

# F. X. BUCKLEY.

STEAK AND DRINKS PAR EXCELLENCE

## STARTERS

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

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

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

OUR STEAKS ARE COOKED IN CHARCOAL OVENS AT 350°

## LUNCH SPECIALS

<b>HOUSE SMOKED SEA TROUT SALAD</b> boiled free range egg, Pat McDonnell pink fir apple potatoes, French beans, sugar snaps, pea shoots, vine cherry tomatoes, lemon dressing.	13.00	<b>F.X. BUCKLEY STEAK SANDWICH &amp; BEEF DRIPPING CHIPS</b> chargrilled sourdough, cream cheese, watercress and fresh horseradish.	15.00
<b>F.X. BUCKLEY BURGER</b> brioche bun with tomato, lettuce, melted cheese, Crowes smoked bacon and gherkin, served with beef dripping chips.	14.50	<b>8oz FLAT IRON STEAK</b> Choose a side: beef dripping chips, spring onion mash, or salad. Onion gravy.	16.20
<b>CORN FED IRISH CHICKEN</b> polenta, romanesco, toasted almond	21.00	<b>8oz SIRLOIN STEAK</b> Free range fried egg, Bearnaise sauce & beef dripping chips.	21.00
<b>ROAST POTATO DUMPLINGS</b> artichokes, pickled kohlrabi	19.00		

## SIDES

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

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

