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

"THURSDAY: NOT A GOOD DAY EITHER FOR MUTTON

KIDNEY AT BUCKLEY'S,

FRIED WITH BUTTER, A SHAKE OF PEPPER"

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

MAINS

JAMES JOYCE, ULYSSES

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

CHATEAUBRIAND

PORTERHOUSE 32oz

COTE DE BOEUF 34oz

a selection of sauces €87.00

and a selection of sauces €95.00

side and a selection of sauces €87.00

Crowe's smoked bacon, cheddar, salad, brioche bun, fries €17.00

FOR TWO

16oz fillet of beef with beef dripping chips, mash, a choice of side and

Double cut T-Bone with beef dripping chips, mash, a choice of side

Rib steak on the bone with beef dripping chips, mash, a choice of

TREACLE CURED SLOW ROASTED BEEF RIBS

Crispy Pommes Ana, carrot and star anise purée, red wine jus and chimichurri €26.00

WORLD STEAK CHALLENGE

GOLD FOR

OUR RIB EYE

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 160z 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

baked potato or house salad

'Picanha' rump cap steak, grilled gambas, chimichurri sauce $\in 35.00$

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

chimichurri, red wine and shallot jus or Bearnaise

CHOOSE A SIDE: Spring onion mash, beef dripping chips,

CHOOSE A SAUCE: Garlic and herb butter, peppercorn sauce,

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

CHAMP POTATO €5.00

POLENTA FRIES Truffle oil, Parmesan €5.50











#BULL & CASTLE

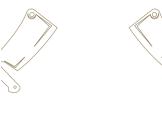




















SERVING QUALITY MEAT SINCE 1930

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

Rich, beefy taste with a firm, injury bits

juicy bite.

T-BONE

RUMP

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.

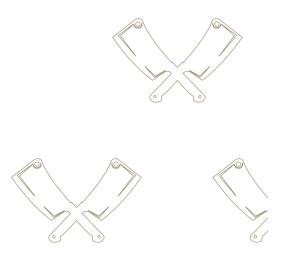




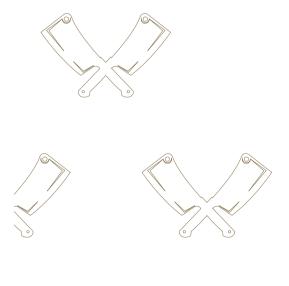




QUALITY IRISH INGREDIENTS FROM OUR SPECIALIST SUPPLIERS









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

