

Lunch Menu

Matt The Thresher - 32 Pembroke Street Lower, Dublin · +353 1 676 2980 ·

Mon - Fri
09:00 - 21:45

Sat
12:00 - 21:45

Sun
12:30 - 20:30

Starters

Soup Of The Day	€4.95
& Malt Brown Bread	
Large	
6.50 EUR	
Seafood Chowder	€5.95
& Malt Brown Bread	
Large	
7.50 EUR	
Tian of Smoked Salmon, Crab & Apple	€9.95
with a Lime Dressing	
Potted Smoked Mackerel,	€8.95
Horseradish Rémolade, Toasted Sundried Tomato Plait	
Homemade Pate	€8.95
Onion Jam, Cucumber Pickle, Toasted Sundried Tomato Plait	
Dozen Carlingford Oysters	€22.00
Each	
1.90 EUR	
Roaring Water Bay Mussels	€8.95
served with Crusty White Garlic Baguette	
Confit Beetroot, Apple & Cashew Blue Cheese	€9.95
& Toasted Walnut Salad (V)	
Smoked Haddock Fish Cake	€11.95
Spinach, Poached Egg & Hollandaise	

SEA FOOD-Freshly Landed Catches Of The Day

"The Freshest Fish Simply Cooked"

Each morning we take delivery of a wide range of the freshest fish available, not only from local Dublin harbours but from harbours around our island. Check out our fresh fish boards, which are our speciality. These change through out the day, just ask any of our friendly staff who will be delighted to inform you what's fresh this evening.

Fish Pie	€14.95
Selection of Fresh Fish, Creamy Dill sauce, Potato Mash & Mixed Baby Leaf Salad.	
Fish Burger	€17.95
Served with Seeded Bun, Wasabi Guacamole with Homemade Chips	
Dozen Dingle Bay Crab Toes	€23.95
Pan fried in White Wine & Herb Butter, Served with our Malted Brown Bread	

Tea Brownes Smoked Salmon Platter	€16.95
Liliput Caper, Red Onions & our Malted Brown Bread	
Fish & Chips	€14.95
Lightly Beer Battered, Home Cut Chips, Minty Muchy Peas & Tartare Sauce	
Scampi & Chips	€26.95
Dublin Bay Prawns in Light Tempura Batter & House Tartare Sauce	
Roaring Water Bay Mussels Pot	€14.95
White Wine, Cream Fresh Herbs and Garlic Bread	
SeaFood Platter	€60.00
'Taste of the Sea' (Oysters, Prawns, Dressed Whole Crab Arms & Toes, 1/2 Lobster, Seasonal Crustaceans & Malt Brown Bread)	
Sauté Prawn Tails	€14.95
White Wine, Chilli & Confit Garlic	
Steaming Shellfish Pot	€19.95
Cockles & Mussels, Clams Prawns in a Tomato & Chorizo Broth, Served with Garlic Bread	

MEAT

Bangers & Mash	€12.95
Pork & Leek Sausages, Wholegrain Mustard Mash, Onion Gravy & Savoy Cabbage	
8oz Beef Burger	
Our Burgers are 100% Irish Beef, Seeded Bun, Homecut Chips	
Add Irish Bacon	
Add Mature Irish Cheddar Cheese	
1.00 EUR	
1.00 EUR	
Beef & Guinness Pie	€14.95
Braised Irish Beef Steak, Medley Winter Vegetables with Puff Pastry, Homemade Beef Jus	
10oz Sirlion Steak	€26.95
Dry aged up to 30 days, 100% Irish Hereford/Angus Beef served with Truffle & Parmesan Chips, Béarnaise Sauce, Sauté Onions, Baby Vegetables	

SIDES

Buttered Greens	€4.00
Wholegrain Mustard Mash	€4.00
House Cut Chips	€4.50
Boiled Baby Potatoes	€3.50
Truffel & Parmesan Chips	€4.95
Mixed Baby Leaf Salad, Mustard & Vinigarette Dressing	€3.50
Roasted Root Vegetables	€4.50
Mixed Sea Weeds, with Miso Butter, Honey Soy Glaze & Sesame Seeds	€4.95
Malt Brown Bread Loaf	€4.25

SALADS & OPEN SANDWICHES

Fresh Organic Salmon	€12.95
Brown Bread & Salad	
Dressed White Crab Meat	€13.95
Brown Bread & Salad	
Open Shrimp	€10.95
Sauce Maire Rose, Brown Bread & Salad	
Bacon Butty	€6.50
Lots of Bacon, Relish, Dijon Mustard, thick Vienna Loaf	
House Salad of the Day	
(Ask your server)	
The Pembroke	€9.95
Seeded Bap, Roasted Ham, Cheese, Lettuce, Tomato & Salad	
Ploughman's Board	€12.95
Ham, Farmhouse Cheese, Homemade Relish & Pickles	
Dressed Crab, Arugula Salad	€13.95
With Avocado, Lime Dressing	

Dessert

Farm House Irish Cheese Board	€16.95
Selection Of Homemade Desserts	€6.50
Please Ask Your Server	

About our produce

Suppliers -Cavistons, Ted Browne, Kish Fish, Doran Seafoods, Mourne Seafoods, Kettyle Meats, Keelings, Sheridan Cheeses, Tartine Organic Bakery

Provenance- Bullock Harbour, Dingle Bay, Carlingford, Castletownbere, Kilkeel, Tipperary, Roaring Water Bay, Schull, Howth Harbour

All our food is freshly prepared & cooked to order.

Wild fresh fish come in different shapes and sizes and so have varied cooking times. During busy periods please allow our chefs some extra time. Short on time? Try our delicious soups, salads or open sandwiches.

Our Kitchen is led by Head Chef Yossa Auld from New Zealand

12.5% Service Charge on Parties of 6 or more.