

GROUP MENU A €40

STARTERS

DEVILLED SLANEY VALLEY LAMB KIDNEYS
bacon, mushroom, Cavistons sourdough toast

BURRATA & PARMAMAM
pistachio, kohlrabi, apple salad

SOUP OF THE DAY
Guinness & treacle bread

BONAC GIN CURED SALMON GRAVADLAX
blood orange & fennel, Guinness & treacle bread

BULGAR, FETTA & POMEGRANATE SALAD
baby kale, radish & cucumber pickle

DUCK LIVER & FOIE GRAS PARFAIT
plum relish, toasted brioche

MAINS

10oz F.X. BUCKLEY SIRLOIN STEAK
scallion mash, green bean and pepper sauce

10oz F.X. BUCKLEY RIB EYE
scallion mash, green bean and pepper sauce

VEGETABLE ROGAN JOSH
basmati rice, grilled flat bread

CORN FED CHICKEN SUPREME
carrot purée, salt baked celeriac, wilted chard, smoked Shimeji mushroom

PAN FRIED FILLET OF HAKE
lime chilli lentils, tempura broccolini

ROAST FILLET OF SALMON
grilled asparagus, sauce vierge



VEGETABLES & BEEF DRIPPING CHIPS SERVED TO THE TABLE

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
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DESSERTS

TONKA BEAN CREME BRÛLÉE
Vieneese biscuit

STICKY TOFFEE PUDDING
rum & raisin ice cream

SELECTION OF ICE CREAM AND SORBETS

DOUBLE CHOCOLATE PARFAIT
honeycomb, yoghurt ice cream

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



GROUP MENU B €51.50

STARTERS

SEARED SCALLOPS

braised Oxtail, salsa verde, crostini

BURRATA & PARMAHAM

pistachio, kohlrabi, apple salad

SOUP OF THE DAY

Guinness & treacle bread

DEVILLED SLANEY VALLEY LAMB KIDNEYS

bacon, mushroom, Cavistons sourdough toast

BONAC GIN CURED SALMON GRAVADLAX

blood orange & fennel, Guinness & treacle bread

BULGAR, FETTA & POMEGRANATE SALAD

baby kale, radish & cucumber pickle

DUCK LIVER & FOIE GRAS PARFAIT

plum relish, toasted brioche

MAINS

8oz F.X. BUCKLEY FILLET STEAK

scallion mash, green bean and pepper sauce

10oz F.X. BUCKLEY SIRLOIN STEAK

scallion mash, green bean and pepper sauce

12oz F.X. BUCKLEY RIB EYE

scallion mash, green beans and pepper sauce

16oz SIRLOIN ON THE BONE

Josper grilled Bone Marrow, shallot purée, rocket and Parmesan salad

VEGETABLE ROGAN JOSH

basmati rice, grilled flat bread

CORN FED CHICKEN SUPREME

carrot purée, salt baked celeriac, wilted chard, smoked Shimeji mushroom

PAN FRIED FILLET OF HAKE

lime chilli lentils, tempura broccolini

ROAST FILLET OF SALMON

grilled asparagus, sauce vierge



VEGETABLES & BEEF DRIPPING CHIPS SERVED TO THE TABLE

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
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DESSERTS

TONKA BEAN CREME BRÛLÉE

Vieneese biscuit

STICKY TOFFEE PUDDING

rum & raisin ice cream

SELECTION OF ICE CREAM AND SORBETS

DOUBLE CHOCOLATE PARFAIT

honeycomb, yoghurt ice cream

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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

