

STARTERS

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

JAMES JOYCE, ULYSSES

IRISH OYSTERS

Chardonnay and shallot vinaigrette	
Dooncastle, Connemara	2.50 each
Achill Island	2.50 each
Hartys, Waterford	2.50 each

LAMBAY CRAB & AVOCADO ROULADE

cucumber & chilli oil	14.00
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CAVISTONS BREADS & DIPS

basil pesto, tapenade, olive oil	6.00
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DEVILLED SLANEY VALLEY LAMB KIDNEYS

bacon, mushroom, Cavistons sourdough toast	9.90
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1/2kg KILLARY FJORD STEAMED MUSSELS

white wine & tarragon cream, Cavistons sourdough toast	10.00
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HOUSE MADE SALMON GRAVLAX

beetroot rosti, fennel radish and watercress salad, pomegranate dressing	9.90
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GRILLED OCTOPUS WITH CHORIZO

compressed watermelon, asparagus, avocado purée, squid ink tuille	14.00
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SOUP OF THE DAY

Guinness & treacle bread	5.70
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BULGAR, FETA & POMEGRANATE SALAD

baby kale, radish & cucumber pickle	9.50
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GAMBAS PIL PIL

garlic, chilli, lemon, white wine, butter, Cavistons sourdough toast	13.00
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CALVADOS GLAZED PORK BELLY

pork cheek croquettes, carrot and anise purée, apple, crackling	12.00
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FOIE GRAS AND CHICKEN LIVER PARFAIT

plum chutney, Brioche toast	9.50
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CREAMY SEAFOOD CHOWDER

Guinness & treacle bread	12.50
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IRISH GRASS FED HERITAGE STEAKS

ALL OUR STEAKS ARE 28 DAY DRY AGED AND CUT TO ORDER

FILLET

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

RIB EYE

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

SIRLOIN

8oz	27.00
10oz	33.00
12oz	39.50
14oz	46.00

RIB EYE ON THE BONE 50.00

22oz, Jospers grilled Bone Marrow, shallots purée, rocket and Parmesan salad

SIRLOIN ON THE BONE 37.00

16oz, Jospers grilled Bone Marrow, shallot purée, rocket and Parmesan salad

T-BONE STEAK 42.00

16oz, Jospers grilled Bone Marrow, shallot purée, rocket and Parmesan salad

GRILLED 6oz MEDALLIONS OF DRY AGED BEEF FILLET 27.50

spring onion mash, shallot purée, fine beans, tarragon butter

FOR TWO: CHATEAUBRIAND 84.00

16oz fillet of beef with beef dripping chips, vegetables, onion rings & a selection of sauces

FOR TWO: PORTERHOUSE 84.00

Double cut T-bone with beef dripping chips, vegetables, onion rings & a selection of sauces

CHOOSE A SIDE: Beef dripping chips, creamy mashed potato with spring onion or baby kale & feta salad

CHOOSE A SAUCE: pepper, garlic butter, red wine Jus, Béarnaise, Café de Paris butter

HOW DO YOU LIKE YOURS COOKED?

RARE Very red cool centre | **MEDIUM-RARE** Red warm centre | **MEDIUM** Warm pink centre

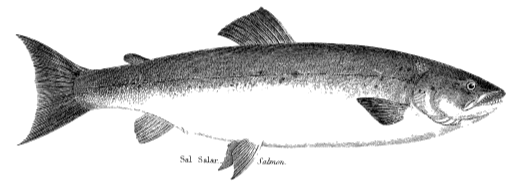
MEDIUM-WELL Slight pink centre | **WELL-DONE** Cooked through

ADD TO YOUR STEAK

JOSPER ROASTED GAMBAS 9.50

FRESH FISH

ALL OUR FISH IS SOURCED DAILY FROM LOCAL COASTS



HALIBUT WITH LEMON HERB CRUST 26.00

sweet pickled cauliflower, mussels, roast cherry vine tomato

ALE BATTERED HADDOCK AND CHIPS 18.50

pea purée and tartar sauce

PAN FRIED FILLET OF SEA BASS 24.00

brown shrimp risotto, grilled broccolini

SEAFOOD BOUILLABaisse 24.00

fresh fish and shellfish casserole, garlic aioli, sourdough croute

DUBLIN BAY 1/2 LOBSTER THERMIDOR (MARKET PRICE)

Brandy, shallot, mustard, tarragon, Parmesan, organic salad

PLATTER FRUITS DE MER (MARKET PRICE)

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

ALL SERVED WITH HERBED BABY POTATOES, CHIPS OR SALAD



MAINS

ROAST SUPREME OF CHICKEN 20.00 polenta fries, bacon jam, baby carrot, onion petals

CANNELLONI ALFORNO IN TOMATO SAUCE 17.00 Pecorino, Parmesan, rocket

F.X. BUCKLEY BEEF BURGER 16.00 O’Neills bacon, aged Dubliner cheddar, lettuce, tomato, pickle, burger sauce, chips

SIDES

Sauté Onions 4.20

Crispy Beer Battered

Onion Rings with tarragon aioli 6.00

Jospers Roasted

Chestnut Mushrooms roasted garlic 4.20

Maple Roast Carrots with caramelised hazelnuts 4.20

Creamed Spinach 4.20

House Salad white balsamic dressing 4.20

Steamed greens with shallots, garlic and chilli 4.20

Beef Dripping Chips 4.20

Jospers Baked Potato with herb butter 4.20

Buttery Spring Onion Mash 4.20

Crispy Polenta Fries with Parmesan and herbs €4.20

Rocket Parmesan salad 4.20

Allergy and coeliac menu available, please ask your server

Service charge of 12.5% is applied to tables of 5 or more

