

F.X. BUCKLEY.

STEAK AND SEAFOOD PAR EXCELLENCE

CHARCUTERIE & CHEESE

SELECTION OF IRISH CHEESE grapes, crackers, plum relish		11.50
SELECTION OF CURED MEATS & CHEESE	Small	Large
homemade pickles, chutney & toasted sourdough	11.50	21.00

LIGHT BITES

IRISH OYSTERS

Chardonnay and shallot vinaigrette.

Ask your server about today's region

2.50 each

SALT & CHILLI CHICKEN WINGS

with sesame & honey

9.90

SPICED MONKFISH SCAMPI

pineapple salsa

12.50

GAMBAS PIL PIL

garlic, chilli, lemon, white wine, butter, Cavistons sourdough toast

13.00

BONAC GIN CURED SALMON GRAVADLAX

blood orange & fennel, Guinness & treacle bread

13.00

1kg KILLARY FJORD STEAMED MUSSELS

white wine tarragon cream, Cavistons sourdough toast

16.00

ALE BATTERED HADDOCK AND CHIPS

pea purée, tartar sauce

16.50

F.X. BUCKLEY BEEF BURGER

O'Neils bacon, aged Dubliner cheddar, lettuce,

tomato, pickle, burger sauce, chips

16.00

F.X. BUCKLEY 8oz SIRLOIN

chips, pepper sauce

25.50

F.X. BUCKLEY 10oz RIB EYE

chips, pepper sauce

30.00

T-BONE STEAK 16oz

shallot purée, pepper sauce

40.00

VEGETABLE ROGAN JOSH

basmati rice, grilled flat bread

16.50

1/2 JOSPER ROAST CHICKEN

baby potatoes, ruby slaw

14.50

BBQ BEEF RIB

cheesy polenta, pistachio crumb

16.00

CRUMBED CAJUN CHICKEN BURGER

cajun mayo, lettuce, tomato, pickle, brioche bun, fries

18.00

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

JAMES JOYCE, ULYSSES

OUR BEEF

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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.

ORIGIN

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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



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