



LUNCH MENU

MONDAY-SATURDAY 12PM-5PM

(EXCEPT MATCH DAY)

OXHORN GRILL

LUNCH CLASSICS

Baked Goats Cheese Salad (v) €14

Caramelised Pear, Toasted Pistachio, Baby Leaves, Honey Truffle Drizzle

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 : €6 Grilled Gambas / Chargrilled Beef

Josper Steak Sandwich €16

Caramelised Onion & Relish, Emmental Cheese, Crispy Rocket, Garlic Aioli, Skin on Fries

1 Wheat,3,7,10,12

Crispy Chicken Sandwich €15

Rainbow Slaw, Watercress, Sweet Potato Fries, Spiced BBQ Aioli, Toasted Sourdough

1 Wheat,3,7,9

Fish & Chips €18

Beer Battered Cod, Tartare Sauce, Spiced House Tomato Ketchup, Lemon

1 Wheat,2,3,4,6,7,10,12,14

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 3,12 €6

House Salad Lemon Balsamic Vinaigrette 10,12 €6

Chargrilled Broccoli Garlic & Almond Butter 3,7,8,12 €6

Panko Onion Rings 1Wheat,3,7 €6



SET MENU

2 Courses €28 / 3 Courses €34

STARTERS

Soup of the Day €8

Served with Guinness Bread

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 Puree, Basil, Tomato Fondue

1 Wheat,7,8,9,12

Confit Duck Leg €12

Puy Lentil, Apple And Cauliflower Puree, Thyme Jus

1 Wheat,7,9,12

MAINS

8oz Sirloin Steak €20

Glazed Cherry Vine Tomatoes, Peppercorn Sauce, House Salad, Skin on Fries

1 Wheat,5,7,8,9,12

Lamb Cutlets €21

Glazed Rainbow Carrots, Fondant Potato, Red Wine Jus

1 Wheat,7,9,12

Market Fish €20

Please ask your server.

1 Wheat,5,7,8,9,12

Mushroom Risotto €16

Forest Mushrooms, Dill, Celeriac Crisps, Parmesan Cheese

1 Wheat,5,7,8,9,12

DESSERTS

Crème Brûlée €8

3,7

Warm Sticky Toffee Pudding €8

Ginger bread Ice-cream, Caramel

1 Wheat,3,7

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. Please feel free to ask our server about our halal dishes.

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