

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

JAMES JOYCE, ULYSSES

LIGHT BITES

1/2kg KILLARY FJORD STEMED MUSSELS white wine tarragon cream, Cavistons sourdough toast	10.00	SALT & CHILLI CHICKEN WINGS with sesame & honey	9.90
STEAK TARTARE hazelnuts, horseradish mayo, croutons	14.00	SOUP OF THE DAY Guinness & treacle bread	5.70
BLACKENED MACKEREL avocado purée, compressed fennel, gribiche	13.00	SCALLOP CEVICHE pomegranate, mango purée, chilli & lime	14.00
		BULGAR, FETTA & POMEGRANATE SALAD baby kale, radish & cucumber pickle	9.50

LUNCH MENU

F.X. BUCKLEY STEAK SANDWICH AND BEEF DRIPPING CHIPS grilled sourdough, cream cheese, watercress and fresh horseradish	10.00	SUMMER VEGETABLE PAPPARDELLE aged parmesan, 63 degree poached hens egg	16.50
ALE BATTERED HADDOCK AND CHIPS pea purée, tartar sauce	14.50	CRISPY SQUID CAESAR SALAD with a 63 degree poached hens egg	12.50
F.X. BUCKLEY BEEF BURGER O’Neills bacon, aged Dubliner cheddar, lettuce, tomato, pickle, burger sauce chips	10.00	8oz SIRLOIN STEAK fried egg, Béarnaise sauce & beef dripping chips	20.00
CORN FED CHICKEN SUPREME grilled polenta, merguez sausage, tender stem broccoli, goats cheese foam	15.00	SANDWICH OF THE DAY with a bowl of soup	8.00 10.00
		1kg KILLARY FJORD STEAMED MUSSELS AND CHIPS white wine tarragon cream	12.50

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	8oz 25.50	10oz 27.00	RARE
	10oz 43.75	14oz 36.50	10oz 32.00	12oz 29.00	Very red cool centre
	12oz 51.50	16oz 44.00	12oz 36.50	14oz 34.50	MEDIUM-RARE
	14oz 59.00	18oz 50.00	14oz 41.50	16oz 38.50	Red warm centre
GRILLED BONE MARROW 7.50	RIB EYE ON THE BONE 22oz, Josper grilled Bone Marrow, shallot purée, rocket and Parmesan salad				50.00
JOSPER ROASTED GAMBAS 9.50	SIRLOIN ON THE BONE 16oz, Josper grilled Bone Marrow, shallot purée, rocket and Parmesan salad				35.50
	T-BONE STEAK 16oz, Josper grilled Bone Marrow, shallot purée, rocket and Parmesan salad				40.00
	<i>CHOOSE A SAUCE: Pepper, garlic butter, red wine Jus, Café de Paris butter, Béarnaise</i>				
	<i>CHOOSE A SIDE: Beef dripping chips or creamy mashed potato with spring onion.</i>				
	GRILLED 6oz MEDALLIONS OF DRY AGED BEEF FILLET , spring onion mash, shallot purée, fine beans, tarragon butter				26.75
	FOR TWO: CHATEAUBRIAND				80.00
	16oz fillet of beef with beef dripping chips, celeriac gratin, vegetables, onion rings & a selection of sauces				
	FOR TWO: PORTERHOUSE				78.00
	Double cut T-bone with beef dripping chips, celeriac gratin, vegetables, onion rings & a selection of sauces				

OUR STEAKS ARE COOKED IN CHARCOAL OVENS AT 350°

SIDES

Crispy Beer Battered Onion Rings with tarragon aioli	6.00	Steamed greens with shallots, garlic and chilli	4.20
Josper Roasted Chestnut Mushrooms roasted garlic	4.20	Crispy Polenta Fries with Parmesan and herbs	4.20
Sauté Onions	4.20	Beef Dripping Chips	4.20
Maple Roast Carrots with caramelised hazelnuts	4.20	Josper Baked Potato with herb butter	4.20
Creamed Spinach	4.20	Rocket Parmesan Salad	4.20
House Salad white balsamic dressing	4.20	Buttery Spring Onion Mash	4.20

PLEASE TURN OVER FOR THE LUNCH SET MENU

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

