



# DINNER MENU

MONDAY-SUNDAY 5PM-10PM

# OXHORN GRILL

## STARTERS

<b>Carlingford Oyster</b> Shallot Vinaigrette 2,4,12,14	€9/3 pcs €18/6pcs	<b>French Onion Soup</b> Sourdough Croutes, Gruyere Cheese 1 Wheat,7,9,12	€10
<b>Lobster Ravioli</b> Lobster, Cray Fish, Prawn, Cherry Tomato, Spinach, Parmesan Cheese, Lemon Cream 1 Wheat,7,9,12	€16	<b>Josper Baked Prawn</b> Chilli Butter, Piyaz Salad, Chimichurri 3,7,10,12	€15
<b>Beef Tartare</b> Quail Egg, Matchstick Potato, Crispy Sourdough, Wasabi & Black Garlic Mayo 2,7,12,14	€15	<b>Seared Scallops</b> Apple, Fennel, Pecan Nuts, Pickled Cucumber, Citrus Purée 2,4,5,7,8,9,12,14	€16

**MONDAY SPECIALS**  
**For 2 Pax**  
**€82**  
34oz Cote De Boeuf  
With any 2 Sides & Sauces

## MAIN COURSES

<b>Market Fish</b> Please ask your server	€28	<b>Halibut Fillet</b> Potato, Spinach and Clams Cream, Cherry Tomatoes, Tenderstem Broccoli 2,4,7,12,14	€28
<b>Lamb Cutlets</b> Buttered Potato Fondant, Courgettes, Candy Beetroot, Pickled Yellow Mustard Seeds, Thyme Jus 2,4,7,12,14	€28	<b>Lobster Pasta</b> Homemade Pasta, Sundried Tomato, Basil. Bisque Cream, Parmesan Shaving 1 Wheat,2,3,4,12,14	€32
<b>Venison Steak</b> Dauphinoise Potato, Braised Apple and Red Cabbage, King Oyster Mushroom, Thyme Jus 1,3,7,12	€28	<b>Fish &amp; Chips</b> Beer Battered Cod, Tartare Sauce, Spiced House Tomato Ketchup, Lemon 1 Wheat,2,3,4,6,7,10,12,14	€18

*- From John Stone Beef -*

### SINGLE STEAK

*With Roasted Carrot & Buttered Spinach.  
Served with one side & sauce.*

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

### SHARING STEAK

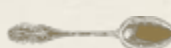
*Served with two sides & two sauces.*

**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.

### 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.



## SIDES

<b>Chips With Garlic Aioli</b> 1 Wheat,3,10	€6
<b>Creamy Mash</b> 7	€6
<b>Chargrilled Green</b> Garlic & Almond Butter 3,7,8,10,12	€6
<b>House Salad</b> Lemon & Balsamic Vinaigrette 10,12	€6
<b>Josper Baked Sweet Potato</b> Pecan, Honey Truffle 5,7,8,10	€6
<b>Panko Onion Rings</b> 1Wheat,3,7	€6

## SAUCES

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

### 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 6 or more.

☎ 01-559 9199

🌐 [www.oxhorngrill.ie](http://www.oxhorngrill.ie)