

**LUNCH TABLE D'HÔTE**

**TWO COURSES €18.00, THREE COURSES €22.00**  
(8oz Sirloin Steak €6.20 supplement)

**AVAILABILITY: 12:00pm to 4:00pm**

**STARTERS**

**CRISPY FISH CAKE**  
saffron hollandaise, crunchy capers

**DUCK LIVER PARFAIT**  
plum relish, toasted brioche

**SOUP OF THE DAY**

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

**CRISPY SQUID CAESAR SALAD**  
with a 63 degree poached hens egg

**MAINS**

**GRILLED FILLET OF SALMON**  
asparagus, sauce vierge, boiled potato

**GRILLED 8oz SIRLOIN** (€6.20 supplement)  
shallot & tarragon butter, fries & salad.

**F.X. BUCKLEY STEAK SANDWICH  
AND BEEF DRIPPING CHIPS**  
grilled sourdough, cream cheese,  
watercress and fresh horseradish

**BUTTER MILK CHICKEN SUPREME**  
baby fondant potato, green pea and pancetta.

**VEGETABLE ROGAN JOSH**  
flat bread, tzatziki (add prawns €9)

**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

