

## STARTERS

- HOUSE CURED SALMON COCKTAIL**  
Smoked salmon, cucumber and dill dressing, horseradish, avruga caviar €10.50
- DEVILLED LAMB KIDNEYS**  
Bacon, mushroom, toast €10.00
- CLASSIC CAESAR SALAD**  
Parmesan dressing, Crowes smoked bacon, croutons €9.00

- HOMEMADE SPICED SAUSAGE**  
Puy lentil, violet mustard and parsley salad €9.00
- SOUP OF THE DAY**  
With brown soda bread €5.50
- PEARL BARLEY RISOTTO**  
Seasonal wild mushrooms, baby rocket, cep powder, parmesan €9.50

## LUNCH SPECIALS

- 8oz SIRLOIN STEAK**  
Fried egg, Béarnaise sauce & beef dripping chips €21.00
- 8oz FLAT IRON STEAK**  
Choose a side: beef dripping chips, spring onion mash or salad.  
Choose a sauce: peppercorn, chimichurri, garlic butter or Béarnaise €15.00
- SUPER FOOD SALAD**  
Chargrilled beef, bulgar wheat, red onion, crisp shallots, garlic and coriander €13.00
- BEER BATTERED HADDOCK**  
Beef dripping chips, crushed peas, tartar sauce, lemon €12.50

- F.X. BUCKLEY BURGER**  
Crowe's smoked bacon, cheddar, salad, brioche bun, fries €13.50
- GRILLED CHICKEN CAESAR**  
Aged Parmesan, smoked bacon €12.50
- F.X. BUCKLEY DRY-AGED RUMP STEAK SANDWICH & BEEF DRIPPING CHIPS**  
Brioche roll with sautéed onions, rocket, pepper sauce, garlic and horseradish mayonnaise €13.00
- SANDWICH OF THE DAY €8.00**  
With beef dripping chips €9.00  
with a bowl of soup €10.50

## 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 €30.00 / 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, pearl onions €4.50
- ROAST CARROTS AND PARSNIPS** Maple glaze, pecan nuts €5.00
- FRENCH FRIED ONION RINGS** Garlic aioli €5.00
- SAUTEED CHESTNUT MUSHROOMS** Garlic butter and parsley €5.00
- BEEF DRIPPING CHIPS** €3.50
- JOSPER BAKED POTATO** €4.00

- CRISPY FRIED TENDERSTEM BROCCOLI**  
Smoked paprika aioli €5.00
- CRISPY BUTTERMILK ONIONS** House seasoning €4.00
- SAUTEED SPINACH** Alsace bacon, garlic €5.00
- HOUSE SALAD** Balsamic vinaigrette €4.50
- CAESAR SALAD** Parmesan dressing, croutons €4.50
- CHAMP POTATO** €4.00
- POLENTA FRIES** Truffle oil, parmesan €5.00

## DESSERTS

- CARROT CAKE**  
Carrot sponge, white chocolate mousse, candied orange zest, lemon sorbet, almonds €7.50
- BAILEYS AND ESPRESSO PARFAIT**  
Candied pistachio, salted caramel foam, chocolate truffle €7.50  
*Sauternes, Castelnau de Suduiraut 2008 (Bordeaux, France)* €8.50
- WARM CHOCOLATE & O'HARA'S STOUT BROWNIE**  
Butterscotch, vanilla ice cream €7.50
- SELECTION OF ICE CREAM** €6.00

- COFFEE**
- ESPRESSO** 2.80
- DOUBLE ESPRESSO** €3.00
- ESPRESSO MACCHIATO** €2.90
- CAPPUCCINO** €3.60
- CAFFE MOCHA** €3.60
- AMERICANO** €3.10
- LATTE** €3.60
- IRISH COFFEE** €6.95
- FRENCH COFFEE** €6.95

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.