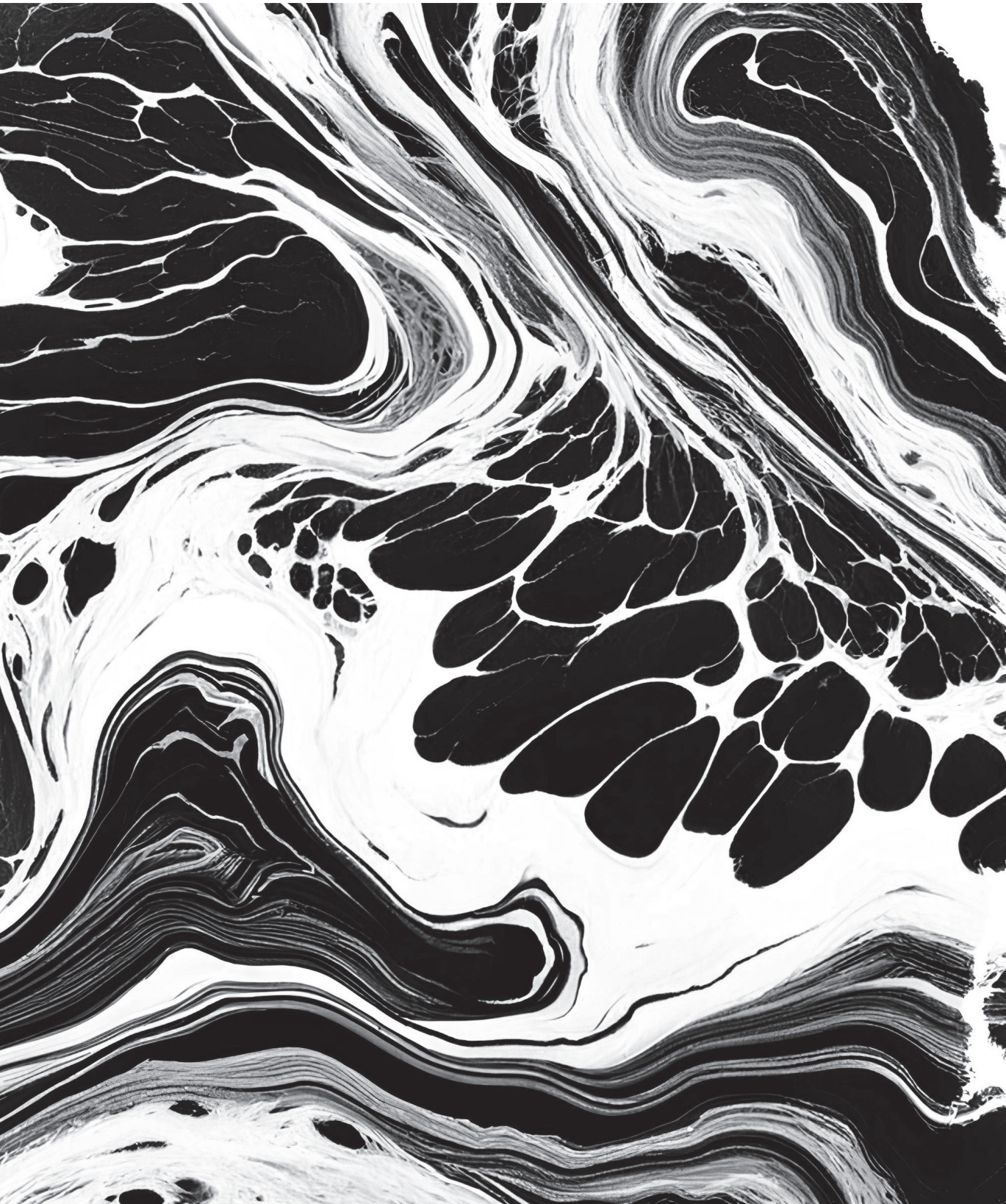
À LA CARTE



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 Barrel Aged Negroni
Gunpowder Gin, Campari, Cocchi Vermouth, Amaro Montenegro
17.00

Smokehouse
Boann Legacy Whiskey, Buffalo Trace Bourbon, Guinness, Hickory Smoke
17.50

Dausie's Spritz
Móinéir Strawberry Wine, Aperol, Vermouth, Prosecco
14.50



STARTERS

Achill Island Oysters
Three or Six
12.00 | 24.00

Devilled Kidneys
Smoked Bacon, Mushroom & Toast
14.00

Sneem Black Pudding
Foie Gras, Apple Chutney, Cider Reduction
19.00

Wild Mushroom Arancini
Scamorza Cheese, Rocket Salad, Black Garlic Miso Mayonnaise
12.00

Chowder
Fresh, Smoked & Shellfish, Guinness Brown Bread
15.95

Classic Prawn Cocktail
Homemade Marie-Rose Sauce
19.95

Howth Smoked Salmon
House Brown Bread
15.00

Caesar Salad
Aged Parmesan, Smoked Bacon
13.00

STEAK

Fillet		Rib Eye		Striploin	
170g/6oz	**42.00**	283g/10oz	**43.00**	226g/8oz	**34.00**
226g/8oz	**50.00**	340g/12oz	**50.00**	283g/10oz	**41.50**
283g/10oz	**58.00**	396g/14oz	**57.50**	340g/12oz	**49.50**
340g/12oz	**66.00**	453g/16oz	**65.00**	396g/14oz	**56.00**

Striploin on the Bone
453g/16oz
Served with Shoestring Onions
47.50

T-Bone Steak
453g/16oz
Served with Shoestring Onions
63.00

Choose a Side

Beef Dripping Chips · Mash Potato · Organic Leaf Salad

Choose a Sauce

Bone Marrow Jus · Garlic Butter · Béarnaise · Pepper Sauce

FOR TWO

Porterhouse
907g/32oz
Fillet & Striploin
125.00

Chateaubriand
453g/16oz
Fillet
110.00

Served With
Beef Dripping Chips, Mash Potato, 2 Sides of Your Choice,
2 Sauces of Your Choice

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

MAINS

6oz Medallions of Fillet Beef
Spring Onion Mash, Shallots,
Mushroom & Bone Marrow Jus
37.50

Slow Cooked Braised Beef Shin
Colcannon, Glazed Iona Farm Carrot
29.50

Fish of The Day
Ask Your Server

Chicken Kiev
Sweetcorn Purée, Succotash Jus
27.00

Vegan Cottage Pie
Root Vegetable Mash, Green Beans
24.00

F.X. Buckley Burger
Caramelised Onions, Applewood Smoked Cheddar,
Green Peppercorn Mayonnaise, Brioche Bun, Beef
Dripping Chips
23.00

SIDES

Colcannon Mash Potato & Cabbage	**7.00**
Organic Leaf & Shaved Vegetable Salad	**7.00**
Tenderstem Broccoli, Miso Mayonnaise	**8.00**
Sauteed Chestnut Mushrooms, Watercress	**8.00**
Caramelised Onions	**7.00**
Onion Rings	**7.50**
Beef Dripping Chips	**7.00**
Mash Potato	**7.00**

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

Irish Ingredients, Sourced with Care.

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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.

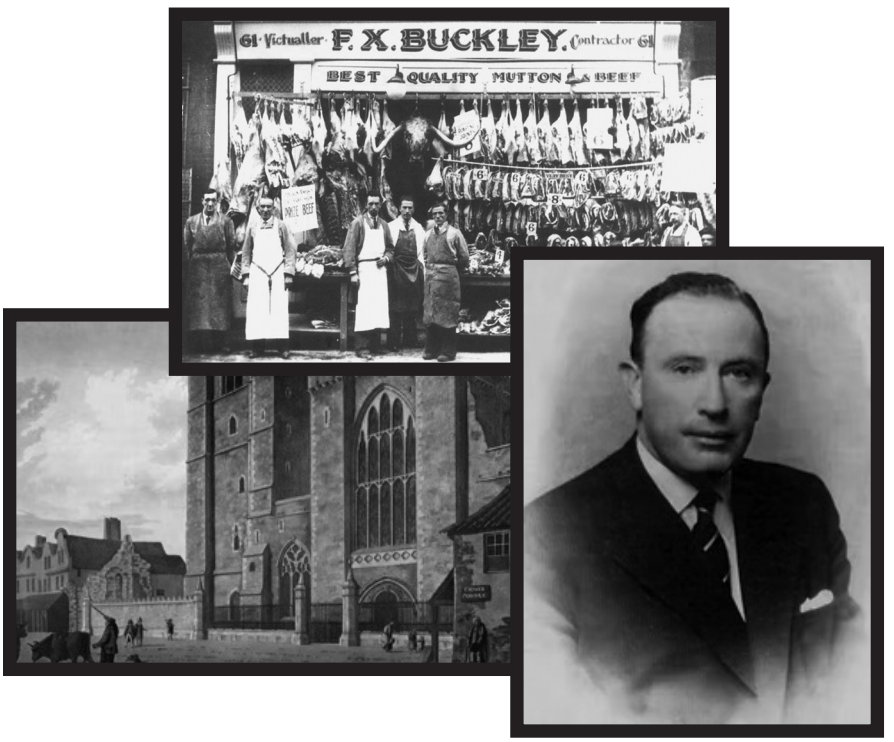
Striploin on the Bone
This steak has all the quality of the striploin but has extra flavour by being cooked on the bone. Also known as the Kansas City Strip.

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**


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BEST QUALITY MUTTON & BEEF

