

THE BULL & CASTLE

STARTERS

PAN SEARED IRISH KING SCALLOPS

Roasted cauliflower purée, crispy guanciale and apple salad €16.00

DEVILLED LAMB KIDNEYS

Bacon, mushroom, toast €10.00

CLASSIC CAESAR SALAD

Parmesan dressing, Crowe's smoked bacon, croutons €9.00

1/2 DOZEN ACHILL ISLAND OYSTERS

Rosé wine vinegar mignonette sauce, lemon, Tabasco €16.00

HOMEMADE SPICED SAUSAGE

Puy lentil, violet mustard and parsley salad €10.00

SOUP OF THE DAY

With brown soda bread €6.00

ST TOLA'S GOAT'S CHEESE

Hibiscus, toasted grains, spiced honey heritage carrots €9.50

LUNCH SPECIALS

8oz SIRLOIN STEAK

Fried egg, Béarnaise sauce & beef dripping chips €21.00

CHARGRILLED BEEF SALAD

Chargrilled beef fillet, bulgur wheat, cashew nuts, pickled tomatoes, garlic & coriander dressing €13.00

F.X. BUCKLEY BURGER

Crowe's smoked bacon, cheddar, salad, brioche bun, fries €13.50

BEER BATTERED HADDOCK

Beef dripping chips, crushed peas, tartar sauce, lemon €13.50

GRILLED CHICKEN CAESAR SALAD

Aged Parmesan, Crowe's smoked bacon €12.50

F.X. BUCKLEY DRY-AGED FILLET STEAK SANDWICH & BEEF DRIPPING CHIPS

Sourdough baguette with sautéed onions, rocket, garlic & horseradish mayonnaise. Pepper sauce. €17.00

PAN-FRIED FILLET OF SEA BASS

Grilled fennel, sweet lemon dressing, pickled tomatoes €17.00

F.X. BUCKLEY. STEAKS

FILLET 28 DAY DRY-AGED

8oz €38.50 / 10oz €46.00 / 12oz €53.50 / 14oz €61.00

RIB EYE 28 DAY DRY-AGED

10oz €33.00 / 12oz €39.50 / 14oz €46.00 / 16oz €52.00

SIRLOIN 28 DAY DRY-AGED

10oz €33.00 / 12oz €39.50 / 14oz €46.00 / 16oz €52.00

RIB EYE ON THE BONE 28 DAY DRY-AGED

22oz with Cajun onions €50.00

SIRLOIN ON THE BONE 28 DAY DRY-AGED

16oz with Cajun onions €37.00

T-BONE STEAK 28 DAY DRY-AGED

16oz with Cajun onions €42.00

SURF AND TURF 28 DAY DRY-AGED

'Picanha' rump cap steak, grilled gambas, chimichurri sauce €33.50

CHOOSE A SIDE: Spring onion mash, beef dripping chips, baked potato or house salad

CHOOSE A SAUCE: Garlic and herb butter, peppercorn sauce, chimichurri, red wine and shallot jus or Bearnaise

FOR TWO

CHATEAUBRIAND

16oz fillet of beef with beef dripping chips, mash, a choice of side and a selection of sauces €84.00

PORTERHOUSE 32oz

Double cut T-Bone with beef dripping chips, mash, a choice of side and a selection of sauces €82.00

COTE DE BOEUF 34oz

rib steak on the bone with beef dripping chips, mash, a choice of side and a selection of sauces €84.00

ADD TO YOUR STEAK

JOSPER-ROASTED GAMBAS
€14.00

GRILLED BONE MARROW
€8.50

ALLERGEN MENU ON REQUEST

SIDES

ROAST CARROTS AND PARSNIPS Maple glaze, pecan nuts €5.00

FRENCH FRIED ONION RINGS Garlic aioli €5.00

SAUTEED CHESTNUT MUSHROOMS Garlic butter and parsley €5.00

BEEF DRIPPING CHIPS €4.00

JOSPER BAKED POTATO €4.00

CHARGRILLED TENDERSTEM BROCCOLI

Chilli and lime dressing €5.00

CRISPY BUTTERMILK ONIONS House seasoning €4.00

SAUTÉED SPINACH with Alsace bacon €5.00

HOUSE SALAD Balsamic vinaigrette €4.50

CAESAR SALAD Parmesan dressing, croutons €4.50

CHAMP POTATO €4.00

POLENTA FRIES Truffle oil, Parmesan €5.00

DESSERTS

VANILLA CHEESECAKE

Passion fruit jelly, passion fruit curd, meringues €7.50

BAILEYS AND ESPRESSO PARFAIT

Candied pistachio, salted caramel foam, chocolate truffle €7.50

WARM CHOCOLATE & O'HARA'S STOUT BROWNIE

Butterscotch, vanilla ice cream €7.50

SELECTION OF ICE CREAM from Scúp Gelato, Co Wexford €7.50

COFFEE

ESPRESSO 2.80

DOUBLE ESPRESSO €3.00

ESPRESSO MACCHIATO €2.90

CAPPUCCINO €3.60

CAFFE MOCHA €3.60

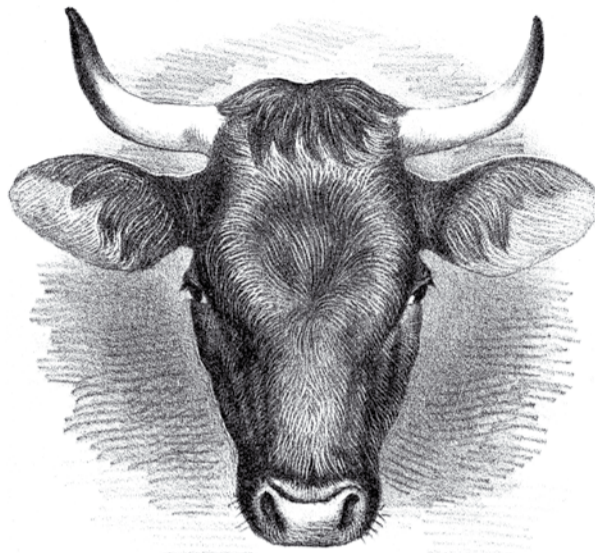
AMERICANO €3.10

LATTE €3.60

IRISH COFFEE €6.95

FRENCH COFFEE €6.95

THE BULL & CASTLE



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.

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
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