

# 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

## STARTERS

### HOMEMADE SPICED SAUSAGE

Puy lentil, violet mustard and parsley salad €10.00

### JOSPER ROASTED BONE MARROW

Caramelised onion, gremolata, house sourdough €10.00

### BLUEFIN TUNA TARTARE

Soy dressing, avocado purée, wasabi sesame seeds, sourdough toast €12.50

### CHARCUTERIE BOARD (SLICED TO ORDER, TO SHARE)

Selection of our favourite cured and smoked meats, pressed pigs ear, pesto, Nocerella olives, house pickles, sourdough baguette €22.00

### HARTYS OF DUNGARVAN OYSTERS

Half dozen, Rosé wine vinegar Mignonette sauce, lemon, tabasco €16.00

### DEVILLED LAMB KIDNEYS

Bacon, mushroom, toast €10.00

### CLASSIC CAESAR SALAD

Parmesan dressing, Crowe's smoked bacon, croutons €9.00

### HOT SMOKED SALMON BON-BON

Pea salad, horseradish and buttermilk cream, dill oil €10.00

### SOUP OF THE DAY

With brown soda bread €6.00

### HOMEMADE BREADS FOR TWO

Betroot hummus, walnut and rocket pesto, aubergine puree €7.50

### HEIRLOOM TOMATO SALAD

Violet artichoke, rocket aioli, salted cucumber, tapioca crisp €9.50

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

JAMES JOYCE, ULYSSES

## MAINS

### FREE RANGE CHICKEN SUPREME

Potato gnocchi, summer mushrooms, garlic scapes, chicken emulsion €25.00

### FISH OF THE DAY

Please ask your server

### SLOW COOKED JACOBS LADDER BEEF RIBS

San Marzano tomato sauce, gremolata, crispy polenta, parmesan €24.00

### JOSPER GRILLED VEGETABLES

Smoked aubergine, Romero pepper, confit tomato, stuffed courgette flowers, Ballylisk smoked triple cream cheese €20.00

### F.X.BUCKLEY BURGER

Crowe's smoked bacon, cheddar, salad, brioche bun, fries €17.00

### THORNHILL FREE RANGE DUCK

Roast breast, cherry smoked leg, butternut squash, baby vegetables, orange sauce €27.00

## F. X. BUCKLEY. STEAKS

### FILLET 28 DAY DRY-AGED

8oz €36.00 / 10oz €43.75 / 12oz €51.50 / 14oz €59.00

### RIB EYE 28 DAY DRY-AGED

10oz €30.00 / 14oz €36.50 / 16oz €44.00 / 18oz €50.00

### SIRLOIN 28 DAY DRY-AGED

10oz €32.00 / 12oz €36.50 / 14oz €41.50 / 16oz €49.00

### RUMP 32 DAY DRY-AGED

10oz €27.00 / 12oz €29.00 / 14oz €34.50 / 16oz €38.50

### RIB EYE ON THE BONE 28 DAY DRY-AGED

22oz with Cajun onions €46.00

### SIRLOIN ON THE BONE 28 DAY DRY-AGED

16oz with Cajun onions €35.50

### T-BONE STEAK 28 DAY DRY-AGED

16oz with Cajun onions €40.00

### SURF AND TURF 28 DAY DRY-AGED

'Picanha' rump cap steak, grilled gambas, chimichurri sauce €30.00

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

### FOR TWO

#### CHATEAUBRIAND

16oz fillet of beef with beef dripping chips, mash, a choice of side and a selection of sauces €80.00

#### PORTERHOUSE 32oz

Double cut T-Bone with beef dripping chips, mash, a choice of side and a selection of sauces €78.00

#### COTE DU BOEUF 34oz

Rib steak on the bone with beef dripping chips, mash, a choice of side and a selection of sauces €80.00

### ADD TO YOUR STEAK

JOSPER-ROASTED GAMBAS  
€14.00

GRILLED BONE MARROW  
€8.50

ALLERGEN MENU ON REQUEST

## 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 BUTTERMILK ONIONS** House seasoning €4.00

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

**HOUSE SALAD** Balsamic vinaigrette €4.50

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

**SAUTÉED SPINACH** with Alsace bacon €5.00

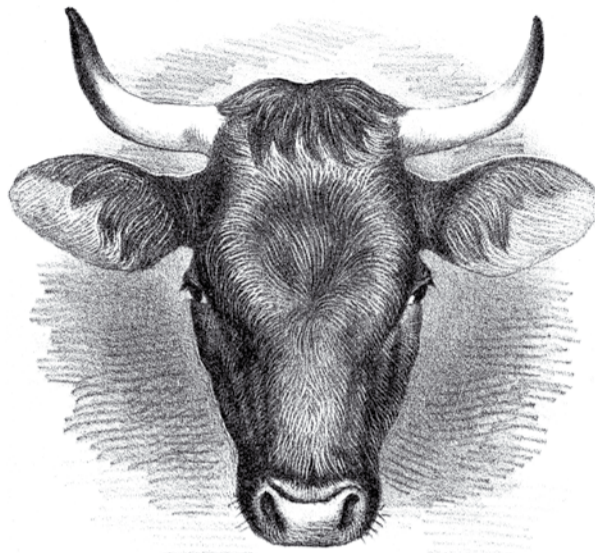
**CAESAR SALAD** Parmesan dressing, croutons €4.50

**CHAMP POTATO** €4.00

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

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.

# THE BULL & CASTLE



## 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  
Smoked salmon – Terry Butterly, Louth | Oysters – Kellys, Achill Island, Hartys Carlingford  
Goats curd – Toonsbridge Dairy, Cork | Mushrooms – Ard Macha, Co. Armagh  
Potatoes – Rice Hill, Farm Ashbourne | Cheese – Sheridan's Cheese monger