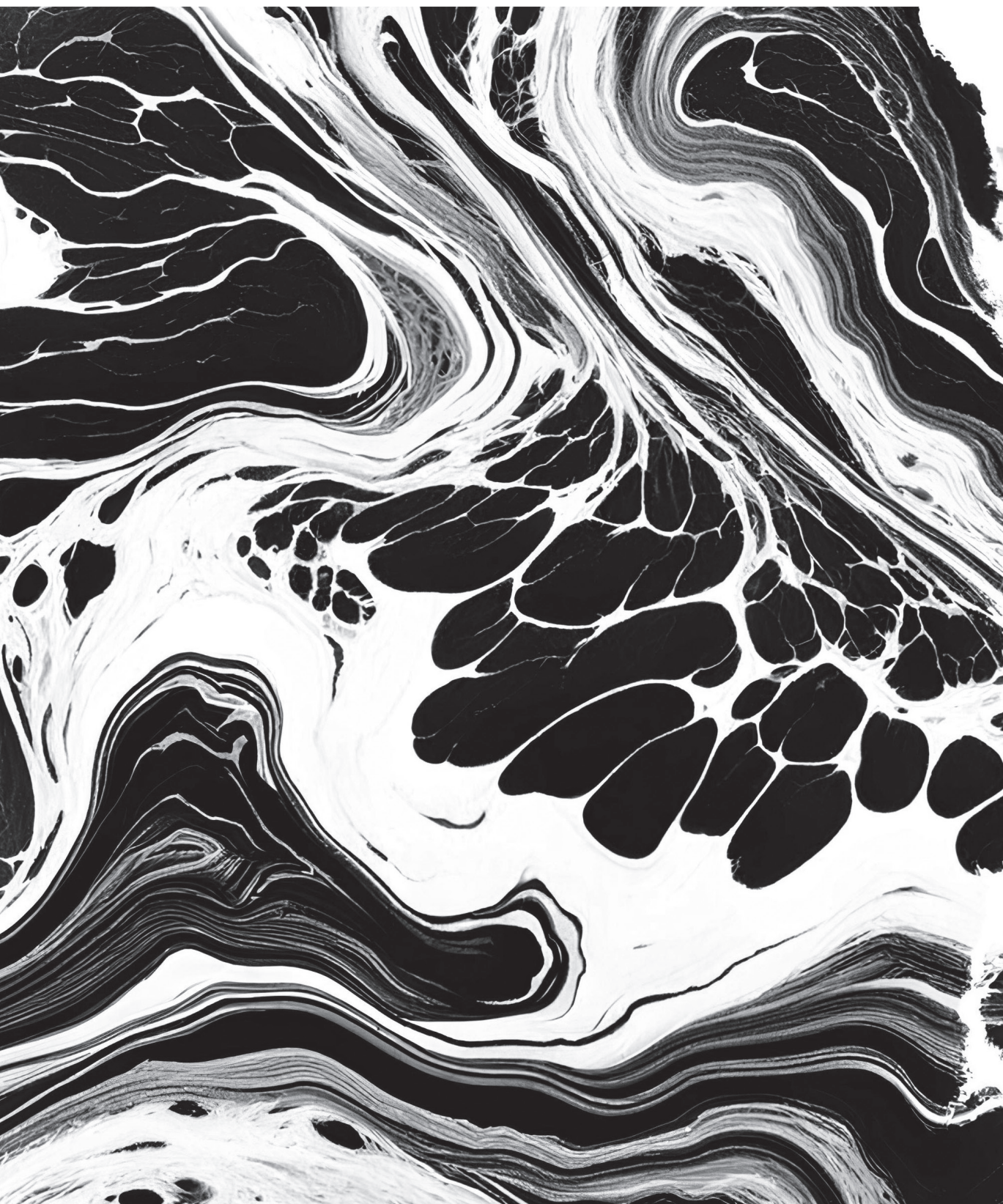


À LA CARTE



For over two centuries, the Buckley family has been at the heart of Dublin's butchery tradition. The earliest record of a Buckley butcher shop dates back to 1793, on Bull Alley beside St. Patrick's Cathedral, a legacy firmly rooted in the city's history.

Now in its sixth generation, the Buckley family proudly carries forward this rich heritage, evolving from butchers to celebrated restaurateurs.

It all began in 1930 when Francis Xavier Buckley opened his first butcher shop on Moore Street, laying the foundation for a family legacy built on trust, craftsmanship, and an unwavering commitment to quality.

Today, that legacy lives on through some of the nation's most beloved steakhouses, gastropubs, and bars.

Since opening our first steakhouse on Pembroke Street in 1986, every restaurant we've added, whether in Monkstown, Temple Bar, Christchurch, or Parkgate Street, continues our family tradition of excellence, where passion for craft, flavour, and heritage come together in every steak.

Our story is more than food. It's about family, tradition, and the pride we take in honouring our past while sharing it with you.

PRE-DINNER COCKTAILS

Sherry Aged Negroni

Gunpowder Gin, Campari,
Cocchi Vermouth, Amaro,
Montenegro

17.00

Spicy Margarita

El Jimador Tequila,
Bán Poitín, Rhubarb,
Spice

17.00

Dausie's Spritz

Aperol, Móinéir
Strawberry Wine,
Vermouth, Prosecco

14.50

Smokehouse

Boann Legacy Whiskey,
Buffalo Trace Bourbon,
Guinness, Hickory Smoke

17.50



STARTERS

Dry Aged Beef Tartare

Traditional Accompaniment, Sourdough Toast

17.00

Burrata

Confit New Season Tomatoes, Crispy
Pancetta Truffle Sauce

16.00

Homemade Spiced Sausage

Puy Lentil, Violet Mustard, Parsley

13.00

Achill Island Oysters

Three or Six

12.00 | 24.00

Bone Marrow

Caramelised Onion, Gremolata,
Sourdough Toast

16.00

Deville Kidneys

Smoked Bacon, Mushroom, Sourdough Toast

14.00

Caesar Salad

Aged Parmesan, Smoked Bacon, Croutons

13.00

House Bread

Homemade Mushroom Butter, Anchovy & Garlic
Butter, Beef Butter

4.50pp

Pan Seared Scallops

Pistachio Purée, Brown Butter Sauce

21.00

STEAK

Fillet			Rib Eye			Striploin		
170g/6oz	43.50		283g/10oz	47.00		283g/10oz	45.00	
226g/8oz	51.50		340g/12oz	54.00		340g/12oz	52.00	
283g/10oz	61.00		396g/14oz	61.50		396g /14oz	59.50	
340g/12oz	71.00		453g/16oz	69.00		453g/16oz	67.00	
Striploin on the Bone 453g/16oz Served with Shoestring Onions 49.50					T-Bone Steak 453g/16oz Served with Shoestring Onions 65.00			
Choose a Side Beef Dripping Chips Mash Potato Organic Leaf Salad					Choose a Sauce Bone Marrow Jus Garlic Butter Béarnaise Pepper Sauce			
Additional Sides Truffle Fried Egg – 4.75 Foie Gras – 14.50 Grilled Bone Marrow – 10.50 Josper Roasted Gambas – 15.00								

FOR TWO

Chateaubriand
453g/16oz
Fillet
115.00

Porterhouse
907g/32oz
Fillet & Striploin
130.00

Irish Ex Dairy Cow
Cote De Boeuf
Rib on the Bone
€16 per 100g

Served With

Beef Dripping Chips, Mash Potato, Seasonal Vegetables,
Caramelised Onion, Mushrooms, a Selection of Sauces

- Rare
- Medium Rare
- Medium
- Medium Well
- Well Done
- Red Cool Centre
- Red Warm Centre
- Warm Pink Centre
- Slight Pink Centre
- Cooked Through

MAINS

F.X Buckley 8oz Burger

Bone Marrow, American Ceddar, Pickles, Salad,
Brioche Bun, Served with Beef Dripping Chips
23.00

Corn Fed Chicken Supreme

Wild Mushroom, Duxelles Fondant Potato,
Thyme Cream
29.00

Porcini Gnocchi

Sauteéd Spinach, Toasted Walnuts, Thyme
25.00

Slow Braised Beef Shin Roissin

Foie Gras, Truffle Sauce
32.00

Sea Bream

Asparagus, Pea, Mint with Sauce Grenobloise
33.00

SIDES

Sautéed Chestnut Mushrooms, Butter & Parsley	8.00
Beef Dripping Chips	7.00
Josper Baked Potato	7.00
Crispy Buttermilk Onions House Seasoning	7.00
Tenderstem Broccoli, Miso Mayonnaise	8.00

House Salad, Balsamic Vinaigrette	7.50
Creamed Spinach, Parmesan & Nutmeg	8.00
Caesar Salad, Parmesan Dressing, Croutons	7.00
Spring Onion Mash	7.50
Polenta Fries, Truffle Oil, Parmesan	7.50

Additional Sauces

Pepper Sauce, Garlic Butter, Bearnaise or Bone Marrow Jus
2.00

Irish Ingredients, Sourced with Care.

Ex-dairy cow aged up to 14 years dry aged for 60 days.
This meat is deep in flavour with a buttery taste.

Ridgeway Wagyu from Co. Wicklow. This meat is
defined by it exceptional marbling and buttery texture.

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,
Chips- Howard deHaene, Co.Dublin
Mushrooms- Codd's Farm, Co. Carlow

A Discretionary Gratuity Fee of 12.5% is Added to All Groups of 5 or More

Nobody knows more about beef than F. X. Buckley. Our renowned cuts are dry-aged for 28 days in our dedicated butchery in Rathcoole, using the same time-honoured techniques our family has perfected since the early 1900s, with only the recent addition of Himalayan salt to enhance flavour.

Each prime cut is hand-selected to guarantee the highest quality, with consistency and flavour always paramount.

At F. X. Buckley, heritage is at the heart of everything we do, especially when sourcing the finest beef. We work exclusively with traditional breeds like Angus and Hereford heifers, grass-fed and matured for at least two years to develop the rich marbling and distinctive flavours cherished by generations.

Every steak is a testament to our family's dedication: carefully aged and expertly hand-cut by our in-house Master Butcher, continuing our traditions like the Buckleys have done for decades.

T-Bone

A cross cut containing the fillet and the striploin, it contains a T-shaped bone for extra flavour.

Striploin

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.

Striploin on the Bone

This steak has all the quality of the striploin 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.

"This Dublin institution showcases Irish beef at its best." **Katy McGuinness**



