

EARLY BIRD

TWO COURSES €23.50, THREE COURSES €27.50
(8oz Sirloin Steak €6.20 supplement, 6oz Medallions of Beef €4.20 supplement)

*Availability: Sunday-Thursday until 7.00pm, Friday & Saturday until 6.30pm.
All Early Bird tables must be vacated by 8.00pm.*

STARTERS

SALT & CHILLI CHICKEN WINGS
with sesame & honey

BLACKENED MACKEREL
avocado purée, compressed fennel, gribiche

DEVILLED SLANEY VALLEY LAMB KIDNEYS
bacon, mushroom, Cavistones sourdough toast

SOUP OF THE DAY
Guinness & treacle bread

BULGAR, FETTA & POMEGRANATE SALAD
baby kale, radish & cucumber pickle

MAINS

ADD TO YOUR STEAK

GRILLED BONE MARROW
7.50

JOSPER ROASTED GAMBAS
9.50

SUMMER VEGETABLE PAPPARDELLE
aged parmesan, 63 degree poached hens egg

ALE BATTERED HADDOCK AND CHIPS
pea puree, tartar sauce

F.X.BUCKLEY BEEF BURGER
O'Neills bacon, aged Dubliner cheddar, lettuce, tomato, pickle, burger sauce, chips

8oz RUMP STEAK

1kg KILLARY FJORD STEAMED MUSSELS AND CHIPS white wine tarragon cream

GRILLED 6oz MEDALLIONS OF DRY AGED BEEF FILLET €4.20 supplement
spring onion mash, shallot puree, fine beans, tarragon butter

8oz FX BUCKLEY SIRLOIN €6.20 supplement

Choose a side: mash, beef dripping chips, baked potato or house salad

Choose a sauce: Peppercorn sauce, bearnaise, red wine jus, Café de Paris butter, garlic butter

HOW DO YOU LIKE YOURS COOKED?

RARE
Very red cool centre

MEDIUM-RARE
Red warm centre

MEDIUM
Warm pink centre

MEDIUM-WELL
Slight pink centre

WELL-DONE
Cooked through

ALL OUR STEAKS ARE 28 DAY DRY AGED AND CUT TO ORDER

DESSERTS

TONKA BEAN CREME BRÛLÉE
Vieneese biscuit

CHOCOLATE SPHERE
mango jelly, marshmallow, chocolate soil, orange sorbet

RASPBERRY MOUSSE
mini meringues

PINEAPPLE BAKED ALASKA
with caramel ice cream

SIDE ORDERS

Crispy Beer Battered Onion Rings with tarragon aioli 6.00
Josper Roasted Chestnut Mushrooms roasted garlic 4.20
Maple Roast Carrots with caramelised hazelnuts 4.20
Sauté Onions 4.20
Creamed Spinach 4.20
House Salad white balsamic dressing 4.20

Steamed greens with shallots, garlic and chilli 4.20
Buttery Spring Onion Mash 4.20
Rocket Parmesan salad 4.20
Josper Baked Potato with herb butter 4.20
Crispy Polenta Fries with Parmesan and herbs 4.20
Beef Dripping Chips 4.20

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
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

