

“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	SOUP OF THE DAY Guinness & treacle bread	5.70
STEAK TARTARE hazelnuts, horseradish mayo, croutons	14.00	SEARED SCALLOPS butternut squash purée, Iona Farm apple crisp, Dukkah spiced nuts	14.00
SALMON RILLETTE fresh smoked salmon, pomegranate, organic leaves, cucumber pickle, crouton	9.90	BULGAR, FETTA & POMEGRANATE SALAD baby kale, radish & cucumber pickle	9.50
SALT & CHILLI CHICKEN WINGS with sesame & honey	9.90	CREAMY SEAFOOD CHOWDER Guinness & treacle bread	12.50

LUNCH MENU

F.X. BUCKLEY STEAK SANDWICH & BEEF DRIPPING CHIPS grilled sourdough, cream cheese, watercress and fresh horseradish	10.00	BUTTERNUT SQUASH RISOTTO pickled beets, crispy sage, aged Parmesan	17.00
ALE BATTERED HADDOCK & 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
ROAST SUPREME OF CORNFED CHICKEN braised wing, creamy mash potato, buttered cabbage and Alsace bacon, oyster mushroom and cep cream	16.00	SANDWICH OF THE DAY with a bowl of soup	8.00 10.00
		1kg KILLARY FJORD STEAMED MUSSELS & CHIPS white wine & tarragon cream, Cavistons sourdough toast	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
GRILLED BONE MARROW 7.50	14oz 59.00	18oz 50.00	14oz 41.50	16oz 38.50	Red warm centre
JOSPER ROASTED GAMBAS 9.50	RIB EYE ON THE BONE 22oz, Josper grilled Bone Marrow, shallot purée, rocket and Parmesan salad			50.00	MEDIUM
	SIRLOIN ON THE BONE 16oz, Josper grilled Bone Marrow, shallot purée, rocket and Parmesan salad			35.50	Warm pink centre
	T-BONE STEAK 16oz, Josper grilled Bone Marrow, shallot purée, rocket and Parmesan salad			40.00	MEDIUM-WELL
	<i>CHOOSE A SAUCE: Pepper, garlic butter, red wine Jus, Café de Paris butter, Béarnaise</i>				Slight pink centre
	<i>CHOOSE A SIDE: Beef dripping chips or creamy mashed potato with spring onion.</i>				Well-DONE
	GRILLED 6oz MEDALLIONS OF DRY AGED BEEF FILLET , spring onion mash, shallot purée, fine beans, tarragon butter			26.75	Cooked through
	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



LUNCH TABLE D'HÔTE

TWO COURSES €18.00, THREE COURSES €22.00
(8oz Sirloin Steak €6.20 supplement)

AVAILABILITY: 12:00pm to 4:00pm

STARTERS

SALMON RILLETTE

fresh smoked salmon, pomegranate, organic leaves, cucumber pickle, crouton

DUCK LIVER PARFAIT

plum relish, toasted brioche

SOUP OF THE DAY

Guinness & treacle bread

1/2kg KILLARY FJORD STEAMED MUSSELS

white wine & tarragon cream, Cavistons sourdough toast

MAINS

BAKED FILLET OF IRISH HAKE

wilted baby spinach, 63 degree poached hens egg

GRILLED 8oz SIRLOIN (€6.20 supplement)

shallot & tarragon butter, fries & salad.

F.X. BUCKLEY STEAK SANDWICH & BEEF DRIPPING CHIPS

grilled sourdough, cream cheese, watercress and fresh horseradish

ROAST SUPREME OF CORNFED CHICKEN

braised wing, creamy mash potato, buttered cabbage and Alsace bacon, oyster mushroom and cep cream

BUTTERNUT SQUASH RISOTTO

pickled beets, crispy sage, aged Parmesan

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
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

