

# F. X. BUCKLEY.

STEAK AND DRINKS PAR EXCELLENCE

## GROUP MENU A €40

### STARTERS

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#### BALLOTINE OF RABBIT

remoulade, date and caper purée, rye bread

#### DEVILLED LAMBS KIDNEYS

smoked bacon, mushroom and toasted bread

#### CLASSIC CAESAR SALAD

aged Parmesan, smoked bacon

### MAINS

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#### 10OZ F.X. BUCKLEY SIRLOIN STEAK

#### IRISH FREE RANGE CHICKEN

braised leek, pickled garlic dressing

#### 10OZ F.X. BUCKLEY RIB EYE STEAK

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

polenta, onion purée, pumpkin seeds

SELECTION OF SAUCES. SELECTION OF SEASONAL VEGETABLES

#### 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

### DESSERTS

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#### POACHED RHUBARB

vanilla panna cotta, rosemary crumble

#### HAZELNUT AND COFFEE

hazelnut mousse, speculoos,  
chocolate coffee cream

VANILLA CRÈME BRÛLÉE lemon biscuit

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

JAMES JOYCE, ULYSSES

# F. X. BUCKLEY.

STEAK AND DRINKS PAR EXCELLENCE

## GROUP MENU B €48

### STARTERS

#### DEVILLED LAMBS KIDNEYS

smoked bacon, mushroom and toasted bread

#### BALLOTINE OF RABBIT

remoulade, date and caper purée, rye bread

#### SHORT RIB NUGGET

celeriac cream, truffle dressing

#### CLASSIC CAESAR SALAD

aged Parmesan, Crowe's smoked bacon

#### MARINATED BEETROOT SALAD

St. Tola Ash Goat's cheese

### MAINS

#### 10oz F.X. BUCKLEY SIRLOIN STEAK

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

#### 10oz F.X. BUCKLEY RIB EYE STEAK

#### IRISH FREE RANGE CHICKEN

braised leek, pickled garlic dressing

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

polenta, onion purée, pumpkin seeds

SELECTION OF SAUCES. SELECTION OF SEASONAL VEGETABLES

#### 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

### DESSERTS

#### POACHED RHUBARB

vanilla panna cotta, rosemary crumble

#### VANILLA CRÈME BRÛLÉE

lemon biscuit

#### HAZELNUT AND COFFEE

hazelnut mousse, speculoos,

chocolate coffee cream

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JAMES JOYCE, ULYSSES



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# F. X. BUCKLEY.

STEAK AND DRINKS PAR EXCELLENCE

## GROUP MENU C €52

### STARTERS

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#### DEVILLED LAMBS KIDNEYS

smoked bacon, mushroom and toasted bread

#### BALLOTINE OF RABBIT

remoulade, date and caper purée, rye bread

#### SHORT RIB NUGGET

celeriac cream, truffle dressing

#### CLASSIC CAESAR SALAD

aged Parmesan, Crowe's smoked bacon

#### MARINATED BEETROOT SALAD

St. Tola Ash Goat's cheese

### MAINS

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

#### 10oz F.X. BUCKLEY SIRLOIN STEAK

#### 10oz F.X. BUCKLEY RIB EYE STEAK

#### 16oz F.X. BUCKLEY SIRLOIN ON THE BONE

#### IRISH FREE RANGE CHICKEN

braised leek, pickled garlic dressing

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

polenta, onion purée, pumpkin seeds

SELECTION OF SAUCES. SELECTION OF SEASONAL VEGETABLES

#### 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

### DESSERTS

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#### POACHED RHUBARB

vanilla panna cotta, rosemary crumble

#### VANILLA CRÈME BRÛLÉE

lemon biscuit

#### HAZELNUT AND COFFEE

hazelnut mousse, speculoos,  
chocolate coffee cream

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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

