

THE BULL & CASTLE

COCKTAILS

SMOKED OLD FASHIONED Buffalo Trace whiskey, homemade stout & cherry reduction, chocolate bitters, finished with a cherry wood smoke €14.50

MARBLE FEELING Rhubarb vodka, Peychaud's Aperitivo, lemon juice, grapefruit shrub €12.50

TEELING WHISKEY SOUR Teeling small batch, fresh lemon juice, sugar syrup and egg white €12.50

SLOE SHRUB FIZZ Sloe gin, Chambord, blackberry shrub, lemon juice, soda water €12.50

STARTERS

HOMEMADE SPICED SAUSAGE
Puy lentil, violet mustard and parsley salad €10.00

JOSPER ROASTED BONE MARROW
Caramelised onion, gremolata, homemade sourdough €10.00

HOME CURED SALMON MOSAIC ROULADE
Mussel mousse, tarragon & lime, crème fraîche, Kaluga caviar €12.50

DRY-AGED FILLET OF BEEF TARTARE
Free range egg, smoked herring caviar, sourdough crouton €13.50

1/2 DOZEN ACHILL ISLAND OYSTERS
Rosé wine vinegar mignonette sauce, lemon, tabasco €16.00

DEVILLED LAMB KIDNEYS
Bacon, mushroom, toast €10.00

CLASSIC CAESAR SALAD
Parmesan dressing, Crowe's smoked bacon, croutons €9.00

PAN SEARED IRISH KING SCALLOPS
Roasted cauliflower purée, crispy guanciale and apple salad €16.00

SOUP OF THE DAY
With brown soda bread €6.00

HOMEMADE BREADS FOR TWO
Beetroot hummus, walnut and rocket pesto, aubergine purée €7.50

ST TOLA'S GOAT'S CHEESE
Hibiscus, toasted grains, spiced honey heritage carrots €9.50

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

JAMES JOYCE,
ULYSSES

MAINS

FISH OF THE DAY
Please ask your server

JOSPER GRILLED SMOKED CHICKEN
Potato mushroom gratin, morel mushroom sauce, crispy broccoli €25.00

POTIMARRON PUMKIN RISOTTO
Crozier blue, toasted pine nuts, apricot and orange puree €24.00

F.X.BUCKLEY BURGER
Crowe's smoked bacon, cheddar, salad, brioche bun, fries €17.00

TREACLE CURED SLOW ROASTED BEEF RIBS
Crispy Pommes Ana, carrot and star anise purée, red wine jus and chimichurri €26.00

F.X.BUCKLEY. STEAKS

FILLET 28 DAY DRY-AGED
8oz €40.00 / 10oz €48.50 / 12oz €57.00 / 14oz €67.50

RIB EYE 28 DAY DRY-AGED
10oz €38.00 / 12oz €42.50 / 14oz €49.50 / 16oz €56.00

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 €52.50

SIRLOIN ON THE BONE 28 DAY DRY-AGED
16oz with Cajun onions €39.00

T-BONE STEAK 28 DAY DRY-AGED
16oz with Cajun onions €48.00

SURF AND TURF 28 DAY DRY-AGED
'Picanha' rump cap steak, grilled gambas, chimichurri sauce €35.00

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 €87.00

PORTERHOUSE 32oz
Double cut T-Bone with beef dripping chips, mash, a choice of side and a selection of sauces €95.00

COTE DE BOEUF 34oz
Rib steak on the bone with beef dripping chips, mash, a choice of side and a selection of sauces €87.00

ADD TO YOUR STEAK

JOSPER-ROASTED GAMBAS
€14.00

GRILLED BONE MARROW
€8.50

ALLERGEN MENU ON REQUEST

SIDES

FRENCH FRIED ONION RINGS Garlic aioli €5.50

SAUTEED CHESTNUT MUSHROOMS Garlic butter and parsley €5.50

BEEF DRIPPING CHIPS €4.50

JOSPER BAKED POTATO €4.50

CRISPY BUTTERMILK ONIONS House seasoning €4.50

CHARGRILLED TENDERSTEM BROCCOLI
Chilli and lime dressing €5.50

HOUSE SALAD Balsamic vinaigrette €5.00

ROAST CARROTS AND PARSNIPS Maple glaze, pecan nuts €5.50

SAUTÉED SPINACH with Alsace bacon €5.50

CAESAR SALAD Parmesan dressing, croutons €5.00

CHAMP POTATO €5.00

POLENTA FRIES Truffle oil, Parmesan €5.50

ALL BEEF IN OUR RESTAURANT IS OF IRISH ORIGIN.
F.X.BUCKLEY FAMILY BUTCHERS DRY-AGE STEAKS FOR A MINIMUM OF 28 DAYS UNTIL FULLY MATURE.
SERVICE CHARGE OF 12.5% IS APPLIED TO TABLES OF 5 OR MORE.

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