

EARLY BIRD

TWO COURSES €22.50, THREE COURSES €26.50 (8oz Sirloin Steak €5.50 supplement)

Availability: Sunday-Thursaday until 7.00pm, Friday & Saturday until 6.30pm.

All Early Bird tables must be vacated by 8.00pm.

STARTERS

CRISPY FRIED PORK CHEEKS

blood orange jam compressed apple

PICKELED PEAR & CASHUEL BLUE SALAD

toasted hazel nuts, chicory & pomegranate

SALT & CHILLI CHICKEN WINGS

with sesame & honey

DEVILLED SLANEY VALLEY LAMB KIDNEYS

bacon, mushroom, toasted sourdough

CAULIFLOWER & CHESTNUT SOUP

homemade brown breads

CRISPY SQUID CAESAR SALAD

with a poached hens egg

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

JAMES JOYCE, ULYSSES

MAINS

HERITAGE CARROT & BEETROOT

glazed squach, plum relish, hazelnut crumb

ALE BATTERED HADDOCK AND CHIPS

pea puree, tartar sauce

F.X.BUCKLEY BURGER

bacon, aged Dubliner cheddar, lettuce, tomato, pickle, burger sauce

8oz RUMP STEAK

GRILLED 6oz MEDALLIONS OF DRY AGED BEEF FILLET

spring onion mash, shallot puree, fine beans, tarragon butter

8oz FX BUCKLEY SIRLOIN €5.00 supplement

Choose a side: Spring onion mash, beef dripping chips, baked potato or house salad

Choose a sauce: Peppercorn sauce, bearnaise, red wine jus, salsa verde, garlic butter

HOW DO YOU LIKE YOURS COOKED?

RARE
Very red cool centre

MEDIUM-RARE
Red warm centre

MEDIUM
Warm pink centre

MEDIUM-WELL
Slight pink centre

WELL-DONE
Cooked through

ADD TO YOUR STEAK

JOSPER ROASTED PRAWNS with garlic, chili & white wine
6.00

GRILLED BONE MARROW
7.50

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

DESSERTS

RASPBERRY MOUSSE with biscotti

CHOCOLATE FUDGE CAKE raspberry ripple ice cream

STICKY TOFFEE PUDDING rum & raisin ice cream

SIDE ORDERS

French Fried Onions with tarragon aioli 4.20
Sauté Onions 4.20
Sauté Mushrooms 4.20
Creamed Spinach 4.20
House Salad 4.20
Green Beans & toasted almonds 4.20
Beef Dripping Chips 4.20

Dauphinoise Potatoes 4.20
Baked Potato, chive creme fraiche 4.20
Champ Mashed Potato 4.20
Truffle Parmesan Fries 5.00
Rocket Parmesan Salad 4.20
Sweet Potato Fries 4.70

OUR BEEF

SERVING QUALITY MEAT SINCE 1930

The way in which we guarantee the highest quality in beef in both texture and flavour is by choosing Irish beef and the highest grade of traditional breeds of cattle. Our prime cuts are hung on the bone at 4°C and at 80% humidity for a minimum of 28 days.

Storing meat for several weeks where it can lose up to 16% of its weight involves considerable expertise so all

F.X. BUCKLEY butchers are specifically trained in this process. The benefit for our patrons is to experience the concentration and saturation of natural meat flavours and superior tenderness. Hence why you will hear experts use terms such as “buttery and rich”, and “earthy and nutty” to describe our dry-aged beef.

ORIGIN

QUALITY IRISH INGREDIENTS FROM OUR SPECIALIST SUPPLIERS

Leaves- Gold River Farm, Co. Wicklow | Cress- Little Cress, Co meath | Bacon- Crowes farm, Tipperary

Caviar- Goatsbridge, Kilkenny | Smoked salmon- terry butterly, Louth | Oysters- Kellys, Achill Island,

Hartys Carlingford | Goats curd- Toonsbridge Dairy, Cork | Mushrooms- Fancy Fungi Mushrooms, Wexford

