

THE BULL & CASTLE

COCKTAILS

APERONI Method and Madness gin, Aperol, sweet vermouth, peach bitters €12.00

VODKA MARTINI Absolut Vodka, Noilly Prat Dry Vermouth for a clean refreshing martini €12.00

TEELING WHISKEY SOUR Teeling small batch, fresh lemon juice, sugar syrup and egg white €12.00

SLOE SHRUB FIZZ Sloe gin, Chambord, blackberry shrub, lemon juice, soda water €12.00

STARTERS

HOMEMADE SPICED SAUSAGE

Puy lentil, violet mustard and parsley salad €10.00

JOSPER ROASTED BONE MARROW

Caramelised onion, gremolata, house sourdough €10.00

SEARED SCALLOPS AND GUBEEN CHORIZO

Caramelised cauliflower puree, cauliflower salad, compressed apple €15.00

DUCK LIVER AND FOIE GRAS PARFAIT

Mead jelly, quince chutney, hazelnut salad, homemade brioche €10.50

HARTYS OF DUNGARVAN OYSTERS

Half dozen, sherry vinaigrette or Vietnamese dressing €15.00

DEVILLED LAMB KIDNEYS

Bacon, mushroom, toast €10.00

CLASSIC CAESAR SALAD

Parmesan dressing, Crowe's smoked bacon, croutons €9.00

HOT SMOKED SALMON BON-BON

Pea salad, horseradish and buttermilk cream, dill oil €10.00

SOUP OF THE DAY

With brown soda bread €6.00

HOMEMADE BREADS FOR TWO

Betroot hummus, walnut and rocket pesto, aubergine puree €7.50

GRILLED TENDERSTEM BROCCOLI SALAD

St. Tola's goat's curd, hazelnut, pear and endive €9.00

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

JAMES JOYCE,
ULYSSES

MAINS

BUTTER BASTED FREE RANGE CHICKEN SUPREME

Jerusalem artichoke purée, Josper roast leek, pommes Ana roast chicken jus €25.00

FISH OF THE DAY

Please ask your server

BEEF AND OXTAIL PIE

Braised in F.X. Buckley Ale, root vegetables, puff pastry lid, champ potato €19.00

OYSTER MUSHROOM AND LEEK LASAGNE

Homemade spinach pasta, goat's cheese bechamel, Grana Padano €19.50

F.X.BUCKLEY BURGER

Crowe's smoked bacon, cheddar, salad, brioche bun, fries €17.00

WILD WICKLOW VENISON LOIN

Celeriac purée, confit potato, winter greens, game jus €32.00

F. X. BUCKLEY. STEAKS

FILLET 28 DAY DRY-AGED

8oz €36.00 / 10oz €43.75 / 12oz €51.50 / 14oz €59.00

RIB EYE 28 DAY DRY-AGED

10oz €30.00 / 14oz €36.50 / 16oz €44.00 / 18oz €50.00

SIRLOIN 28 DAY DRY-AGED

10oz €32.00 / 12oz €36.50 / 14oz €41.50 / 16oz €49.00

RUMP 32 DAY DRY-AGED

10oz €27.00 / 12oz €29.00 / 14oz €34.50 / 16oz €38.50

RIB EYE ON THE BONE 28 DAY DRY-AGED

22oz with Cajun onions €46.00

SIRLOIN ON THE BONE 28 DAY DRY-AGED

16oz with Cajun onions €35.50

T-BONE STEAK 28 DAY DRY-AGED

16oz with Cajun onions €40.00

SURF AND TURF 28 DAY DRY-AGED

'Picanha' rump cap steak, grilled gambas, chimichurri sauce €30.00

CHOOSE A SIDE: Spring onion mash, beef dripping chips, baked potato or house salad

CHOOSE A SAUCE: Garlic and herb butter, peppercorn sauce, chimichurri, red wine and shallot jus or Bearnaise

FOR TWO

CHATEAUBRIAND

16oz fillet of beef with beef dripping chips, mash, a choice of side and a selection of sauces €80.00

PORTERHOUSE 32oz

Double cut T-Bone with beef dripping chips, mash, a choice of side and a selection of sauces €78.00

COTE DU BOEUF 34oz

Rib steak on the bone with beef dripping chips, mash, a choice of side and a selection of sauces €80.00

ADD TO YOUR STEAK

JOSPER-ROASTED GAMBAS
€14.00

GRILLED BONE MARROW
€8.50

ALLERGEN MENU ON REQUEST

SIDES

HOMEMADE BAKED BEANS Smoked bacon lardons, pearl onions €4.50

FRENCH FRIED ONION RINGS Garlic aioli €5.00

SAUTEED CHESTNUT MUSHROOMS Garlic butter and parsley €5.00

BEEF DRIPPING CHIPS €4.00

JOSPER BAKED POTATO €4.00

CRISPY BUTTERMILK ONIONS House seasoning €4.00

CRISPY TENDERSTEM BROCCOLI Smoked paprika aioli €5.00

HOUSE SALAD Balsamic vinaigrette €4.50

ROAST CARROTS AND PARSNIPS Maple glaze, pecan nuts €5.00

CREAMED SPINACH with Parmesan €5.00

CAESAR SALAD Parmesan dressing, croutons €4.50

CHAMP POTATO €4.00

POLENTA FRIES Truffle oil, Parmesan €5.00

ALL BEEF IN OUR RESTAURANT IS OF IRISH ORIGIN.
F.X.BUCKLEY FAMILY BUTCHERS DRY-AGE STEAKS FOR A MINIMUM OF 28 DAYS UNTIL FULLY MATURE.
SERVICE CHARGE OF 12.5% IS APPLIED TO TABLES OF 5 OR MORE.