

EARLY BIRD

TWO COURSES €23.50, THREE COURSES €27.50 (8oz Sirloin Steak €6.20 supplement)

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

All Early Bird tables must be vacated by 8.00pm.

STARTERS

TOONS BRIDGE BUFFALO MOZZARELLA
with heritage tomato, compressed watermelon

SALT & CHILLI CHICKEN WINGS
with sesame & honey

1/2kg KILLARY FJORD STEAMED MUSSELS
with wine tarragon, cream, Cavistones sourdough toast

DEVILLED SLANEY VALLEY LAMB KIDNEYS
bacon, mushroom, Cavistones sourdough toast

SOUP OF THE DAY

CRISPY SQUID CAESAR SALAD
with a 63 degree poached hens egg

MAINS

ADD TO YOUR STEAK

GARLIC GAMBAS PRAWNS 10.00

GRILLED BONE MARROW 7.50

VEGETABLE ROGAN JOSH
flat bread, tzatziki

ALE BATTERED HADDOCK AND CHIPS
pea puree, tartar sauce

F.X. BUCKLEY BEEF BURGER
O'Neills bacon, aged Dubliner cheddar, lettuce, tomato, pickle, burger sauce, chips

8oz RUMP STEAK

1kg KILLARY FJORD STEAMED MUSSELS AND CHIPS white wine tarragon cream

GRILLED 6oz MEDALLIONS OF DRY AGED BEEF FILLET

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

8oz FX BUCKLEY SIRLOIN €6.20 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

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

DESSERTS

BANOFFEE peanut butter ice-cream

LEMON CHEESE CAKE lime curd, praline

SELECTION OF ICE CREAM

SIDE ORDERS

French Fried Onions with tarragon aioli 6.00
Sauté Onions 4.20
Sauté Mushrooms 4.20
Creamed Spinach 4.20
House Salad 4.20
Steamed greens with shallots, garlic and chilli 4.20

Beef Dripping Chips 4.20
Baked Potato 4.20
Champ Mashed Potato 4.20
Baby kale salad 4.20
Herbed new season baby potatoes 4.20
Rocket Parmesan salad 4.20

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

