

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

JAMES JOYCE, ULYSSES

**PRE DINNER COCKTAILS**

<p><b>WHITE LINEN</b> muddled cucumber, Hendricks, lemon, egg white, cracked black pepper. 10.00</p>	<p><b>FLIRTINI</b> raspberry vodka, pineapple juice, raspberry puree, topped with bubbles. 12.00</p>	<p><b>BELLINIS</b> raspberry, classic, passion fruit, hibiscus &amp; rose. 12.00</p>	<p><b>ELDERFLOWER GIN MARTINI</b> Hendricks, St Germain elderflower, sugar and lime. 10.00</p>	<p><b>DIRTY PORNSTAR MARTINI</b> vanilla vodka, passion fruit vodka, passion fruit syrup, and a bit on the side. 10.00</p>
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**STARTERS**

<p><b>BURRATA &amp; PARMAM</b> pistachio, kohlrabi, apple salad 10.50</p>	<p><b>SALT &amp; CHILLI CHICKEN WINGS</b> with sesame &amp; honey 9.90</p>
<p><b>CAVISTONES BREADS &amp; DIPS</b> basil pesto, tapenade, olive oil 6.00</p>	<p><b>SOUP OF THE DAY</b> Guinness &amp; treacle bread 5.70</p>
<p><b>DEVILLED SLANEY VALLEY LAMB KIDNEYS</b> bacon, mushroom Cavistons sourdough toast 9.90</p>	<p><b>BULGAR, FETTA &amp; POMEGRANATE SALAD</b> Baby kale, radish &amp; cucumber pickle 9.50</p>

**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?
GRILLED BONE MARROW 7.50	8oz 36.00 10oz 43.75	10oz 30.00 14oz 36.50	8oz 25.50 10oz 32.00	10oz 27.00 12oz 29.00	RARE Very red cool centre
JOSPER ROASTED GAMBAS 9.50	<p>CHOOSE A SIDE: <i>Beef dripping chips, creamy mashed potato with spring onion or baby kale &amp; feta salad</i>                      CHOOSE A SAUCE: <i>pepper, garlic butter, red wine Jus, Béarnaise, Café de Paris butter</i></p>				MEDIUM-RARE Red warm centre
	<p>FOR TWO: <b>CHATEAUBRIAND</b> 80.00 16oz fillet of beef with beef dripping chips, celeriac gratin, vegetables, onion rings &amp; a selection of sauces</p>				MEDIUM Warm pink centre
	<p>FOR TWO: <b>PORTERHOUSE</b> 78.00 Double cut T-bone with beef dripping chips, celeriac gratin, vegetables, onion rings &amp; a selection of sauces</p>				MEDIUM-WELL Slight pink centre
					WELL-DONE Cooked through

OUR STEAKS ARE COOKED IN A CHARCOAL OVENS AT 350°

**MAINS**

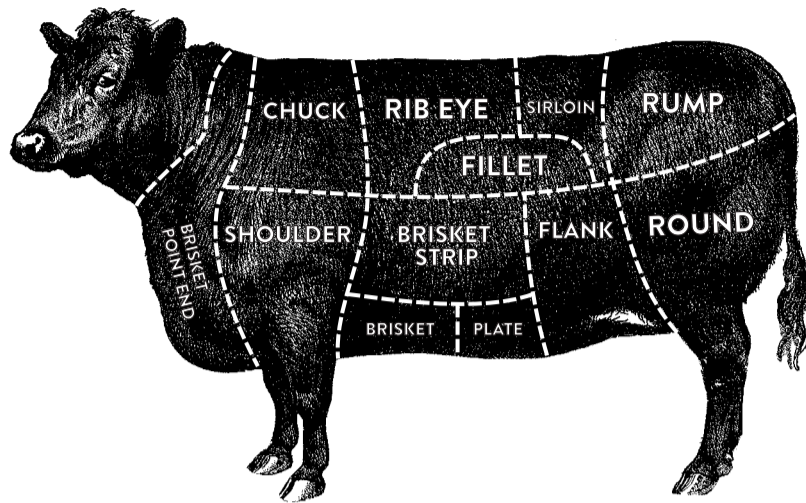
<p><b>CORN FED CHICKEN SUPREME</b> carrot purée, salt baked celeriac, wilted chard, smoked Shimeji mushroom 19.00</p>	<p><b>F.X.BUCKLEY BEEF BURGER</b> O’Neills bacon, aged Dubliner cheddar, lettuce, tomato, pickle, burger sauce, chips 16.00</p>
<p><b>VEGETABLE ROGAN JOSH</b> basmati rice, grilled flat bread 16.50</p>	<p><b>ALE BATTERED HADDOCK AND CHIPS</b> pea puree and tartar sauce 18.50</p>

**SIDES**

<p><b>Sauté Onions</b> 4.20</p> <p><b>Crispy Beer Battered Onion Rings</b> with tarragon aioli 6.00</p> <p><b>Josper Roasted Chestnut Mushrooms</b> roasted garlic 4.20</p>	<p><b>Maple Roast Carrots</b> with caramelised hazelnuts 4.20</p> <p><b>Creamed Spinach</b> 4.20</p> <p><b>House Salad</b> white balsamic dressing 4.20</p>	<p><b>Steamed greens</b> with shallots, garlic and chilli 4.20</p> <p><b>Beef Dripping Chips</b> 4.20</p> <p><b>Buttery Spring Onion Mash</b> 4.20</p>	<p><b>Josper Baked Potato</b> with herb butter 4.20</p> <p><b>Crispy Polenta Fries</b> with Parmesan and herbs €4.20</p> <p><b>Rocket Parmesan salad</b> 4.20</p>
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Allergy and coeliac menu available, please ask your server  
Service charge of 12.5% is applied to tables of 5 or more



**OUR BEEF**

SERVING QUALITY MEAT SINCE 1930

The way in which we guarantee the highest quality in beef in both texture and flavour is by choosing Irish beef and the highest grade of traditional breeds of cattle. Our prime cuts are hung on the bone at 4°C and at 80% humidity for a minimum of 28 days.

Storing meat for several weeks where it can lose up to 16% of its weight involves considerable expertise so all

F.X. BUCKLEY butchers are specifically trained in this process. The benefit for our patrons is to experience the concentration and saturation of natural meat flavours and superior tenderness. Hence why you will hear experts use terms such as “buttery and rich”, and “earthy and nutty” to describe our dry-aged beef.

**OUR STEAKS**

**RUMP**

Rich, beefy taste with a firm, juicy bite.

**T-BONE**

A cross cut containing the fillet and the sirloin, it contains a T-shaped bone for extra flavour.

**SIRLOIN**

One of the most flavoursome steaks, and it’s almost as tender as fillet, cut from the middle so you get more prime meat for your money.

**SIRLOIN ON THE BONE**

This steak has all the quality of the sirloin but has extra flavour by being cooked on the bone. Also known as the Kansas City Strip.

**FILLET**

The most tender of steaks and lean in appearance. This meat has a sublime, subtle flavour and is available in steaks and medallions.

**RIB EYE**

Delicious beefy flavour, this heavily marbled cut has a ribbon of fat at its core which melts during cooking, making the meat sensationally juicy.

**RIB EYE ON THE BONE**

It has all the flavour of the rib eye but has extra flavour by being cooked on the bone. Also known as Cowboy, Tomahawk and Côte de Boeuf.

**ORIGIN**

QUALITY IRISH INGREDIENTS FROM OUR SPECIALIST SUPPLIERS



Leaves- Gold River Farm, Co. Wicklow | Cress- Little Cress, Co meath | Bacon- Crowes farm, Tipperary  
Caviar- Goatsbridge, Kilkenny | Smoked salmon- terry butterly, Louth | Oysters- Kellys, Achill Island,  
Hartys Carlingford | Goats curd- Toonsbridge Dairy, Cork | Mushrooms- Fancy Fungi Mushrooms, Wexford

