

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

CLASSIC VODKA MARTINI 13.00 FRENCH MARTINI 12.00 ULYSSES 12.00 ELDERFLOWER FIZZ 11.00 BUCKLEY'S SMOKED OLD FASHIONED 13.00

"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

hazelnut 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
Broccol – 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

