

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

JAMES JOYCE, ULYSSES

LIGHT BITES

1/2kg KILLARY FJORD STEMED MUSSELS white wine tarragon cream, Cavistons sourdough toast	10.00	SALT & CHILLI CHICKEN WINGS with sesame & honey	9.90
BURRATA & PARMAMAM pistachio, kohlrabi, apple salad	10.50	SOUP OF THE DAY Guinness & treacle bread	5.70
BONAC GIN CURED SALMON GRAVADLAX blood orange & fennel, Guinness & treacle bread	13.00	SEARED SCALLOPS braised Oxtail, salsa verde, crostini	14.00
		BULGAR, FETTA & POMEGRANATE SALAD baby kale, radish & cucumber pickle	9.50

LUNCH MENU

F.X. BUCKLEY STEAK SANDWICH AND BEEF DRIPPING CHIPS grilled sourdough, cream cheese, watercress and fresh horseradish	10.00	VEGETABLE ROGAN JOSH basmati rice, grilled flat bread	16.50
ALE BATTERED HADDOCK AND CHIPS pea purée, tartar sauce	14.50	CRISPY SQUID CAESAR SALAD with a 63 degree poached hens egg	12.50
F.X. BUCKLEY BEEF BURGER O’Neills bacon, aged Dubliner cheddar, lettuce, tomato, pickle, burger sauce chips	10.00	8oz SIRLOIN STEAK fried egg, Béarnaise sauce & beef dripping chips	20.00
CORN FED CHICKEN SUPREME carrot purée, salt baked celeriac, wilted chard, smoked Shimeji mushroom	15.00	SANDWICH OF THE DAY with a bowl of soup	8.00 10.00
		1kg KILLARY FJORD STEAMED MUSSELS AND CHIPS white wine tarragon cream	12.50

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 12oz 51.50 14oz 59.00	10oz 30.00 14oz 36.50 16oz 44.00 18oz 50.00	8oz 25.50 10oz 32.00 12oz 36.50 14oz 41.50	10oz 27.00 12oz 29.00 14oz 34.50 16oz 38.50	RARE Very red cool centre
JOSPER ROASTED GAMBAS 9.50	RIB EYE ON THE BONE 22oz, Josper grilled Bone Marrow, shallot purée, rocket and Parmesan salad 50.00				MEDIUM-RARE Red warm centre
	SIRLOIN ON THE BONE 16oz, Josper grilled Bone Marrow, shallot purée, rocket and Parmesan salad 35.50				MEDIUM Warm pink centre
	T-BONE STEAK 16oz, Josper grilled Bone Marrow, shallot purée, rocket and Parmesan salad 40.00				MEDIUM-WELL Slight pink centre
	<i>CHOOSE A SAUCE: Pepper, garlic butter, red wine Jus, Café de Paris butter, Béarnaise CHOOSE A SIDE: Beef dripping chips or creamy mashed potato with spring onion.</i>				WELL-DONE Cooked through
	GRILLED 6oz MEDALLIONS OF DRY AGED BEEF FILLET , spring onion mash, shallot purée, fine beans, tarragon butter 26.75				
	FOR TWO: CHATEAUBRIAND 80.00 16oz fillet of beef with beef dripping chips, celeriac gratin, vegetables, onion rings & a selection of sauces				
	FOR TWO: PORTERHOUSE 78.00 Double cut T-bone with beef dripping chips, celeriac gratin, vegetables, onion rings & a selection of sauces				

OUR STEAKS ARE COOKED IN CHARCOAL OVENS AT 350°

SIDES

Crispy Beer Battered Onion Rings with tarragon aioli	6.00	House Salad white balsamic dressing	4.20
Josper Roasted Chestnut Mushrooms roasted garlic	4.20	Steamed greens with shallots, garlic and chilli	4.20
Sauté Onions	4.20	Beef Dripping Chips	4.20
Maple Roast Carrots with caramelised hazelnuts	4.20	Crispy Polenta Fries with Parmesan and herbs	4.20
Creamed Spinach	4.20	Josper Baked Potato with herb butter	4.20
		Rocket Parmesan Salad	4.20

PLEASE TURN OVER FOR THE LUNCH SET MENU

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



LUNCH TABLE D'HÔTE

TWO COURSES €18.00, THREE COURSES €22.00
(8oz Sirloin Steak €6.20 supplement)

AVAILABILITY: 12:00pm to 4:00pm

STARTERS

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

DUCK LIVER PARFAIT
plum relish, toasted brioche

SOUP OF THE DAY

1/2kg KILLARY FJORD STEAMED MUSSELS
white wine tarragon cream, Cavistons sourdough toast

MAINS

PAN FRIED FILLET OF HAKE
lime chilli lentils, tempura broccolini

GRILLED 8oz SIRLOIN (€6.20 supplement)
shallot & tarragon butter, fries & salad.

**F.X. BUCKLEY STEAK SANDWICH
AND BEEF DRIPPING CHIPS**
grilled sourdough, cream cheese,
watercress and fresh horseradish

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

VEGETABLE ROGAN JOSH
basmati rice, grilled flat bread

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.

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

