Matt the Thresher JuliansTown Voted "Best Gastro Pub – Co. Meath" · Irish Restaurant Awards 2026

Matt the Thresher

OYSTERS

Hand selected, freshly served

Carlingford Lough
Served with mignonette or sweet lemon sauce, lemon and Tabasco sauce (12, 14)
3 Oysters 10.50
6 Oysters 18.95
12 Oysters 35.95

THRESHER'S BITES

Small plates to share — or to make a meal of

Crispy Halloumi 12.50
Mixed leaf salad, sriracha & lime mayo (1a, 3, 7, 10, 12)

Braised Beef Croquettes 12.95
Shredded braised beef, smoked cheddar, sauerkraut cabbage, chipotle aioli (1a, 3, 7, 9, 10, 12)

Padrón Peppers 11.95
Buttermilk aioli, smoked paprika (1a, 3, 7, 10)

Bread & Dips 8.95
Matt's house sourdough & brown bread, Irish butter, red roasted pepper dip (1a, 7, 12)

STARTERS

Freshly served

Soup of the Day *GF 8.50
Served with malt brown bread (1a, 1e, *Changes Daily)

Seafood Chowder *GF 13.95
Served with malt brown bread (1a, 4, 7, 9, 14)

Hot & Spicy / Sweet & Sticky Wings *GF S 13.95 · M 19.95
Cashel blue cheese dip, celery stick (1a, 3, 4, 6, 7, 9, 10, 12)

Chicken Liver & Port Parfait *GF 14.95
Plum chutney, brioche toast (1a, 3, 7, 10, 12)

Crispy Calamari 13.95
Mango & chilli mayo (1a, 3, 7, 10, 12, 14)

Mussel Pot *GF S 14.95 · M 20.95
Creamy white wine & parsley sauce, toasted sourdough — main with fries (1a, 7, 12, 14)

Burrata & Heirloom Tomato Salad 15.95
Creamy burrata, vibrant heirloom tomatoes, fresh basil, extra virgin olive oil, strawberry, balsamic glaze, sourdough croutons (1a, 7, 12)

VEGETARIAN & VEGAN

Authentic Thai Curry GF 19.95
Aromatic curry, roasted squash, chickpea & coconut, steamed basmati rice & diced vegetables (9)
+ Add Chicken 4.50
+ Add Prawn 6.50

Cream Tagliatelle Pasta 18.95
Garlic & white wine sauce, cherry tomato, spinach, mushrooms & aged parmesan (1a, 7, 9, 12)
+ Add Chicken 4.50
+ Add Prawn 6.50

Vegetarian Quiche of the Day 14.95
Coleslaw & house salad (1a, 3, 7, 8, 9, 10)

Grilled Veggie Wrap 15.95
Grilled peppers & courgette, carrots, white bean hummus (1a, 7, 9, 10)

SALAD BOWLS

Super Grain Salad GF 16.95
Couscous, quinoa, olives, cucumber, chickpeas, feta, pomegranate, cherry tomatoes, coriander, pumpkin seeds, chilli & lime dressing (1a, 7, 9, 12)
+ Add Chicken 5.00
+ Add Poached Prawn 7.00

Grilled Caesar Salad 16.95
Crisp baby gem, aged parmesan, cured smoked bacon lardons, croutons, homemade Caesar dressing (1a, 2d, 3, 4, 7, 10, 12)
+ Add Chicken 5.00
+ Add Poached Prawn 7.00

Prawn & Avocado Salad GF 22.95
Poached Atlantic prawns, avocado, seasonal leaves, cherry tomatoes, cucumber, red onion, honey mustard dressing (2d, 10, 12)

FROM THE SEA

Fresh Catch of the Day Market price
Please ask your server or check the board (*Changes Daily)

Fish & Chips 23.95
Lightly battered haddock, garden pea purée, house tartare sauce (1a, 1e, 3, 4, 7, 10, 12)

Wild Atlantic Prawn Scampi 28.95
Lightly battered, homemade tartare sauce & chips (1a, 1e, 2d, 3, 7, 10, 12)

Fish Pie 24.95
White fish, salmon & smoked coley, mornay sauce, potato topping, side salad (1a, 4, 7, 9, 10, 12)

Smoked Salmon Platter 21.95
Clogherhead smoked salmon, capers, red onion, crème fraîche and blinis (1a, 3, 4, 7, 10, 12)

Seafood Platter 36.95
Clogherhead smoked salmon, Irish crab meat, Atlantic prawns, capers, Marie Rose sauce, crème fraîche & brown bread (1a, 2a, 2d, 3, 4, 7, 10, 12)

Open Smoked Salmon 17.95
Clogherhead smoked salmon, crème fraîche, capers, red onions, malt brown bread (1a, 3, 4, 7, 10, 12)
+ Add Chips 3.50
+ Add Soup 4.00

Open Wild Atlantic Prawns 19.95
Poached Atlantic prawns, house-made brown bread, Marie Rose sauce, salad garnish (1a, 2d, 3, 7, 10)
+ Add Chips 3.50
+ Add Soup 4.00

FROM THE LAND

Half Roasted Rotisserie Chicken 23.95
Creamy mash potato, seasonal veg, chicken & orange jus (1a, 3, 7, 9, 10, 12)

Irish Beef Burger *GF 19.95
7oz beef patty, lettuce, tomato, caramelised onion, homemade sauce, brioche bun & chips (1a, 3, 7, 10, 12)
+ Add Cheese 1.00
+ Add Bacon 2.00

Buttermilk Chicken Burger 19.95
Lettuce, tomato, pickled red onion, sriracha mayo, brioche bun & chips (1a, 3, 7, 10, 12)

Steak Sandwich *GF 23.95
6oz sirloin, pepper mayo, rocket, caramelised onion, on rustic ciabatta, house cut chips (1a, 3, 7, 8, 10, 12)

Braised Featherblade *GF 29.95
Slow-cooked beef, creamy mash, carrot & horseradish purée, grilled tenderstem broccoli & beef jus (7, 9, 12)

PRIME IRISH BEEF

Sirloin 10oz *GF 39.95
A classic cut with a rich and robust flavour

Fillet 8oz *GF 42.95
Our most tender steak with a buttery texture

Rib Eye 14oz *GF 47.95
Richly marbled for a bold, savoury flavour

At Matt the Thresher, our meat is 100% Irish. All our beef is served with grilled cherry tomatoes, onion ring, house chips and your choice of sauce (3, 7, 9, 12)
Choose your sauce: Pepper · Garlic Butter · Chimichurri · Béarnaise

SIDES

House Cut Chips	6.00	**Sweet Potato Fries**	7.00
Onion Rings (1a, 1e, 3, 7, 10, 12)	6.00	**Crispy Polenta** (3, 7, 9, 10)	7.00
House Salad (10, 12)	6.00	**Creamed Spinach** (7, 12)	6.50
Creamy Mash (7)	6.00		

HOMEMADE DESSERTS

Complete your experience with something sweet — ask your server for the Dessert Menu

ALLERGENS: (1a) Wheat · (1b) Spelt · (1c) Khorasan · (1d) Rye · (1e) Barley · (2a) Crab · (2b) Lobster · (2c) Crayfish · (2d) Shrimp · (3) Egg · (4) Fish · (5) Peanut · (6) Soybean · (7) Milk · (8) Nuts · (8a) Almond · (8b) Hazelnut · (8c) Walnut · (8d) Chestnut · (8e) Cashew · (8f) Pecan · (8g) Brazilnut · (8h) Pistachio · (8i) Macadamia · (9) Celery · (10) Mustard · (11) Sesame Seed · (12) Sulphur Dioxide · (13) Lupin · (14) Molluscs · (*GF) Gluten Friendly · (🌿) Veggie

Mon-Sat - "Food served Noon till 9pm"
Sunday - "Noon till 8pm"
Bar - "Open till Late"

OUR SUPPLIERS

Carlingford Oysters · Clogherhead Fishermen's Co-Op · Doherty Meats · Dublin Farm Dairy · East Coast Smoke House · Garden of Eden Herbs · Hilliards Farm Shop · Kish Fish · M&K Meats · Scup Gelato Irish Ice Cream · Wrights of Marino

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Matt the Thresher Birdhill "Best Co. Tipperary Gastro Pub 2023" · **Matt the Thresher Dublin** "Best Food Experience 2023 Travel" | "Best Dublin Gastro Pub 2022"
Matt the Thresher Bakery, Deli & Artisan Food Store - Julianstown, Co. Meath