

## COCKTAILS

**PROSECCO COSMOPOLITAN** Absolut Citron, Cointreau, cranberry juice and fresh lime juice topped with Prosecco €12.00

**VODKA MARTINI** Absolut Vodka, Noilly Prat Dry Vermouth for a clean refreshing martini €12.00

**TEELING WHISKEY SOUR** Teeling Small Batch, fresh lemon juice, sugar syrup and egg white €12.00

**SLOE LEMONADE** Plymouth Sloe Gin, raspberry liqueur, fresh lemon juice, topped with house soda €12.00

## STARTERS

### HOMEMADE SPICED SAUSAGE

Puy lentil, violet mustard and parsley salad €9.50

### JOSPER ROASTED BONE MARROW

Caramelised onion, gremolata, house sourdough €10.00

### HOUSE CURED SALMON COCKTAIL

Smoked salmon, cucumber and dill dressing, horseradish, avruga caviar €10.50

### SMOKED DEXTER BEEF TARTARE

Free range egg yolk, wild rocket, house sourdough €11.50

### HARTYS OF DUNGARVAN OYSTERS

Half dozen, sherry vinaigrette or Vietnamese dressing €14.50

### DEVILLED LAMB KIDNEYS

Bacon, mushroom, toast €10.00

### CLASSIC CAESAR SALAD

Parmesan dressing, Crowes smoked bacon, croutons €9.00

### OCTOPUS CARPACCIO SALAD

Soba noodle salad, Indonesian prawn dressing, coriander €12.50

### SOUP OF THE DAY

With brown soda bread €6.00

### HOMEMADE BREADS FOR TWO

Betroot hummus, walnut and rocket pesto, aubergine puree €7.50

### PEARL BARLEY RISOTTO

Seasonal wild mushrooms, baby rocket, cep powder, parmesan €9.50

“THURSDAY: NOT A GOOD DAY EITHER FOR MUTTON KIDNEY AT BUCKLEY’S, FRIED WITH BUTTER, A SHAKE OF PEPPER”

JAMES JOYCE,  
ULYSSES

## MAINS

### CHARCOAL ROAST CHICKEN

Truffle and Parmesan polenta, leaf salad, dill dressing €22.00

### FISH OF THE DAY

Please ask your server

### BEEF AND OXTAIL PIE

Braised in F.X. Buckley Ale, root vegetables, puff pastry lid, champ potato €17.00

### BEER BATTERED HADDOCK

Beef dripping chips, crushed peas, tartar sauce, lemon €17.00

### OYSTER MUSHROOM AND LEEK LASAGNE

Homemade spinach pasta, goat’s cheese bechamel, Pecorino €19.50

### F.X.BUCKLEY BURGER

Crowe’s smoked bacon, cheddar, salad, brioche bun, fries €17.00

### WILD WICKLOW VENISON

Grilled haunch, artichoke puree, red cabbage, venison jus €27.00

## F. X. BUCKLEY. STEAKS

### FILLET 28 DAY DRY-AGED

8oz €33.50 / 10oz €40.55 / 12oz €47.85 / 14oz €55.00

### RIB EYE 28 DAY DRY-AGED

10oz €30.50 / 14oz €36.50 / 16oz €44.00 / 18oz €50.00

### SIRLOIN 28 DAY DRY-AGED

10oz €32.00 / 12oz €36.50 / 14oz €41.50 / 16oz €49.00

### RUMP 32 DAY DRY-AGED

10oz €27.00 / 12oz €29.00 / 14oz €34.50 / 16oz €38.50

### RIB EYE ON THE BONE 28 DAY DRY-AGED

22oz with Cajun onions €46.00

### SIRLOIN ON THE BONE 28 DAY DRY-AGED

16oz with Cajun onions €35.50

### T-BONE STEAK 28 DAY DRY-AGED

16oz with Cajun onions €40.00

### SURF AND TURF 28 DAY DRY-AGED

‘Picanha’ rump cap steak, grilled gambas, chimichurri sauce €30.00

CHOOSE A SIDE: Spring onion mash, beef dripping chips, baked potato or house salad

CHOOSE A SAUCE: Garlic and herb butter, peppercorn sauce, chimichurri, red wine and shallot jus or Bearnaise

### FOR TWO

#### CHATEAUBRIAND

16oz fillet of beef with beef dripping chips, mash, a choice of side and a selection of sauces €78.00

#### PORTERHOUSE 32oz

Double cut T-Bone with beef dripping chips, mash, a choice of side and a selection of sauces €78.00

#### COTE DU BOEUF 34oz

Rib steak on the bone with beef dripping chips, mash, a choice of side and a selection of sauces €77.00

### ADD TO YOUR STEAK

JOSPER-ROASTED GAMBAS  
€10.50

GRILLED BONE MARROW  
€8.50

ALLERGEN MENU ON REQUEST

## SIDES

**HOMEMADE BAKED BEANS** Smoked bacon lardons, pearl onions €4.50

### CRISPY FRIED TENDERSTEM BROCCOLI

Smoked paprika aioli €5.00

### FRENCH FRIED ONION RINGS

Garlic aioli €5.00

### SAUTEED CHESTNUT MUSHROOMS

Garlic butter and parsley €5.00

### BEEF DRIPPING CHIPS

€4.00

### JOSPER BAKED POTATO

€4.00

**CRISPY BUTTERMILK ONIONS** House seasoning €4.00

**HOUSE SALAD** Balsamic vinaigrette €4.50

**ROAST CARROTS AND PARSNIPS** Maple glaze, pecan nuts €5.00

**SAUTEED SPINACH** Alsace bacon, garlic €5.00

**CAESAR SALAD** Parmesan dressing, croutons €4.50

**CHAMP POTATO** €4.00

**POLENTA FRIES** Truffle oil, parmesan €5.00

ALL BEEF IN OUR RESTAURANT IS OF IRISH ORIGIN.  
F.X.BUCKLEY FAMILY BUTCHERS DRY-AGE STEAKS FOR A MINIMUM OF 28 DAYS UNTIL FULLY MATURE.  
SERVICE CHARGE OF 12.5% IS APPLIED TO TABLES OF 5 OR MORE.