

# F. X. BUCKLEY.

STEAK AND DRINKS PAR EXCELLENCE

## EARLY BIRD

'TIL 7.00PM SUNDAY TO THURSDAY, 6.00PM FRIDAY AND SATURDAY

TWO COURSES €25.00, THREE COURSES €29.50 (8oz Sirloin Steak €6.20 supplement)

## PRE-DINNER COCKTAILS

### GRAPEFRUIT COLLINS 12.00

Bertha's Revenge Gin, grapefruit, elderflower

### BELLINI 12.00

Prosecco, peach Schnapps and peach purée

### PAINKILLER 12.00

Navy Rum, pineapple juice, orange juice, coconut milk

### BUCKLEY'S

#### OLD FASHIONED 14.00

Diplomatico Rum or Buffalo Trace Bourbon paired with stout reduction syrup

"THURSDAY:

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

JAMES JOYCE, ULYSSES

## STARTERS

### DEVILLED LAMB KIDNEYS

smoked bacon, mushroom and toasted bread

### BALLOTINE OF RABBIT

remoulade, date and caper purée, rye bread

### MARINATED BEETROOT SALAD

St. Tola Ash goat's cheese

### CLASSIC CAESAR SALAD

aged Parmesan, Crowe's smoked bacon

### SPICED CROWN PRINCE PUMPKIN SOUP

toasted seeds, sage soda bread

### ADD TO YOUR STEAK

SEARED FOIE GRAS €14.00

JOSPER ROASTED GAMBAS €13.50

### IRISH FREE RANGE CHICKEN

braised leek, pickled garlic dressing

### KOHLRABI BRAISED IN F.X. BUCKLEY SEASONING

polenta, onion purée, pumpkin seeds

### FRESH PRIME FISH OF THE DAY

Ask server (€6.50 supplement)

### MEDALLIONS OF F.X. BUCKLEY BEEF

spring onion mash, shallots, mushroom & red wine jus

## MAINS

### 8oz F.X. BUCKLEY SIRLOIN STEAK

(€6.20 Supplement)

Choose a side:

beef dripping chips, spring onion mash, or salad.

Choose a sauce: peppercorn, Béarnaise, red wine jus, or garlic butter

### 8oz F.X. BUCKLEY RUMP STEAK

Choose a side: beef dripping chips,

spring onion mash, or salad

Choose a sauce: peppercorn, Béarnaise, red wine jus, or garlic butter

### HOW DO YOU LIKE YOUR STEAK 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

### VANILLA CRÈME BRÛLÉE

lemon biscuit

### POACHED RHUBARB

vanilla panna cotta, rosemary crumble

### SELECTION OF ICE CREAM

#### HAZELNUT AND COFFEE

mousse, speculoos, chocolate coffee cream

## SIDES

**Creamed spinach** with Parmesan and nutmeg 6.20

**Green Beans** shallot dressing 6.20

**Mixed Salad** 5.20

**Tender stem Broccoli** miso mayonnaise, preserved lemon 5.80

**Sauteed Chestnut Mushrooms** wilted watercress 6.40

**French fried onion rings** 6.25

**Caramelised Onions** 5.00

**Beef dripping chips** 5.00

**Creamy mashed potato** with spring onion 4.00

**Potato Gratin** 6.00

**Salt Baked Parsnip**, honey butter, nasturtium 6.40

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



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## 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 for the 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  
Broccoli – Chris Kane, Co. Dublin | Potatoes – Peter Keogh, Co. Dublin | Oysters – Kellys, Achill Island, Hartys Carlingford  
Beetroot – Mooncoin, Co. Kilkenny | Mushrooms – Codd's Farm, Co. Carlow/Ard Macha, Co. Fermanagha

