



LUNCH MENU

OXHORN GRILL

THURSDAY & FRIDAY 12pm-2.30pm
(Except match day)

LUNCH CLASSICS

Baked Goats Cheese Salad (v) €14

Mesclun Leaves, Caramelised Pear, Toasted Pecan Nuts, Croton, Honey Truffle Dressing
1 Wheat,5,7,8,9,12

Josper Chicken Caesar Salad €14

Baby Gem, Sourdough Croton, Semi-dried cherry tomatoes, Parmesan Cheese Shaving, Caesar Dressing
1 Wheat,7,10,12

Add to your salad :

Grilled Gambas / Chargrilled Beef €6

Josper Steak Sandwich €16

Caramelised Onion & Relish, Emmental Cheese, Crispy Rocket, Skin on Fries, Garlic Aioli, Toasted Sourdough
1 Wheat,3,7,10,12

Crispy Chicken Sandwich €15

Rainbow Slaw, Watercress, Sweet Potato Fries, BBQ Aioli, Toasted Sourdough
1 Wheat,3,7,9

LUNCH COMBO

Soup of the Day

&

Any Lunch Classics

€19.90

SIDES



Skin on Fries	Garlic Aioli	1,3,10	€6
Creamy Mash		7	€6
Sweet Potato Fries	Garlic Aioli	1,3,12	€6
House Salad	Sweet Lemon Vinaigrette	10,12	€6
Chargrilled Greens	Garlic & Almond Butter	3,7,8,12	€6
Panko Onion Rings		1,3,7	€6



From The Josper Grill



Our grill chef utilizes a Spanish Josper Charcoal Grill, capable of reaching temperatures up to 500°C. The Josper functions as both an oven and a grill, infusing dishes with a rich charcoal flavor. The high-intensity heat creates a flawless seal, preserving the natural succulence and taste of the meat.

Our Pride Suppliers

We consciously purchase items from sustainable sources. We support local growers and producers where possible. Our suppliers are JohnStone, McLoughlin, Wrights of Marino, Glenmar, Caterway, La Rousse, Sysco.

All our beef is 100% Irish.

Allergen & Dietary Requirements

Please alert a member of our team if you have any allergies or intolerances and we will try to accommodate your need. Please be aware that due to shared cooking and preparation areas, we cannot guarantee that any menu item is allergen free. Some dishes may contain bone and shell fragments.

We welcome halal preferences in our restaurant. Please feel free to ask our server about our halal dishes.

A discretionary 10% Service Charge will be applied to parties of 5 or more.

STARTERS

Soup of the Day €8

Served with Toasted Sourdough
1 Wheat,5,7,8,9,12

Prawn Cocktails €14

Baby Gem, Avocado, Paprika, Marie Rose Sauce
2,3,4,7,10,12,14

Beef Arancini €12

Forest Mushrooms, Mozzarella, Pea Purée, Basil, Tomato Fondue
1 Wheat,7,8,9,12

MAINS

8oz Sirloin Steak €21

Glazed Cherry Vine Tomatoes, Peppercorn Sauce, House Salad, Skin on Fries
1 Wheat,7,8,9,12

Fish & Chips €18

Beer Battered Cod, Tartare Sauce, Spiced House Tomato Ketchup
1 Wheat,2,3,4,6,7,10,12,14

Hake Fillet €22

Fish Croquette, Charcoaled Broccoli, Carrot Purée, Plum Tomato Salsa
1 Wheat,5,7,8,9,12

Lamb Shank €24

Chives Mash Potato, Grilled Broccoli & Carrots, Red Wine Jus
1 Wheat,7,9,12

DESSERTS

Crème Brûlée €8

3,7

Warm Sticky Toffee Pudding €8

Gingerbread Ice-cream, Caramel
1 Wheat,3,7

ALLERGEN

1. Cereal/ Gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soy
7. Milk
8. Nuts
9. Celery
10. Mustard
11. Sesame Seeds
12. Sulphur Dioxide & Sulphites
13. Lupin
14. Molluscs

☎ 01-559 9199

🌐 www.oxhorngrill.ie