

OXHORN GRILL

GROUP MENU

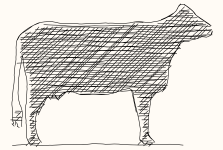
€56/PP

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 2,7,12,14



MAINS

Josper Grilled Steak
8oz Fillet / 10oz Sirloin / 10oz Rib Eye
Fondant Potato, Tenderstem Broccoli, Glazed Cherry Vine Tomato, Burgundy Jus 1 wheat,7
Add on Foie Gras €10 or Grilled Gambas €6

Sea Bream Fillet (GF)
Garden Peas, Gem Lettuce, Mussel Beurre Blanc 2,4,7,12,14

Butternut Squash Ravioli (v)
Baby Spinach, Tenderstem Broccoli, Tomato Cream,
Parmesan Cheese, Pine Nuts 1 wheat,3,5,7,8,12

DESSERTS

Dark Chocolate Tart (v)
Toasted Pistachio, Raspberry Coulis, Mascarpone 1 wheat, 3,7

Warm Sticky Toffee Pudding (v)
Ginger bread ice-cream, Caramel 1 wheat, 3,7

Cherry Crème Brûlée (v)
Maraschino Cherry, Candied Pecan Nuts 3,5,7,8

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