



RYAN'S

RESTAURANT & GRILL ROOM

PARKGATE STREET

LUNCH

SOUP OF THE DAY

Guinness bread 6.50

SANDWICH OF THE DAY

10.50

COMBO

14.00

CHOWDER

14.95

Fresh smoked fish & shellfish soup,
Guinness bread

DEVILLED KIDNEYS

14.00

Smoked bacon, mushroom, toast

CAESAR SALAD

12.00

Aged Parmesan, smoked bacon *Add chicken 4.50*

HADDOCK FISH 'N' CHIPS

21.00

Crushed peas, tartar sauce, beef dripping chips

F.X. BUCKLEY STEAK SANDWICH

21.00

Firehouse sourdough, caramelised onion,
rocket, horseradish mayonnaise served with beef
dripping chips & pepper sauce

BEEF & GUINNESS PIE

21.00

spring onion mash

CHICKEN & MUSHROOM PIE

21.00

Spring onion mash, mustard velouté

F.X. BUCKLEY BURGER

21.00

Bone marrow, American cheddar, pickles, salad,
sesame bun, beef dripping chips

VEGAN COTTAGE PIE

21.00

Root vegetable mash, green beans

F.X. BUCKLEY | GRASS- FED IRISH BEEF | HERITAGE BREEDS | 28-DAY DRY AGED | HAND CUT TO ORDER

FILLET

170g/6oz	41.00
226g/8oz	49.00
283g/10oz	57.00
340g/12oz	65.00

RIB EYE

283g/10oz	42.00
340g/12oz	49.00
396g/14oz	56.50
453g/16oz	64.00

STRIPLOIN

283g/8oz	32.50
340g/10oz	40.00
396g/12oz	47.00
453g/14oz	54.50

HOW DO YOU
LIKE YOUR
COOKED?

RARE

Very red cool centre

MEDIUM-RARE

Red warm centre

MEDIUM

Warm pink centre

MEDIUM-WELL

Slight pink centre

WELL-DONE

Cooked through

STRIPLOIN ON THE BONE 453g/16oz served with shoestring onions 51.50

T-BONE STEAK 453g/16oz served with shoestring onions 61.00

CHOOSE A SIDE: beef dripping chips | mash potato | organic leaf salad

CHOOSE A SAUCE: pepper sauce | garlic butter | Béarnaise | bone marrow jus

6oz MEDALLIONS OF FILLET BEEF

37.50

spring onion mash, shallots, mushroom & bone marrow jus

SIDES

Colcannon

7.00

Organic leaf & shaved vegetable salad

7.00

Tenderstem broccoli

miso mayonnaise, preserved lemon

8.00

Sautéed chestnut mushrooms wilted watercress

8.00

Caramelised onions

7.00

Onion rings

7.50

Beef dripping chips

7.00

Creamy mash potato

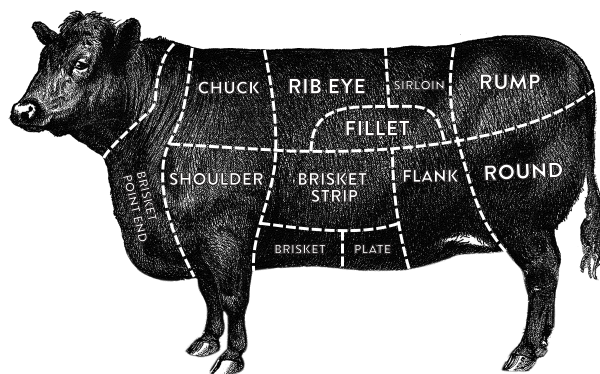
7.00



RYAN'S

RESTAURANT & GRILL ROOM

PARKGATE STREET



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.



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. Fermanagh

ALL PARTIES OF FIVE OR MORE ARE SUBJECT TO A DISCRETIONARY
GRATUITY FEE OF 12.5% ALL OF WHICH GOES DIRECTLY TO THE
STAFF WORKING AT THE TIME

   THEBUCKLEYCOLLECTION.IE

