

# THE BULL & CASTLE

## COCKTAILS

**APERONI** Method and Madness gin, Aperol, sweet vermouth, peach bitters €12.00

**VODKA MARTINI** Absolut Vodka, Noilly Prat Dry Vermouth for a clean refreshing martini €12.00

**TEELING WHISKEY SOUR** Teeling small batch, fresh lemon juice, sugar syrup and egg white €12.00

**SLOE SHRUB FIZZ** Sloe gin, Chambord, blackberry shrub, lemon juice, soda water €12.00

## PRE-THEATRE

**TWO COURSES €25.00, THREE COURSES €29.50**  
AVAILABLE BETWEEN 4.00PM & 6.30PM (8oz SIRLOIN STEAK €5.95 SURCHARGE)

## STARTERS

**JOSPER ROASTED BONE MARROW**  
Caramelised onion, gremolata, house sourdough

**HOT SMOKED SALMON BON-BON**  
Pea salad, horseradish and buttermilk cream, dill oil

**HOMEMADE SPICED SAUSAGE**  
Puy lentil, violet mustard and parsley salad

**DEVILLED LAMB KIDNEYS**  
Bacon, mushroom, toast

**CLASSIC CAESAR SALAD**  
Parmesan dressing, Crowe's smoked bacon, croutons

**SOUP OF THE DAY**  
With brown soda bread

## MAINS

**BEER BATTERED HADDOCK** Beef dripping chips, crushed peas, tartar sauce, lemon

**F.X. BUCKLEY BURGER** Crowe's smoked bacon, cheddar, salad, brioche bun, fries

**JOSPER GRILLED VEGETABLES**  
Smoked aubergine, Romero pepper, confit tomato, stuffed courgette flowers, Ballylisk smoked triple cream cheese

**8oz FLAT IRON STEAK**

**8oz F.X. BUCKLEY SIRLOIN STEAK**  
(€5.95 supplement)

**CHOOSE A SIDE:** Spring onion mash, beef dripping chips, baked potato or house salad

**CHOOSE A SAUCE:** Garlic and herb butter, peppercorn sauce, chimichurri, red wine and shallot jus or Bearnaise

## DESSERTS

**BAILEYS & ESPRESSO PARFAIT**  
Candied pistachio, salt caramel foam

**WARM CHOCOLATE & O'HARA'S STOUT BROWNIE** Butterscotch, vanilla ice cream

## SIDES

**HOMEMADE BAKED BEANS**  
Smoked bacon lardons, pearl onions €4.50

**FRENCH FRIED ONION RINGS** Garlic aioli €5.00

**SAUTEED CHESTNUT MUSHROOMS** Garlic butter and parsley €5.00

**BEEF DRIPPING CHIPS** €4.00

**JOSPER BAKED POTATO** €4.00

**CRISPY TENDERSTEM BROCCOLI** Smoked paprika aioli €5.00

**CRISPY BUTTERMILK ONIONS** House seasoning €4.00

**HOUSE SALAD** Balsamic vinaigrette €4.50

**ROAST CARROTS AND PARSNIPS** Maple glaze, pecan nuts €5.00

**SAUTEED SPINACH** with Alsace bacon €5.00

**CAESAR SALAD** Parmesan dressing, croutons €4.50

**CHAMP POTATO** €4.00

**POLENTA FRIES** Truffle oil, Parmesan €5.00

ALLERGEN MENU ON REQUEST

ALL BEEF IN OUR RESTAURANT IS OF IRISH ORIGIN.  
F.X.BUCKLEY FAMILY BUTCHERS DRY-AGE STEAKS FOR A MINIMUM OF 28 DAYS UNTIL FULLY MATURE.  
SERVICE CHARGE OF 12.5% IS APPLIED TO TABLES OF 5 OR MORE.