

THE BULL & CASTLE

GROUP MENU A

STARTERS

HOT SMOKED SALMON BON-BON

Pea salad, horseradish and buttermilk cream, dill oil

DEVILLED LAMB KIDNEYS

Bacon, mushroom, toast

HOMEMADE SPICED SAUSAGE

Puy lentil, violet mustard and parsley salad

ST TOLA'S GOAT'S CHEESE

Hibiscus, toasted grains, spiced honey heritage carrots

SOUP OF THE DAY

With brown soda bread

MAINS

FREE RANGE CHICKEN SUPREME

Potato gnocchi, baby leeks, morel mushroom sauce

WILD MUSHROOM RISOTTO

Parmesan and cep espuma, Parmesan crisp

8oz DRY-AGED RUMP

8oz DRY-AGED SIRLOIN

Served with mash potato and Peppercorn sauce

VEGETABLES AND
BEEF DRIPPING CHIPS
SERVED TO TABLE

DESSERTS

VANILLA CHEESECAKE

Passion fruit jelly, passion fruit curd, meringues

WARM CHOCOLATE & O'HARA'S STOUT BROWNIE

Butterscotch, vanilla ice cream

SELECTION OF ICE CREAM

from Scúp Gelato, Co Wexford

THE BULL & CASTLE

GROUP MENU B

STARTERS

JOSPER ROASTED BONE MARROW

Caramelised onion, gremolata, house sourdough

HOT SMOKED SALMON BON-BON

Pea salad, horseradish and buttermilk cream, dill oil

ST TOLA'S GOAT'S CHEESE

Hibiscus, toasted grains, spiced honey heritage carrots

HOMEMADE SPICED SAUSAGE

Puy lentil, violet mustard and parsley salad

BLUEFIN TUNA TARTARE

Soy dressing, avocado purée, wasabi sesame seeds, sourdough toast

MAINS

FREE RANGE CHICKEN SUPREME

Potato gnocchi, baby leeks, morel mushroom sauce

WILD MUSHROOM RISOTTO

Parmesan and cep espuma, Parmesan crisp

10oz DRY-AGED SIRLOIN

10oz DRY-AGED RIB EYE

Served with mash potato and Peppercorn sauce

VEGETABLES AND BEEF DRIPPING CHIPS SERVED TO TABLE

DESSERTS

BAILEYS AND ESPRESSO PARFAIT

Candied pistachio, salted caramel foam, chocolate truffle

WARM CHOCOLATE & O'HARA'S STOUT BROWNIE,

Butterscotch, vanilla ice cream

SELECTION OF ICE CREAM

from Scúp Gelato, Co Wexford

THE BULL & CASTLE

GROUP MENU C

STARTERS

HOT SMOKED SALMON BON-BON

Pea salad, horseradish and buttermilk cream, dill oil

JOSPER ROASTED BONE MALLOW

Caramelised onion, gremolata, house sourdough

HOMEMADE SPICED SAUSAGE

Puy lentil, violet mustard and parsley salad

ST TOLA'S GOAT'S CHEESE

Hibiscus, toasted grains, spiced honey heritage carrots

BLUEFIN TUNA TARTARE

Soy dressing, avocado purée, wasabi sesame seeds, sourdough toast

MAINS

FREE RANGE CHICKEN SUPREME

Potato gnocchi, baby leeks, morel mushroom sauce

WILD MUSHROOM RISOTTO

Parmesan and cep espuma, Parmesan crisp

8oz DRY-AGED FILLET

12oz DRY-AGED RIB EYE

16oz DRY-AGED T BONE

Served with mash potato and peppercorn sauce

VEGETABLES AND BEEF DRIPPING CHIPS SERVED TO TABLE

DESSERTS

VANILLA CHEESECAKE

Passion fruit jelly, passion fruit curd, meringues

WARM CHOCOLATE & O'HARA'S STOUT BROWNIE

Butterscotch, vanilla ice cream

BAILEYS AND ESPRESSO PARFAIT

Candied pistachio, salted caramel foam, chocolate truffle

SELECTION OF CHEESE

From Sheridans cheesemongers

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

