



LUNCH MENU

THURSDAY & FRIDAY 12PM-2.30PM
(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, Skin on Fries, Garlic Aioli, Toasted Sourdough

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 1 Wheat, 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

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

Buttered Potato Fondant, Courgettes, Candy Beetroot, Pickled Yellow Mustard Seeds, Thyme Jus

2, 4, 7, 12, 14

Market Fish €20

Please ask your server.

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

Cauliflower Steak €18

Roasted Carrot, Tenderstem Broccoli, Tomato and Red Onion Salsa, Chimichurri.

9

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



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.