

# F.X. BUCKLEY.

STEAK AND SEAFOOD PAR EXCELLENCE

## LIGHT BITES

### IRISH OYSTERS

Chardonnay and shallot vinaigrette.

Dooncastle, Connemara 2.50 each

Achill Island 2.50 each

Hartys, Waterford 2.50 each

**SMOKED ALMONDS** 5.00

**CREAMY SEAFOOD CHOWDER** 12.50

Guinness and treacle bread

**SELECTION OF IRISH CHEESE** 12.50

plumb relish, wheat crackers

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### 1kg KILLARY FJORD STEAMED MUSSELS

white wine & tarragon cream, Cavistons sourdough toast 16.00

### ALE BATTERED HADDOCK & CHIPS

pea purée, tartare sauce 16.50

### F.X. BUCKLEY BEEF BURGER

O'Neils bacon, aged Dubliner cheddar, lettuce, tomato, pickle, burger sauce, chips 16.00

### F.X. BUCKLEY 8oz SIRLOIN

chips, pepper sauce 25.50

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

chips, pepper sauce 30.00

### F.X. BUCKLEY 8OZ FILLET

chips, pepper sauce 36.00

### T-BONE STEAK 16oz

### DEVILLED SLANEY VALLEY LAMB KIDNEYS

bacon, mushroom, Cavistons sourdough toast 9.90

### EGANS SMOKED SALMON OPEN SANDWICH

Guinness bread, cream cheese, pickled cucumber, crispy capers 12.00

### CANNELLONI ALFORNO IN TOMATO SAUCE

Pecorino, Parmesan, rocket 17.00

### GRILLED OCTOPUS WITH CHORIZO

compressed watermelon, asparagus, avocado puree, squid ink tuille 14.00

### DUBLIN BAY LOBSTER ROLL AND CHIPS

Brioche roll, chives, shellfish aioli 21.00

### PLATTER FRUITS DE MER (MARKET PRICE)

chilled seafood platter, Irish oysters, Dublin Bay prawns, mussels, smoked salmon, clams, crab rillette, fresh gazpacho

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

**JAMES JOYCE, ULYSSES**

## **OUR BEEF**

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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**

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QUALITY IRISH INGREDIENTS FROM OUR  
SPECIALIST SUPPLIERS

Leaves – Gold River Farm, Co. Wicklow  
Cress – Little Cress, Co. Meath | Bacon – Crowes farm, Tipperary  
Smoked salmon – Terry Butterly, Louth  
Oysters – Kellys, Achill Island, Hartys Carlingford  
Goats curd – Toonsbridge Dairy, Cork  
Mushrooms – Ard Macha, Co. Armagh  
Potatoes – Rice Hill, Farm Ashbourne  
Cheese – Sheridan’s Cheese monger



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