

# THE BULL & CASTLE

## COCKTAILS

**SMOKED OLD FASHIONED** Buffalo Trace whiskey, homemade stout & cherry reduction, chocolate bitters, finished with a cherry wood smoke €14.50

**MARBLE FEELING** Rhubarb vodka, Peychaud's Aperitivo, lemon juice, grapefruit shrub €12.50

**TEELING WHISKEY SOUR** Teeling small batch, fresh lemon juice, sugar syrup and egg white €12.50

**SLOE SHRUB FIZZ** Sloe gin, Chambord, blackberry shrub, lemon juice, soda water €12.50

## STARTERS

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

JAMES JOYCE,  
ULYSSES

**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

**DRY-AGED FILLET OF BEEF TARTARE**  
Free range egg, smoked herring caviar, sourdough crouton €13.50

**ACHILL ISLAND 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

**ST TOLA'S GOAT'S CHEESE**  
Hibiscus, toasted grains, spiced honey heritage carrots €9.50

## MAINS

**FISH OF THE DAY**  
Please ask your server

**FREE RANGE CHICKEN SUPREME**  
Potato gnocchi, baby leeks, morel mushroom sauce €25.00

**WILD MUSHROOM RISOTTO**  
Parmesan and cep espuma, Parmesan crisp €22.00

**F.X.BUCKLEY BURGER**  
Crowe's smoked bacon, cheddar, salad, brioche bun, fries €17.00

**WICKLOW VENISON OSSO BUCCO**  
Smoked polenta, caramelised baby golden beets €28.00

**ANDARL FARM FREE RANGE PORK BELLY**  
Appletown Wonder purée, Pommes Anna, marinated petit pommes, cider jus €28.00

## 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 DE 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

**CHARGRILLED TENDERSTEM BROCCOLI**  
Chilli and lime dressing €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