

Lunch Table d'hôte

TWO COURSES €18.00, THREE COURSES €22.00 (8oz Sirloin Steak €5.50 supplement)
 AVAILABILITY: 12:00pm to 4:00pm

STARTERS

CRISPY FISH CAKE
 saffron hollandaise, crunchy capers

CRISPY FRIED PORK CHEEKS
 blood orange jam compressed apple

DUCK LIVER PARFAIT
 plum relish, toasted brioche

CRISPY SQUID CAESAR SALAD
 with a poached hens egg

CAULIFLOWER & CHESTNUT SOUP
 homemade brown breads

MAINS

ROAST FILLET OF HAKE
 samphire, gnocchi, 63 degree poached egg

SLOW COOKED SHORT RIB OF BEEF
 creamy mash potato, bourguignon sauce, baby carrot

ROAST SUPREME OF FREE-RANGE CHICKEN
 creamed chanterelles, sprout pettels,
 boulonger potato,cranberry compot

HERITAGE CARROT & BEETROOT
 glazed squach,plum relish, hazelnut crumb

GRILLED 8oz SIRLOIN (€5.50 supplement)
 shallot & tarragon butter, fries & salad.

DESSERTS

APPLE & BLACKBERRY CRUMBLE
 cinnamon ice cream

CHOCOLATE FUDGE CAKE
 raspberry ripple ice cream

STICKY TOFFEE PUDDING rum & raisin ice cream

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

