

PRE DINNER COCKTAILS

WHITE LINEN muddled cucumber, Hendricks, lemon, egg white, cracked black pepper. 10.00	FLIRTINI raspberry vodka, pineapple juice, raspberry puree, topped with bubbles. 12.00	BELLINIS raspberry, classic, passion fruit, hibiscus & rose. 12.00	ELDERFLOWER GIN MARTINI Hendricks, St Germain elderflower, sugar and lime. 10.00	DIRTY PORNSTAR MARTINI Vanilla vodka, passion fruit vodka, passion fruit syrup, and a bit on the side. 10.00
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STARTERS

<p>“THURSDAY: NOT A GOOD DAY EITHER FOR MUTTON KIDNEY AT BUCKLEY’S, FRIED WITH BUTTER, A SHAKE OF PEPPER”</p> <p>JAMES JOYCE, ULYSSES</p>	1/2 DOZEN CARLINGFORD LOUGH OYSTERS shallot and sherry vinaigrette 15.00	PAN ROASTED GAMBAS garlic, chilli, white wine and Sourdough toast 12.50	<p>PLEASE ASK YOUR SERVER FOR TODAY’S SELECTION</p> <p>CHARCUTERIE BOARD artisan cured meats & cheeses, homemade pickles, chutney & toasted sourdough</p> <p>1 person 11.50 2 person 21.00</p>
	DUCK LIVER PARFAIT plum chutney, sourdough bread toast 10.50	KILKEEL CRAB MAYONNAISE roast hazelnuts, cucumber pickle, compressed apple, sourdough crostini 13.00	
	FILLET OF BEEF CARPACCIO pickled shimji mushroom, baby beets, Dalkey mustard 11.50	SALT & CHILLI CHICKEN WINGS with sesame & honey 9.90	
	PAN SEARED KING SCALLOPS boundin noir, truffled cauliflower puree 12.00	CRISPY FRIED PORK CHEEKS blood orange jam compressed apple 11.50	
	PICKELED PEAR & CASHUEL BLUE SALAD toasted hazel nuts, chicory & pomegranate 9.50	CAULIFLOWER & CHESTNUT SOUP homemade brown breads 5.70	
	BREADS & DIPS basil pesto, tapenade, olive oil 6.00	CRISPY SQUID CAESAR SALAD with a poached hens egg 9.00	
	DEVILLED SLANEY VALLEY LAMB KIDNEYS bacon, mushroom, toasted sourdough 9.90		

IRISH GRASS FED HERITAGE STEAKS

ALL OUR STEAKS ARE 28 DAY DRY AGED AND CUT TO ORDER

ADD TO YOUR STEAK	FILLET	RIB EYE	SIRLOIN	RUMP	HOW DO YOU LIKE YOUR COOKED?
JOSPER ROASTED PRAWNS with garlic, chili & white wine 6.00	8oz 33.50 10oz 40.55 12oz 47.85 14oz 55.00	10oz 30.00 14oz 36.50 16oz 44.00 18oz 50.00	8oz 25.50 10oz 32.00 12oz 36.50 14oz 41.50	10oz 27.00 12oz 29.00 14oz 34.50 16oz 38.50	RARE Very red cool centre
GRILLED BONE MARROW 7.50	RIB EYE ON THE BONE 22oz, Josper grilled Bone Marrow, shallots puree, watercress 46.00 SIRLOIN ON THE BONE 16oz, Josper grilled Bone Marrow, shallots puree, watercress 35.50 T-BONE STEAK 16oz, Josper grilled Bone Marrow, shallots puree, watercress 40.00 CHOOSE A SIDE: Beef dripping chips, creamy mashed potato with spring onion or baby kale & feta salad CHOOSE A SAUCE: pepper, garlic butter, red wine Jus, Béarnaise, chimi chury GRILLED 6oz MEDALLIONS OF DRY AGED BEEF FILLET spring onion mash, shallots puree, fine beans, tarragon butter 25.00				MEDIUM-RARE Red warm centre
	FOR TWO: CHATEAUBRIAND 78.00 16oz fillet of beef with beef dripping chips, mash, vegetables, onion rings & a selection of sauces FOR TWO: PORTERHOUSE 78.00 Double cut T-bone with beef dripping chips, mash, vegetables, onion rings & a selection of sauces				MEDIUM Warm pink centre
					MEDIUM-WELL Slight pink centre
					WELL-DONE Cooked through

OUR STEAKS ARE COOKED IN CHARCOAL OVENS AT 350°

MAINS

MARKET FISH OF THE DAY	F.X.BUCKLEY BURGER bacon, aged Dubliner cheddar, lettuce, tomato, pickle, burger sauce 16.00
ROAST SUPREME OF FREE-RANGE CHICKEN creamed chanterelles, sprout pettels, boulonger potato, cranberry compot 18.00	SLOW BRAISED WILD IRISH VENISON SHANK spiced red cabbage, cremy mash potato, junipur jus 18.00
CONFIT LEG OF DUCK chive mash potato, baby root vegetable, cherry jus 17.00	ALE BATTERED HADDOCK AND CHIPS pea puree and tartar sauce 16.50
HERITAGE CARROT & BEETROOT glazed squach, plum relish, hazelnut crumb 17.00	

SIDES

French Fried Onion with tarragon aioli 4.20	Creamed Spinach 4.20	Beef Dripping Chips 4.20	Baked Potato chive creme fraiche 4.20
Sauté Onions 4.20	House Salad 4.20	Dauphinoise Potatoes 4.20	Rocket Parmesan salad 4.20
Sauté Mushrooms 4.20	Green Beans & toasted almonds 4.20	Champ Mashed Potato 4.20	Sweet Potato Fries 4.70
		Truffle Parmesan Fries 5.00	

Allergy and coeliac menu available, please ask your server
Service charge of 12.5% is applied to tables of 5 or more

