

F. X. BUCKLEY.

STEAK AND DRINKS PAR EXCELLENCE

EARLY BIRD

'TIL 7.00PM SUNDAY TO THURSDAY, 6.00PM FRIDAY AND SATURDAY

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

PRE-DINNER COCKTAILS

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

JAMES JOYCE,
ULYSSES

BUCKLEY'S SMOKED OLD FASHIONED

Buffalo Trace bourbon, bitters and a touch of house-made Guinness and cherry sugar, served in an apple wood smoke dome €13.00

PORNSTAR MARTINI

Absolut Vanilla, passionfruit puree, lime juice & prosecco €12.00

FRENCH MARTINI

Absolut Raspberry, Chambord black raspberry liqueur & pineapple juice €12.00

ELDERFLOWER FIZZ

St Germain elderflower liqueur, prosecco & lemon zest €11.00

STARTERS

DEVILLED LAMB KIDNEYS

Crowe's smoked bacon, mushroom, toasted house made sourdough

FRENCH ONION SOUP

Hegarty's cheddar crouton

ACHILL ISLAND SEA SALT BAKED

GOLDEN BEETROOT whipped St. Tola goats cheese, leek ash and basil oil

CLASSIC CAESAR SALAD

aged parmesan, Crowe's smoked bacon

TERRY BUTTERLY'S SMOKED SALMON

capers, shallots, gherkins, cream cheese, micro lemon balm, Guinness and treacle brown bread

ADD TO YOUR STEAK

**SEARED
SCALLOPS**
€13.00

**BREADED
OYSTERS**
€10.00

**SEARED
FOIE GRAS**
€14.00

**JOSPER
ROASTED
GAMBAS**
€13.50

**JOSPER
ROASTED
BONE
MARROW**
€12.50

MAINS

8oz F.X. BUCKLEY RUMP STEAK

Choose a side: beef dripping chips, spring onion mash, or salad
Choose a sauce: peppercorn, Béarnaise, red wine jus, or garlic butter

FREE RANGE CORN FED IRISH CHICKEN

roast salsify purée, red wine jus

CAULIFLOWER STEAK charred tender stem broccoli from Chris Keane, carrot and orange purée, chimichurri

FRESH PRIME FISH OF THE DAY

Ask server (€6.50 supplement)

MEDALLIONS OF F.X. BUCKLEY BEEF

truffle oil mash, Ard Mhacha Shiitake mushrooms and Drummond House roast garlic purée, red wine jus

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

Choose a side:
beef dripping chips, spring onion mash, or 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

CHOCOLATE

72% San Martin chocolate mousse dome, sea salt caramel centre, 45% Caribe chocolate mousse

LEMON DELICE

lemon and white chocolate bavaois, lemon curd centre, thyme shortbread

SELECTION OF ICE CREAM

CHEESE BOARD a selection of cheeses from Sheridans Cheesemongers. Choose four from our cheese trolley (€6.95 supplement)

SIDES

Creamed spinach with Parmesan €6.20

Charred tender stem broccoli
anchovy hollandaise €5.20

Irish lettuce & herb salad €5.20

Whole roast young carrots
fennel and lemon butter €5.20

Baked creamed cauliflower gratin €6.20

Sautéed field mushrooms
with garlic and parsley €4.20

Sautéed onion €4.70

French fried onion rings €6.80

Crispy Cajun onion €6.80

Macaroni & Gubbeen cheese €6.80

Beef dripping chips €5.20

Creamy mashed potato
with spring onion €4.70

Truffle oil and polenta fries
with aged Parmesan €6.20

Rocket & Parmesan salad €6.20

Side Caesar salad €6.20

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