

F. X. BUCKLEY.

STEAK AND DRINKS PAR EXCELLENCE

PRE-DINNER COCKTAILS

GRAPEFRUIT COLLINS 12.00
Bertha's Revenge Gin, grapefruit, elderflower

BELLINI 12.00 Prosecco and peach

MEZCAL MARGARITA 13.00
Zignum Mezcal, Cointreau, lime juice

BUCKLEY'S OLD FASHIONED 14.00
Diplomatico Rum or Woodford Reserve Bourbon Paired with organic agave syrup and bitters

STARTERS

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

JAMES JOYCE, ULYSSES

DEVILLED LAMB KIDNEYS

bacon, mushroom and toasted bread 9.90

FOIE GRAS AND DUCK LIVER PÂTÉ

apple chutney, toasted brioche 10.50
– Recommended with Sauternes, Castelnau de Suduiraut 2010 (Bordeaux, France) 8.50

SHORT RIB NUGGET

celeriac cream, truffle dressing 12.00

1/2 DOZEN ACHILL ISLAND OYSTERS

13.00

MOONCOIN BEETROOT SALAD

horseradish crème fraîche 8.00

JOSPER ROASTED BONE MARROW

parsley and shallot salad 9.90

CURED CLARE ISLAND SALMON

seaweed salad, pickled cucumber, masago 11.00

DRESSED ANNAGASSAN CRAB

purple oxalis, borage, grilled sourdough 15.50

JERUSALEM ARTICHOKE SOUP

spiced sunflower seeds 7.00

CLASSIC CAESAR SALAD

aged Parmesan, smoked bacon 8.00

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	10oz	32.00	10oz	27.00	
	10oz	43.75	14oz	36.50	12oz	36.50	12oz	29.00	
	12oz	51.50	16oz	44.00	14oz	41.50	14oz	34.50	
	14oz	59.00	18oz	50.00	16oz	49.00	16oz	38.50	
JOSPER ROAST GAMBAS 13.50	RIB EYE ON THE BONE 22oz served with Cajun onions								RARE Very red cool centre
	SIRLOIN ON THE BONE 16oz served with Cajun onions								MEDIUM-RARE Red warm centre
	T-BONE STEAK 16oz served with Cajun onions								MEDIUM Warm pink centre
SEARED FOIE GRAS 14.00	<p>CHOOSE A SIDE: spring onion mash potato, beef dripping chips, baked potato or dressed gold river farm salad CHOOSE A SAUCE: peppercorn, Béarnaise, red wine jus or garlic butter</p>								MEDIUM-WELL Slight pink centre
	STEAK & SEAFOOD 6oz fillet steak and Josper roast Gambas								
	6oz MEDALLIONS OF FILLET BEEF spring onion mash, shallots, mushroom & red wine jus								WELL-DONE Cooked through
	FOR TWO: CHATEAUBRIAND								
	16oz fillet of beef with beef dripping chips, mash, vegetables, sautéed onions, mushrooms & a selection of sauces								
	FOR TWO: PORTERHOUSE								
	Double cut T-bone with beef dripping chips, mash, vegetables, sautéed onions, mushrooms & a selection of sauces								

OUR STEAKS ARE COOKED IN CHARCOAL OVENS AT 350°

MAINS

FISH OF THE DAY

FREE RANGE IRISH CHICKEN

crushed celeriac, roast shallot, chicken jus 21.00

ROAST CROWN PRINCE PUMPKIN

ricotta and truffle tortellini, sage, chestnut 19.00

F.X. BUCKLEY BURGER

beef tomato, lettuce, melted cheese, smoked bacon, onion ring, gherkin, beef dripping chips 16.50

SIDES

Creamed spinach with Parmesan 6.20

Green beans with shallot dressing 5.20

Dressed Gold River Farm Salad 5.40

Tender stem Broccoli

miso mayonnaise, preserved lemon 5.60

Roast Carrots

with smoked garlic cream 5.60

Sautéed onion 4.70

French fried onion rings 6.50

Potato Gratin 6.50

Beef dripping chips 4.70

Creamy mashed potato with spring onion 4.00

Hegarty's Cheeses and

Rosemary Beef Dripping Chips 5.10

Sautéed Chestnut Mushrooms

with wilted watercress 4.80

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

