

OXHORN GRILL

GROUP MENU

€56 / 3 COURSES

STARTERS

French Onion Soup (V)

Sourdough Crouton, Gruyere Cheese

1 wheat, 7,9,12

Josper Baked Prawn (GF)

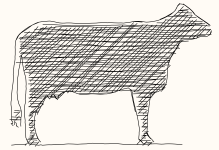
Chilli Butter, Piyaz Salad, Chimichurri

2,7,12,14

Beef Tartare

Quail Egg, Matchstick Potato, Wasabi Mayo

3,7,10,12



MAINS

Josper Grilled Steak

8oz Fillet / 10oz Sirloin / 10oz Rib Eye

Fondant Potato, Tenderstem Broccoli, Glazed Cherry Vine Tomato, Burgundy Jus

Add on Foie Gras €10 or Grilled Gambas €6

1 wheat,7

1/2 Black Sole Meunière

Fish Croquette, Samphire, Grapefruit, Lemon Caper Cream

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

Mushroom Risotto (V)

Forest Mushrooms, Dill, Celeriac Crisps, Parmesan Cheese

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

DESSERTS

Crème Brûlée (V)

3,5,7,8

Warm Sticky Toffee Pudding (V)

Raspeberry ice-cream, Caramel Sauce

1 wheat, 3,7

Coconut & Mango Panna Cotta

Caramelised Walnut, Raspberries, Mint

7,8,12

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

All of our meat and poultry is 100% Irish.

*Vegan options available. V=Vegetarian, GF=Gluten Friendly

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