

# F. X. BUCKLEY.

STEAK AND DRINKS PAR EXCELLENCE

## PRE-DINNER COCKTAILS

CLASSIC VODKA MARTINI 13.00 FRENCH MARTINI 12.00 ULYSSES 12.00 ELDERFLOWER FIZZ 11.00 BUCKLEY'S SMOKED OLD FASHIONED 13.00

## STARTERS

<b>DEVILLED LAMB KIDNEYS</b> smoked bacon, mushroom and toasted bread	10.00	<b>PORK CHEEK AND COCKLES</b> lime mayonnaise, fine leaves	12.00
<b>SHORT RIB NUGGET</b> celeriac cream, truffle dressing	10.00	<b>PAN SEARED SCALLOPS</b> pickled tomato, smoked tuna	17.00
<b>1/2 DOZEN ACHILL OYSTERS</b> lemon, shallot vinaigrette	16.00	<b>CARROT AND BUTTERMILK SOUP</b> soda bread	8.00
<b>PAN SEARED FOIE GRAS</b> kumquat, red wine sauce, brioche	17.00	<b>CLASSIC CAESAR SALAD</b> aged Parmesan, Crowe's smoked bacon	9.00
<b>FILLET OF BEEF TARTARE</b> pine nut, garlic bread	14.50	<b>CHARCUTERIE BOARD</b> selection of cured meats from Sheridan's cheese mongers, Parmesan, red onion jam, roast vegetables for one 11.50 for two 21.00	
<b>DRESSED LAMBAY CRAB</b> dill puree, fennel and cucumber salad, crisp bread	17.00		
<b>WHIPPED GOAT'S CHEESE</b> bitter leaf and pea salad	9.50		

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

**JAMES JOYCE,  
ULYSSES**

## IRISH GRASS FED HERITAGE STEAKS

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

ADD TO YOUR STEAK	FILLET	RIB EYE	SIRLOIN	HOW DO YOU LIKE YOURS COOKED?
	8oz 38.50	10oz 33.00	10oz 33.00	<b>RARE</b> Very red cool centre
	10oz 46.00	12oz 39.50	12oz 39.50	<b>MEDIUM-RARE</b> Red warm centre
	12oz 53.50	14oz 46.00	14oz 46.00	<b>MEDIUM</b> Warm pink centre
	14oz 61.00	16oz 52.00	16oz 52.00	<b>MEDIUM-WELL</b> Slight pink centre
<b>SEARED FOIE GRAS</b> 14.00				<b>WELL-DONE</b> Cooked through
<b>SUGAR PIT BACON</b> 4.50				
<b>TRUFFLE FRIED EGG</b> 4.50				
	<b>RIB EYE ON THE BONE</b> 22oz served with Cajun onions		50.00	
	<b>SIRLOIN ON THE BONE</b> 16oz served with Cajun onions		37.00	
	<b>T-BONE STEAK</b> 16oz served with Cajun onions		42.00	
	<i>CHOOSE A SIDE: beef dripping chips, creamy mashed potato with spring onion or Irish house salad</i>			
	<i>CHOOSE A SAUCE: pepper sauce, garlic butter, Bearnaise or red wine jus.</i>			
	<b>6oz MEDALLIONS OF FILLET BEEF</b> spring onion mash, shallots, mushroom & red wine jus		27.50	
	<b>FOR TWO: CHATEAUBRIAND</b> 16oz fillet of beef with beef dripping chips, mash, vegetables, sautéed onions, mushrooms & a selection of sauces		84.00	
	<b>FOR TWO: PORTERHOUSE</b> Double cut T-bone with beef dripping chips, mash, vegetables, sautéed onions, mushrooms & a selection of sauces		84.00	

OUR STEAKS ARE COOKED IN CHARCOAL OVENS AT 350°

## MAINS

<b>FRESH PRIME FISH OF THE DAY</b> Ask server	market price
<b>ROAST SEAN RING CHICKEN SUPREME</b> sweetheart cabbage, tarragon sauce. With a side of your choice	22.00
<b>CAULIFLOWER ROASTED IN FXB SEASONING</b> pickled raisin and hazelnut dressing	19.00

## SIDES

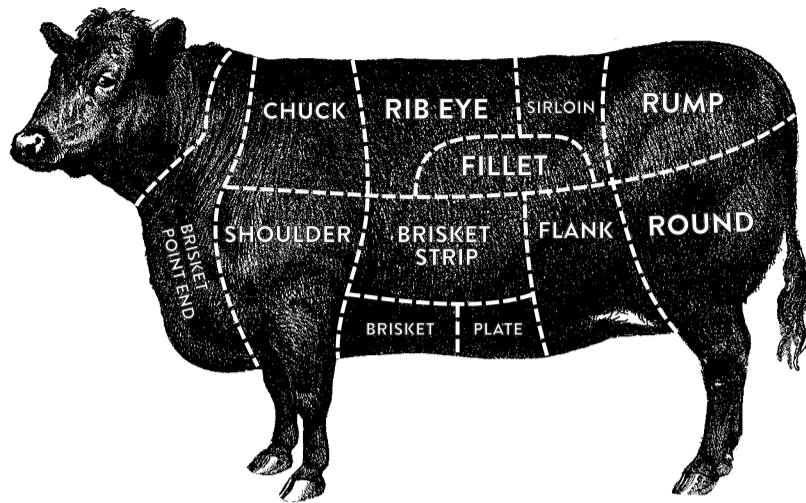
<b>Creamed spinach</b> with Parmesan and nutmeg	6.20	<b>French fried onion rings</b>	6.25
<b>Green Beans</b> shallot dressing	6.20	<b>Beef dripping chips</b>	5.00
<b>Mixed Salad</b>	5.20	<b>Creamy mashed potato</b> with spring onion	4.00
<b>Tender stem Broccoli</b> miso mayonnaise, preserved lemon	5.80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

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



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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