

F. X. BUCKLEY.

STEAK AND DRINKS PAR EXCELLENCE

EARLY BIRD: TWO COURSES €25.00, THREE COURSES €29.50 (8oz Sirloin Steak €6.20 supplement)

Availability: Sunday-Thursday until 7.00pm, Friday & Saturday until 6.00pm.
All Pre-Theatre Early Bird tables must be vacated by 8.00pm.

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 Angostura Bitters

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

STARTERS

DEVILLED LAMB KIDNEYS
bacon, mushroom and toasted bread

JERUSALEM ARTICHOKE SOUP
spiced sunflower seeds

CLASSIC CAESAR SALAD
aged Parmesan, smoked bacon

MOONCOIN BEETROOT SALAD
horseradish crème fraîche

CURED CLARE ISLAND SALMON
seaweed salad, pickled cucumber, masago

MAINS

ADD TO YOUR STEAK

JOSPER ROAST
GAMBAS
13.50

SEARED
FOIE GRAS
14.00

FREE RANGE IRISH CHICKEN
crushed celeriac, roast shallot, chicken jus

6oz MEDALLIONS OF FILLET BEEF
spring onion mash, shallots, mushroom
& red wine jus

8oz F.X. BUCKLEY RUMP STEAK
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

ROAST CROWN PRINCE PUMPKIN
ricotta and truffle tortellini, sage, chestnut

F.X. BUCKLEY BURGER beef tomato, lettuce,
melted cheese, smoked bacon, onion ring and
gherkin served with beef dripping chips

8oz F.X. BUCKLEY SIRLOIN STEAK
(€6.20 Supplement)
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

HOW DO YOU LIKE YOUR STEAK 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

HAZELNUT POUND CAKE
sweet cheese and toffee

APPLE POACHED IN MEAD
Pannacotta, almond brittle

SELECTION OF ICE CREAM

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
smoked garlic cream
5.60

**Hegarty's Cheeses and
Rosemary Beef Dripping
Chips** 5.10

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

**Sautéed Chestnut
Mushrooms** with wilted
watercress 4.80

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

