

F. X. BUCKLEY.

STEAK AND DRINKS PAR EXCELLENCE

GROUP MENU A

STARTERS

JERUSALEM ARTICHOKE SOUP

spiced sunflower seeds

CLASSIC CAESAR SALAD

aged Parmesan, smoked bacon

MOONCOIN BEETROOT SALAD

horseradish crème fraîche

SHORT RIB NUGGET

celeriac cream, truffle dressing

CURED CLARE ISLAND SALMON

seaweed salad, pickled cucumber, masago

FOIS GRAS AND DUCK LIVER PÂTÉ

apple chutney, toasted brioche

MAINS

8oz F.X. BUCKLEY RUMP STEAK

8oz F.X. BUCKLEY SIRLOIN STEAK

10oz F.X. BUCKLEY RIB EYE STEAK

FREE RANGE IRISH CHICKEN

crushed celeriac, roast shallot, chicken jus

ROAST CROWN PRINCE PUMPKIN

ricotta and truffle tortellini, sage, chestnut

FISH OF THE DAY

see server

SELECTION OF SAUCES

SELECTION OF SEASONAL VEGETABLES

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

DESSERTS

APPLE POACHED IN MEAD

Pannacotta, almond brittle

VANILLA CRÈME BRÛLÉE

lemon biscuit

HAZELNUT POUND CAKE

sweet cheese and toffee

Service charge of 12.5% is applied to tables of 5 or more, all of which goes to the staff.



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