



# RYAN'S

RESTAURANT & GRILL ROOM

PARKGATE STREET

## GROUP MENU A €47.50

### STARTERS

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#### DEVILLED KIDNEYS

smoked bacon, mushroom & toast

#### WILD MUSHROOM EN CROUTE

rocket & Parmesan salad, truffle dressing

#### SOUP OF THE DAY

Guinness and treacle bread

#### CAESAR SALAD

aged Parmesan, smoked bacon

### MAINS

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#### FREE RANGE CHICKEN

crispy polenta & mushroom ragu

#### HADDOCK FISH'N'CHIPS

crushed peas, tartar sauce,  
beef dripping chips

#### 8OZ F.X. BUCKLEY STRIPLOIN STEAK

spring onion mash, peppercorn sauce

#### F.X. BUCKLEY BURGER

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

#### VEGAN COTTAGE PIE

root vegetable mash

SELECTION OF SAUCES. SELECTION OF SEASONAL VEGETABLES

#### HOW DO YOU LIKE YOUR STEAK COOKED?

**RARE**  
Very red cool centre

**MEDIUM-RARE**  
Red warm centre

**MEDIUM**  
Warm pink centre

**MEDIUM-WELL**  
Slight pink centre

**WELL-DONE**  
Cooked through

### DESSERTS

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**HAZELNUT CHEESECAKE** chocolate jelly

**STICKY TOFFEE PUDDING** rum & raisin ice cream

**PISTACHIO CRÈME BRÛLÉE** lemon biscuit

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

**JAMES JOYCE, ULYSSES**



# RYAN'S

RESTAURANT & GRILL ROOM

PARKGATE STREET

## GROUP MENU B €65

### STARTERS

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#### SOUP OF THE DAY

Guinness and treacle bread

#### CAESAR SALAD

aged Parmesan, smoked bacon

#### SHORT RIB NUGGET

celeriac, truffle dressing

#### WILD MUSHROOM EN CROUTE

rocket & Parmesan salad, truffle dressing

#### DEVILLED KIDNEYS

smoked bacon, mushroom & toast

### MAINS

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#### 6oz F.X. BUCKLEY FILLET STEAK

spring onion mash, peppercorn sauce

#### 10oz F.X. BUCKLEY RIB EYE STEAK

spring onion mash, peppercorn sauce

#### 10oz F.X. BUCKLEY STRIPLOIN STEAK

spring onion mash, peppercorn sauce

#### FREE RANGE CHICKEN

crispy polenta & mushroom raguy

#### FRESH FISH OF THE DAY

please ask your server

#### VEGAN COTTAGE PIE

root vegetable mash

### SELECTION OF SAUCES. SELECTION OF SEASONAL VEGETABLES

#### HOW DO YOU LIKE YOUR STEAK COOKED?

**RARE**  
Very red cool centre

**MEDIUM-RARE**  
Red warm centre

**MEDIUM**  
Warm pink centre

**MEDIUM-WELL**  
Slight pink centre

**WELL-DONE**  
Cooked through

### DESSERTS

.....

**HAZELNUT CHEESECAKE** chocolate jelly

**STICKY TOFFEE PUDDING** rum & raisin ice cream

**PISTACHIO CRÈME BRÛLÉE** lemon biscuit

“THURSDAY: NOT A GOOD DAY EITHER FOR MUTTON KIDNEY AT BUCKLEY’S,  
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## 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

### T-BONE

A cross cut containing the fillet and the sirloin, 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 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.

### 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