

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

**JAMES JOYCE, ULYSSES**

**LIGHT BITES**

<b>1/2kg KILLARY FJORD STEMED MUSSELS</b> white wine tarragon cream, Cavistones sourdough toast	10.00	<b>SALT &amp; CHILLI CHICKEN WINGS</b> with sesame & honey	9.90
<b>CRISPY FISH CAKE</b> saffron hollandaise, crunchy capers	10.00	<b>SOUP OF THE DAY</b>	5.70
<b>KILKEEL CRAB MAYONNAISE</b> cucumber pickle, compressed apple and brown bread	13.00	<b>GAMBAS PRAWN PIL-PIL</b> garlic and chilli crusty roll	12.50
		<b>TOONS BRIDGE BUFFALO MOZZARELLA</b> with heritage tomato, compressed watermelon	9.50

**LUNCH MENU**

<b>F.X. BUCKLEY STEAK SANDWICH AND BEEF DRIPPING CHIPS</b> grilled sourdough, cream cheese, watercress and fresh horseradish	10.00	<b>VEGETABLE ROGAN JOSH</b> flat bread, tzatziki (add prawns €9)	15.00
<b>ALE BATTERED HADDOCK AND CHIPS</b> pea puree, tartar sauce	14.50	<b>CRISPY SQUID CAESAR SALAD</b> with a 63 degree poached hens egg	12.50
<b>F.X.BUCKLEY BEEF BURGER</b> O’Neills bacon, aged Dubliner cheddar, lettuce, tomato, pickle, burger sauce chips	10.00	<b>8oz SIRLOIN STEAK</b> fried egg, Béarnaise sauce & beef dripping chips	20.00
<b>BUTER MILK CHICKEN SUPREME</b> baby fondant potato, green pea and pancetta	15.00	<b>SANDWICH OF THE DAY</b> with a bowl of soup	8.00 10.00
		<b>1kg KILLARY FJORD STEAMED MUSSELS AND CHIPS</b> white wine tarragon cream	12.50

**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 YOURS COOKED?
	8oz 36.00	10oz 30.00	8oz 25.50	10oz 27.00	RARE
	10oz 43.75	14oz 36.50	10oz 32.00	12oz 29.00	Very red cool centre
	12oz 51.50	16oz 44.00	12oz 36.50	14oz 34.50	MEDIUM-RARE
GARLIC GAMBAS PRAWNS 10.00	14oz 59.00	18oz 50.00	14oz 41.50	16oz 38.50	Red warm centre
	<b>RIB EYE ON THE BONE</b> 22oz, Josper grilled Bone Marrow, shallots puree, watercress			46.00	MEDIUM
	<b>SIRLOIN ON THE BONE</b> 16oz, Josper grilled Bone Marrow, shallots puree, watercress			35.50	Warm pink centre
GRILLED BONE MARROW 7.50	<b>T-BONE STEAK</b> 16oz, Josper grilled Bone Marrow, shallots puree, watercress			40.00	MEDIUM-WELL
	<i>CHOOSE A SAUCE: Pepper, garlic butter, red wine Jus, chimichurri, Béarnaise</i>				Slight pink centre
	<i>CHOOSE A SIDE: Beef dripping chips or creamy mashed potato with spring onion.</i>				WELL-DONE
	<b>GRILLED 6oz MEDALLIONS OF DRY AGED BEEF FILLET</b> , spring onion mash, shallots puree, fine beans, tarragon butter			26.75	Cooked through
	<b>FOR TWO: CHATEAUBRIAND</b>			80.00	
	16oz fillet of beef with beef dripping chips, mash, vegetables, onion rings & a selection of sauces				
	<b>FOR TWO: PORTERHOUSE</b>			78.00	
	Double cut T-bone with beef dripping chips, mash, vegetables, onion rings & a selection of sauces				

OUR STEAKS ARE COOKED IN CHARCOAL OVENS AT 350°

**SIDES**

<b>French Fried Onions</b> with tarragon aioli	6.00	<b>Beef Dripping Chips</b>	4.20
<b>Sauté Onions</b>	4.20	<b>Baked Potato</b>	4.20
<b>Sauté Mushrooms</b>	4.20	<b>Champ Mashed Potato</b>	4.20
<b>Creamed Spinach</b>	4.20	<b>Rocket Parmesan Salad</b>	4.20
<b>House Salad</b>	4.20	<b>Baby kale salad</b>	4.20
<b>Steamed greens</b> with shallots, garlic and chilli	4.20	<b>Herbed new season baby potatoes</b>	4.20

PLEASE TURN OVER FOR THE LUNCH SET MENU

Service charge of 12.5% is applied to tables of 5 or more

