



**RYAN'S**  
PARKGATE STREET

## SNACKS/TAPAS

<b>Irish Rock Oyster</b>	Each 2.50
Lemon, shallot vinaigrette	
<b>Cheese Puffs</b>	7.00
Apple and onion jam	
<b>Slow roast chicken wings</b>	8.00
Maple and sesame glaze, blue cheese dipping sauce	
<b>Crisp fried salsify</b>	7.00
herb dipping sauce	
<b>Charcuterie selection</b>	16.00
Piccalilli, homemade breads	
<b>Cheese Board</b>	14.00
Selection of cheese from Sheridan's, apple chutney, crackers	

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## LIGHT BITES/SMALL PLATES

<b>Seafood Chowder</b>	8.50
Guinness bread	
<b>Devilled Lamb Kidneys</b>	10.00
Smoked bacon, mushroom, toasted bread	
<b>Short Rib Nugget</b>	10.00
Celeriac cream, truffle dressing	
<b>Marinated Beetroot Salad</b>	9.50
St. Tola Ash Goat's Cheese	
<b>Smoked Salmon</b>	12.50
Remoulade, mustard leaves, Guinness bread	

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## BURGERS, PIES AND SANDWICHES

<b>Beef and Guinness Pie</b>	16.50
Spring onion mash	
<b>Venison Pie</b>	17.50
Salt baked parsnips, honey butter	
<b>FX Burger</b>	18.00
Beef tomato, lettuce, smoked cheese, bacon, onion ring, gherkin, beef dripping chips	
<b>Pudding and Buck</b>	18.00
FX Buckley's Black Pudding, Ale braised onion and Young Buck Cheese Tart	
<b>FX. Buckley Dry-Aged Rump Steak Sandwich &amp; Beef Dripping Chips</b>	16.00
Marinated in chimichurri, sourdough with caramelised onions, rocket, grilled tomato, Portobello mushroom and horseradish mayonnaise, with pepper sauce	

# F.X.BUCKLEY. STEAKS

**8oz Fillet 28 Day Dry-Aged €36**

**10oz Sirloin 28 Day Dry-Aged €32**

**10oz Rib Eye 28 Day Dry-Aged €30**

**14oz Rib Eye 28 Day Dry-Aged €36.50**

**8oz Flat Iron Steak €18.50**

**T-Bone Steak 16oz**

28 Day Dry-Aged served with cajun onions €40

The steaks are served with a choice of beef dripping chips, spring onion mash potato or salad and a choice of pepper sauce, garlic butter, red wine jus or béarnaise.

Buckley's Ale is recommended with all our steaks

OUR STEAKS ARE COOKED IN CHARCOAL OVENS AT 350°

## MAINS

<b>Fish of the Day</b>	Market Price
<b>Rope Mussels</b> With beef dripping chips, lovage, crème fraiche	17.50
<b>Roast Wild Irish Game Bird</b> Braised Leg, spiced kohlrabi, bread sauce, chutney	18.00
<b>Irish Free Range Chicken</b> Braised leek, pickled garlic dressing (with a side of your choice)	22.00
<b>Kohlrabi braised in F.X. Buckley seasoning</b> Polenta, onion puree, pumpkin seeds	19.00
<b>Beer Battered Cod</b> Crushed mint peas, tartar sauce and beef dripping chips	16.00

## SIDES

<b>Creamed spinach</b> Parmesan and nutmeg	6.20
<b>Green beans</b> shallot dressing	6.20
<b>Mixed salad</b>	5.20
<b>Tender stem Broccoli</b> miso mayonnaise, preserved lemon	5.80
<b>French fried onion rings</b>	6.25
<b>Potato Gratin</b>	6.00
<b>Beef dripping chips</b>	5.00
<b>Creamy mashed potato</b> spring onion	4.00
<b>Sautéed Chestnut Mushrooms</b> with wilted watercress	6.40
<b>Caramelised Onions</b>	5.00
<b>Salt Baked Parsnip</b> Honey butter, nasturtium	6.40