

2,7,12,14

DINNER MENU _____

MONDAY-SUNDAY 5PM-10PM

OXHORN GRILL

STARTERS

Carlingford Oyster Shallot Vinaigrette 2,4,12,14	€9/3 pcs €18/6pcs	French Onion Soup Sourdough Croutes, Gruyere Cheese 1 Wheat,7,9,12	€10
Lobster Ravioli Lobster, Cray Fish, Prawn, Cher Spinach, Parmesan Cheese, Lem 1 Wheat,7,9,12		Seared Scallops Garden Peas, Apple And Cauliflower P Beetroot And Fennel Salad 2,4,7,12,14	€16 uree,
Josper Baked Prawn Chilli Butter, Piyaz Salad, Chimi	€14 churri	Beef Tartare Quail Egg, Matchstick Potato, Wasabi N	€15 Mayo

3,7,10,12

MONDAY SPECIALS FOR 2 PAX €82

34oz Cote De Boeuf With Charred Broccoli & Onion Rings

SINGLE STEAK

Served with one side & sauce.

10oz Rib Eye	€40	34oz / 960g Cote de Beouf	€95
8oz Fillet	€40	31oz / 900g Chateaubriand	€105
10oz Sirloin	€38	34oz / 960g Tomahawk	€98

Add to your steak: Foie Gras €10 / Grilled Gambas €6 / Fried Hen Egg €3



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.

SI	DES

SAUCES

SHARING STEAK

Served with two sides & two sauces.

Chips With Garlic Aioli 1 Wheat,3,10	€6	Peppercorn Sauce 1 Wheat, 7,9,12
Creamy Mash 7	€6	Red Wine Jus 1 Wheat, 9,12
Chargrilled Broccoli Garlic & Almond Butter 3,7,8,10,12	€6	Béarnaise 3,7,12
House Salad Lemon & Balsamic Vinaigrette 10,12	€6	Garlic Butter 7
Josper Baked Sweet Potato Pecan, Honey Truffle 5,7,8,10	€6	R
Panko Onion Rings 1Wheat,3,7	€6	

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.

SEAFOOD

Market Fish	€28
Please ask your server	
Cod Fillet	€32
Roasted Rainbow Carrots, Po And Tomato Cream	otato, Spinach
2,4,7,12,14	

Josper Prawn Risotto €24

Lemon Fennel Slaw, Parmesan Cheese, **Butternut Squash** 2,4,7,12,14

1/2 Black Sole Meuniere €28

Fish Croquette, Samphire, Citrus Caper Butter

1 Wheat, 2, 3, 4, 7, 14

€2

€2

€2

€2

Lobster Pasta €32

Homemade Pasta, Sundried Tomato, Basil. Bisque Cream

1 Wheat, 2, 3, 4, 12, 14

Fish & Chips €18

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

ALLERGEN

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

