

F. X. BUCKLEY.

STEAK AND DRINKS PAR EXCELLENCE

PRE-DINNER COCKTAILS

CLASSIC VODKA MARTINI 13.00 FRENCH MARTINI 12.00 TOM COLLINS 11.00 ELDERFLOWER FIZZ 11.00 BUCKLEY'S SMOKED OLD FASHIONED 13.00

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 Crowe's smoked bacon, mushroom, toasted house made sourdough	9.90	ACHILL ISLAND SEA SALT BAKED GOLDEN BEETROOT whipped St. Tola goats cheese, leek ash and basil oil	10.95
OXTAIL CROQUETTE Shiitake mushrooms, butternut squash purée, oxtail jus	10.95	F.X. BUCKLEY HOUSE SMOKED HAM HOCK roast pistachio, mustard dressing, pickled shallots, pork crackling crumble	11.25
TUNA FISH TARTARE micro lemon balm, cucumber and Asian dressing, Melba toast	13.00	SEARED SCALLOPS celeriac cream, crisp parma ham, F.X.Buckley black pudding crumble and pea shoots from Dave Heffernan	15.50
1/2 DOZEN ACHILL ISLAND OYSTERS and sherry vinaigrette, fresh horseradish	15.00	FRENCH ONION SOUP Hegarty's cheddar crouton	6.75
PAN SEARED FOIE GRAS with kumquat jam and toasted sourdough	15.60	CLASSIC CAESAR SALAD aged Parmesan, Crowe's smoked bacon	7.80
BREAD AND DIPS Guinness and treacle brown bread, brioche bread with burnt onion and Crowe's smoked bacon, Glenilen artisan butter, sundried tomatoes, green herb and rocket pesto	6.20	CHARCUTERIE BOARD selection of cured meats form Sheridan's cheese mongers, Parmesan, red onion jam, roast vegetables for one	11.50
TERRY BUTTERLY'S SMOKED SALMON capers, shallots, gherkins, cream cheese, micro lemon balm, Guinness and treacle brown bread	10.95	for two	21.00

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	RARE Very red cool centre
	10oz 43.75	14oz 36.50	12oz 36.50	12oz 29.00	MEDIUM-RARE Red warm centre
	12oz 51.50	16oz 44.00	14oz 41.50	14oz 34.50	MEDIUM Warm pink centre
	14oz 59.00	18oz 50.00	16oz 49.00	16oz 38.50	MEDIUM-WELL Slight pink centre
SEARED SCALLOPS 13.00					WELL-DONE Cooked through
BREADED OYSTERS 10.00					
SEARED FOIE GRAS 14.00					
JOSPER ROASTED GAMBAS 13.50					
JOSPER ROASTED BONE MARROW 12.50					
	RIB EYE ON THE BONE 22oz served with Cajun onions			46.00	
	SIRLOIN ON THE BONE 16oz served with Cajun onions			35.50	
	T-BONE STEAK 16oz served with Cajun onions			40.00	
	<i>CHOOSE A SIDE: beef dripping chips, creamy mashed potato with spring onion or Irish house salad</i>				
	<i>CHOOSE A SAUCE: pepper sauce, garlic butter, Bearnaise or red wine jus.</i>				
	6oz MEDALLIONS OF FILLET BEEF truffle oil mash, Ard Mhacha Shiitake mushrooms and Drummond House roast garlic purée, red wine jus			26.75	
	FOR TWO: CHATEAUBRIAND 16oz fillet of beef with beef dripping chips, mash, vegetables, sautéed onions, mushrooms & a selection of sauces			80.00	
	FOR TWO: PORTERHOUSE Double cut T-bone with beef dripping chips, mash, vegetables, sautéed onions, mushrooms & a selection of sauces			78.00	

OUR STEAKS ARE COOKED IN CHARCOAL OVENS AT 350°

MAINS

FRESH PRIME FISH OF THE DAY Ask server	market price
FREE RANGE CORN FED IRISH CHICKEN roast salsify purée, red wine jus	23.00
SLANEY VALLEY LAMB RUMP scallion mash, mint and pea purée, pea shoots and rosemary jus	28.95
CAULIFLOWER STEAK charred tender stem broccoli from Chris Keane, carrot and orange purée, chimichurri	19.00

SIDES

Creamed spinach with Parmesan	6.20	French fried onion rings	6.80
Charred tender stem broccoli anchovy hollandaise	5.20	Crispy Cajun onion	6.80
Irish house salad herb dressing	5.20	Macaroni & Gubbeen cheese	6.80
Whole roast young carrots fennel and lemon butter	5.20	Beef dripping chips	5.20
Baked creamed cauliflower gratin	6.20	Creamy mashed potato with spring onion	4.70
Sautéed field mushrooms with garlic and parsley	4.20	Truffle oil and polenta fries with aged Parmesan	6.20
Sautéed onion	4.70	Rocket & Parmesan salad	6.20
		Side Caesar Salad	6.20

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

