

F. X. BUCKLEY.

STEAK AND DRINKS PAR EXCELLENCE

GROUP MENU C

STARTERS

DEVILLED LAMBS KIDNEYS

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

OXTAIL CROQUETTE

Shiitake mushrooms, butternut squash purée, oxtail jus

ACHILL ISLAND SEA SALT BAKED GOLDEN BEETROOT

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

TUNA FISH TARTARE

micro lemon balm, cucumber and Asian dressing, Melba toast

TERRY BUTTERLY'S SMOKED SALMON

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

CLASSIC CAESAR SALAD

aged Parmesan, Crowe's smoked bacon

FRENCH ONION SOUP

Hegarty's cheddar crouton

SEARED SCALLOPS

celeriac cream, crisp parma ham, F.X.Buckley black pudding crumble and pea shoots from Dave Heffernan

MAINS

MARKET VEGETABLES AND FRIES SERVED TO TABLE

8oz F.X. BUCKLEY FILLET STEAK

with scallion mashed potato and pepper sauce

10oz F.X. BUCKLEY SIRLOIN STEAK

with scallion mashed potato and pepper sauce

12oz F.X. BUCKLEY RIB EYE STEAK

with scallion mashed potato and pepper sauce

16oz F.X. BUCKLEY SIRLOIN ON THE BONE

with scallion mashed potato and pepper sauce

FRESH PRIME FISH OF THE DAY

Ask server

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

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

VANILLA CRÈME BRULÉE

chocolate financiers

CHOCOLATE

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

IRISH CHEESE BOARD FROM SHERIDAN'S CHEESEMONGERS

with onion jam, fennel honey and water biscuits

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

JAMES JOYCE, ULYSSES