



RYAN'S

PARKGATE STREET

STARTERS

Soup of the Day with homemade bread	€6
Creamy Seafood Chowder with homemade brown bread	€9
F.X. Buckley Cured Salmon Co. Clare Dillisk seaweed scone, lemon crème fraiche, pickled cucumber <i>Recommended with Sauvignon Blanc, Les Chaises Vin De Pays D'OC (Languedoc, France) €6.25</i>	€10
Wild Irish Rabbit and Suckling Pig Terrine, spiced plum and apple chutney, toasted sourdough <i>Recommended with Merlot, J.Moreau & Fils (Languedoc, France) €6.95</i>	€9.50
Wild Mallard Duck Salad house fermented spiced berries, baby kale, chard, radish, candied walnuts, girolles mushrooms <i>Recommended with Nerello Mascalese, Il Rosso Don Saro IGP (Sicily, Italy) €6.25</i>	€12.50
Devilleed Lamb Kidneys bacon, mushroom and toasted bread <i>Recommended with Cabernet Sauvignon, Sibarita's selection (Colchagua Valley, Chile) €6.25</i>	€10.50
Foie Gras and Duck Liver Pâté caramelised kumquat jam, toasted brioche <i>Recommended with Sauternes, Castelnau de Suduiraut (Bordeaux, France) €8.50</i>	€10.50
Oysters from our Oyster Bar <i>Ask your server about today's region</i>	€2.40



RYAN'S TAPAS

F.X. Buckley Butchers Black Pudding Croquettes, sauce verde €8.50

Suckling Pork Belly, beetroot and apple puree €8.50

Beef Skewers, chimichurri sauce €8.50

Cod Fingers, sesame seed crust, tartar sauce €8.50

Buffalo Chicken Wings, blue cheese dip €8

Pigs Ears with date aioli €8

Polenta Chips in truffle oil €8

MAINS

Salad of Baby Kale and Spinach

avocado, beans, beetroot, quinoa, cherry tomato, pecan nuts €15
add corn fed chicken €4
Recommended with Tempranillo, Rioja Crianza, Finca Del Marquesado (Rioja, Spain) €8.95

F.X. Buckley Beef & Guinness Pie served with spring onion mash €16.20
Recommended with Malbec, Pigmentum, Georges Vigouroux (Cahors, France) €7.25

Castletownbere Mussels & Beef Dripping Chips

white wine, spring onion and garlic €17.50
Recommended with Chardonnay, Tocornal (Central Valley, Chile) €6.95

Beer Battered Cod crushed mint peas, tartar sauce and beef dripping chips €16
Recommended with Cute Hoor Pale Ale

Rack of Baby Back Pork Ribs with beef dripping chips, salad or baked potato €16
Recommended with O'Hara's Red Ale

F.X. Buckley Dry-Aged Rump Steak Sandwich & Beef Dripping Chips

marinated in chimichurri, sourdough with caramelised onions, rocket, grilled tomato, Portobello mushroom and horseradish mayonnaise, with pepper sauce €16
Recommended with Buckley's Ale

Free Range Corn-Fed Irish Chicken Supreme leek and prosciutto ham, gratin potato, glazed carrot, wild mushroom and tarragon cream €18
Recommended with Merlot, J. Moreau & Fils (Languedoc, France) €6.95

F.X. Buckley Burger & Beef Dripping Chips

beef tomato, lettuce, melted cheese, bacon and gherkin €16
Recommended with Galway Hooker

Ribbed pumpkin and Five Miletown goats cheest tart

seasonal salad, fig compote, beetroot crisps €15.50
Recommended with Sauvignon Blanc, Jean Paul Seguin, Vin de France (Loire, France) €8.25

Venison Osso Buco

creamy parsnip pure rosemary potato, gremolata €16.50
Recommended with Shiraz/Cab Sav, Rawson's Retreat, Private Release, Penfolds (South Australia) €7.95

F. X. BUCKLEY. STEAKS

8oz Fillet 28 Day Dry-Aged	€36
10oz Sirloin 28 Day Dry-Aged	€32
10oz Rib Eye 28 Day Dry-Aged	€30
14oz Rib Eye 28 Day Dry-Aged	€36.50
8oz Flat Iron Steak	€18.50
T-Bone Steak 16oz 28 Day Dry-Aged served with cajun onions	€40
See Server for Fish Special	

The steaks are served with a choice of beef dripping chips, spring onion mash potato or salad and a choice of pepper sauce, garlic butter, red wine jus or béarnaise.

Buckley's Ale is recommended with all our steaks.

Recommended with Cabernet Sauvignon, Merlot, Webersburg (Stellenbosch, South Africa) €14.00 (Imported exclusively by F.X. Buckley)

OUR STEAKS ARE COOKED IN CHARCOAL OVENS AT 350°

DESSERTS

Selection of Ice Cream	€6
Sticky Toffee Pudding with vanilla ice cream	€7.50
Vanilla Crème Brûlée with almond biscuit	€7.50
Double Chocolate Ganache , Praline, Raspberries & Valrhona Chocolate sauce	€7.50
Baked New York Style Vanilla & Blueberry Cheesecake & Chocolate brittle	€7.50
Strawberry Ice Cream Sundae	€7
Selection of cheeses from Sheridan's Cheesemongers served with house onion jam, fennel honey & water biscuits	€12.50
<i>LBV Port Quinta do Noval 2012 €9.25</i>	