

F. X. BUCKLEY.

STEAK AND DRINKS PAR EXCELLENCE

PRE-DINNER COCKTAILS

TEELING WHISKEY SOUR 13.00 Teeling small batch, lemon, sugar, egg whites, angostura bitters	CHECKING OUT 13.00 Jack Daniels single barrel, cacao white, cointreau, amarena cherry, chocolate bitters	BARREL AGED NEGRONI 13.00 Blackwoods gin, antica formula, peychauds	SMOKED OLD FASHIONED 14.50 Buffalo trace bourbon, Guinness & cherry reduction, angostura bitters
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STARTERS

“THURSDAY: NOT A GOOD DAY EITHER FOR MUTTON KIDNEY AT BUCKLEY’S, FRIED WITH BUTTER, A SHAKE OF PEPPER” JAMES JOYCE, ULYSSES	DEVILLED LAMB KIDNEYS smoked bacon, mushroom and toasted bread	10.00	SEAWEED CURED ORGANIC SALMON mustard crème fraiche, fennel, radish	14.00
	SHORT RIB NUGGET celeriac cream, truffle dressing	12.00	WHIPPED GOAT’S CHEESE bitter leaf	10.00
	1/2 DOZEN ACHILL OYSTERS lemon, shallot vinaigrette	18.00	ROAST SCALLOPS bacon & cabbage	18.00
	JOSPER ROAST OCTOPUS basil, pickled mustard, fine leaves	16.00	LEEK & POTATO SOUP caramelised onion scone	8.00
	FILLET OF BEEF TARTARE pine nut, garlic bread	16.00	CLASSIC CAESAR SALAD aged parmesan, Crowe’s smoked bacon	10.00

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	40.00	10oz	38.00	10oz	33.00	RARE Very red cool centre
	10oz	48.50	12oz	44.00	12oz	39.50	
	12oz	57.00	14oz	50.00	14oz	46.00	
14oz	65.50	16oz	56.00	16oz	52.50		
SEARED FOIE GRAS 14.00	RIB EYE ON THE BONE 22oz served with cajun onions					52.50	MEDIUM-RARE Red warm centre
SUGAR PIT BACON 4.50	SIRLOIN ON THE BONE 16oz served with cajun onions					39.00	
	T-BONE STEAK 16oz served with Cajun onions					48.00	MEDIUM Warm pink centre
	CHOOSE A SIDE: beef dripping chips, creamy mashed potato with spring onion or organic leaf salad CHOOSE A SAUCE: pepper sauce, garlic butter, Bearnaise or bone marrow jus						
TRUFFLE FRIED EGG 4.50	6oz MEDALLIONS OF FILLET BEEF					32.00	MEDIUM-WELL Slight pink centre
	spring onion mash, shallots, mushroom & bone marrow jus						
	FOR TWO: CHATEAUBRIAND					90.00	WELL-DONE Cooked through
	16oz fillet of beef with beef dripping chips, mash, vegetables, sautéed onions, mushrooms & a selection of sauces						
	FOR TWO: PORTERHOUSE					95.00	
	Double cut T-bone with beef dripping chips, mash, vegetables, sautéed onions, mushrooms & a selection of sauces						



OUR STEAKS ARE COOKED IN CHARCOAL OVENS AT 350°



AWARDED GOLD FOR OUR RIB EYE

MAINS

MONKFISH ROASTED ON THE BONE mussel & prawn chowder	24.50
SUPREME OF SEAN RING CHICKEN romesco, young courgette	19.50
CAULIFLOWER ROASTED IN FXB SEASONING pickled raisin and hazelnut dressing	19.00
F.X. BUCKLEY BURGER brioche bun with tomato, lettuce, smoked cheese, onion ring, gherkin, served with beef dripping chips	19.00

SIDES

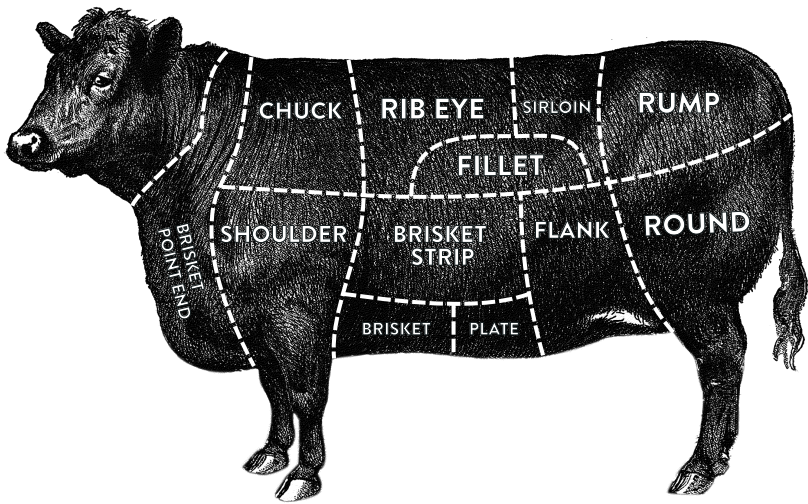
Creamed spinach with parmesan and nutmeg	6.00	French fried onion rings	7.00
Green beans shallot dressing	6.00	Beef dripping chips	5.00
Organic leaf & shaved vegetable salad	5.00	Creamy mashed potato with spring onion	4.00
Tender stem broccoli miso mayonnaise, preserved lemon	7.00	Potato gratin	7.00
Sauteed chestnut mushrooms wilted watercress	7.00	Salt baked parsnip , honey butter, nasturtium	7.00
Caramelised onions	5.00		

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



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STEAK AND DRINKS PAR EXCELLENCE



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

