



DINNER MENU

Monday-Sunday 5pm-10pm

OXHORN GRILL

STARTERS

Carlingford Oyster Shallot Vinaigrette 2,4,12,14	€18/6 pcs €36/12pcs	French Onion Soup Sourdough Croutes, Gruyere Cheese 1 Wheat,7,9,12	€10
Lobster Ravioli Lobster, Prawn, Cherry Tomato, Spinach, Parmesan Cheese, Lemon Cream 1 Wheat,7,9,12	€16	Josper Baked Prawn Chilli Butter, PiyazSalad, Chimichurri 3,7,10,12	€16
Beef Tartare Quail Egg, Matchstick Potato, Crispy Sourdough, Wasabi & Black Garlic Mayo 2,7,12,14	€16	Seared Scallops Apple, Fennel, Pecan Nuts, Pickled Cucumber, Citrus Purée 2,4,5,7,8,9,12,14	€18

MONDAY SPECIALS
For 2 Pax
€86
34oz Cote De Boeuf
With any 2 Sides & Sauces

MAIN COURSES

Market Fish Please ask your server	€29	Grilled Octopus & Gambas Dauphinoise Potato, Mediterranean Vegetables, Tomato & Jalapeno Salsa 2,4,7,9,14	€32
Lamb Cutlets Buttered Potato Fondant, Courgettes, Candy Beetroot, Pickled Yellow Mustard Seeds, Thyme Jus 7,10,12	€32	Lobster Pasta Homemade Pasta, Sundried Tomato, Basil. Bisque Cream, Parmesan Shaving 1 Wheat,2,3,4,9,12,14	€34
Prawn Risotto Baked Prawns, Pickled Fennel, Lobster Bisque, Chives, Parmesan Cheese 2,4,7,9,12,14	€28	Fish & Chips Beer Battered Cod, Tartare Sauce, Spiced House Tomato Ketchup, Lemon 1 Wheat,2,3,4,6,7,10,12,14	€19

- From John Stone Beef -

SINGLE STEAK

With Roasted Carrot & Buttered Spinach.

Served with one side & sauce.

10oz Rib Eye	€42	34oz / 960g Cote de Boeuf	€97
8oz Fillet	€42	31oz / 900g Chateaubriand	€108
10oz Sirloin	€40	34oz / 960g Tomahawk	€102

Add to your steak :

Foie Gras €12 / Grilled Gambas €6 /Fried Hen Egg €3

From The JosperGrill

SHARING STEAK

Served with two sides & two sauces.

SAUCES

Peppercorn Sauce 1 Wheat,7,9,12	€2
Red Wine Jus 1 Wheat,9,12	€2
Béarnaise 3,7,12	€2
Garlic Butter 7	€2
Chimichurri 9,12	€2

Our Pride Suppliers

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

All our beef is 100% Irish.

We welcome halal preferences in our restaurant. Should you wish to inquire about our halal dishes, please feel free to ask our server.

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.

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



A discretionary 12.5% Service Charge will be applied to parties of 5 or more.