic Butter,<sup>7</sup>

or Bearnaise sauce <sup>3,7,12</sup> add prawns 10.00.<sup>2</sup>

Chicken Milanese.....24.95

1,3,7

Heirloom tomatoes, basil, & mixed leaf salad.

Porchetta.....28.95

12

Roasted pork with black kale, fondant potato, apple puree

& red wine jus.

Add scallops.....10.00

2,7,12

Vegetarian dish of the Day.....19.95

1,3,7

Please ask your server.

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

1,3,4,7,9,10 Bread 1,3,7

Irish Cream cheese, capers, sliced red onion, fresh herbs, & malted brown bread.

Platter Frito Misto.....45.00

1,2,4,14. Sauces 6,12-3

Tempura battered Calamari, octopus, oyster, & prime fish of the day in Crisp tempura batter served with lemon, Octo vinaigrette & wasabi aioli.

The Pembroke.....60.00

1,2,3,6,7,14 Bread 1a,3,7

6 Oysters, 6 Brown Irish crab claws, undressed Crabmeat, 4 Poached Dublin Bay prawns with Marie Rose sauce, citrus cream cheese.

Cucumber & Gin vinaigrette & malted brown bread.

The Fitzwilliam.....120.00

2,3,6,12,14. Bread 1a,3

Served cold-Dozen Louet Feisser Oysters, 6 whole poached Dublin Bay prawns, 12 crab claws, Howth Smoked Salmon, undressed crab meat. Steaming shellfish pan with white wine, Chermoula, Mussels, clams & cockles, Prawns, Gambas & whole Dublin Bay Prawns with samphire & fresh herbs. Served with a Selection of vinaigrettes, sauces, lemon, & selection of breads.

Add whole Lobster market price please ask your server. 2,12,14

DESSERT

11.00

Warm Chocolate Fondant 1,3,7,8h

With Irish coffee gelato & caramel sauce

Caramelised Peaches<sup>8</sup> vegan/gluten free

With crushed pistachio, peach sorbet

Raspberry & White Chocolate Panna Cotta 1,7,8

With raspberry & vanilla compote & homemade shortbread

Selection of Scúp Gelato Ice Cream<sup>7</sup>

Choose from Wexford strawberry, Vanilla bean or chocolate.

Scúp Gelato Sorbets May contain 3,5,7,8,6,

Please ask server about flavours...

Irish Cheese Selection with Apple & Whiskey Compote 1,7,8a,12.

Cashel Blue, Hegarty's Mature Cheddar, Coolea farmhouse cow's milk cheese, Served with chutney, mixed grapes, artisan crackers & smoked almonds.

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.