

F. X. BUCKLEY.

STEAK AND DRINKS PAR EXCELLENCE

PRE-DINNER COCKTAILS

CLASSIC VODKA MARTINI 13.00 FRENCH MARTINI 12.00 TOM COLLINS 11.00 ELDERFLOWER FIZZ 11.00 BUCKLEY'S SMOKED OLD FASHIONED 13.00

STARTERS

DEVILLED LAMB KIDNEYS bacon, mushroom and toasted bread	9.90	MARINATED BEETROOT SALAD horseradish crème fraiche	8.00
SHORT RIB NUGGET celeriac cream, truffle dressing	10.00	PORK CHEEK AND COCKLES lime mayonnaise, fine leafs	10.00
JOSPER ROAST BONE MARROW parsley and shallot salad	9.00	SEARED SCALLOPS pickled tomato, bonito, herbs salad	15.50
1/2 DOZEN IRISH ROCK OYSTERS lemon, shallot vinaigrette	14.00	CAULIFLOWER SOUP hazelnut dressing, cheddar cheese soda bread	7.50
FOIE GRAS AND CHICKEN LIVER PARFAIT apple chutney, toasted brioche	10.50	CLASSIC CAESAR SALAD aged Parmesan, Crowe's smoked bacon	7.80
FILLET OF BEEF TARTARE pine nut, garlic bread	12.00	CHARCUTERIE BOARD selection of cured meats form Sheridan's cheese mongers, Parmesan, red onion jam, roast vegetables	for one 11.50 for two 21.00
CURED SALMON seaweed salad, pickled cucumber, masago	9.50		

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

**JAMES JOYCE,
ULYSSES**

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?	
	8oz 36.00	10oz 30.00	10oz 32.00	10oz 27.00	RARE Very red cool centre	
	10oz 43.75	14oz 36.50	12oz 36.50	12oz 29.00		
	12oz 51.50	16oz 44.00	14oz 41.50	14oz 34.50		
	14oz 59.00	18oz 50.00	16oz 49.00	16oz 38.50		
SEARED FOIE GRAS 14.00	RIB EYE ON THE BONE 22oz served with Cajun onions				46.00	MEDIUM-RARE Red warm centre
JOSPER ROASTED GAMBAS 13.50	SIRLOIN ON THE BONE 16oz served with Cajun onions				35.50	
	T-BONE STEAK 16oz served with Cajun onions				40.00	MEDIUM Warm pink centre
	<i>CHOOSE A SIDE: beef dripping chips, creamy mashed potato with spring onion or Irish house salad</i>					MEDIUM-WELL Slight pink centre
	<i>CHOOSE A SAUCE: pepper sauce, garlic butter, Bearnaise or red wine jus.</i>					
	6oz MEDALLIONS OF FILLET BEEF truffle oil mash, Ard Mhacha Shiitake mushrooms and Drummond House roast garlic purée, red wine jus				26.75	
	FOR TWO: CHATEAUBRIAND 16oz fillet of beef with beef dripping chips, mash, vegetables, sautéed onions, mushrooms & a selection of sauces				80.00	
	FOR TWO: PORTERHOUSE Double cut T-bone with beef dripping chips, mash, vegetables, sautéed onions, mushrooms & a selection of sauces				78.00	WELL-DONE Cooked through

OUR STEAKS ARE COOKED IN CHARCOAL OVENS AT 350°

MAINS

FRESH PRIME FISH OF THE DAY Ask server	market price
CORN FED IRISH CHICKEN polenta, romanesco, toasted almond	21.00
ROAST POTATO DUMPLINGS artichokes, pickled kohlrabi	19.00

SIDES

Creamed spinach with Parmesan and nutmeg	6.20	Sautéed onion	4.70
Green Beans shallot dressing	5.20	French fried onion rings	4.70
Mixed Salad	5.20	Beef dripping chips	4.80
Tender stem Broccoli miso mayonnaise, preserved lemon	5.80	Creamy mashed potato with spring onion	4.70
Sauteed Chestnut Mushrooms wilted watercress	5.20	Potato Gratin	6.00
Baked creamed cauliflower gratin	6.20	Hassel back Pink Fir Potato	5.20

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

