

GROUP MENU

€59/PP



**OXHORN
GRILL**

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, crispy sourdough, wasabi & black garlic mayo

1,3,7,10,12

MAINS

8oz Beef Fillet
Fondant potato, tenderstem broccoli, glazed cherry vine tomato, burgundy jus

1 wheat, 7

Seabass Fillet
Potato, spinach and clams cream, cherry tomatoes, tenderstem broccoli

2,4,7,12,14

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

2,4,7,12,14

Vegetarian option available on Request

DESSERTS

Chocolate Caramel Mousse
Cocoa Crumble, Vanilla Ice-cream, Coulis de Fruits

1 wheat, 3,7

Warm Sticky Toffee Pudding (V)
Ginger bread ice-cream, caramel

1 wheat, 3,7

Crème Brûlée (V)
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.

We welcome halal preferences in our restaurant, please reach out to our server.

***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