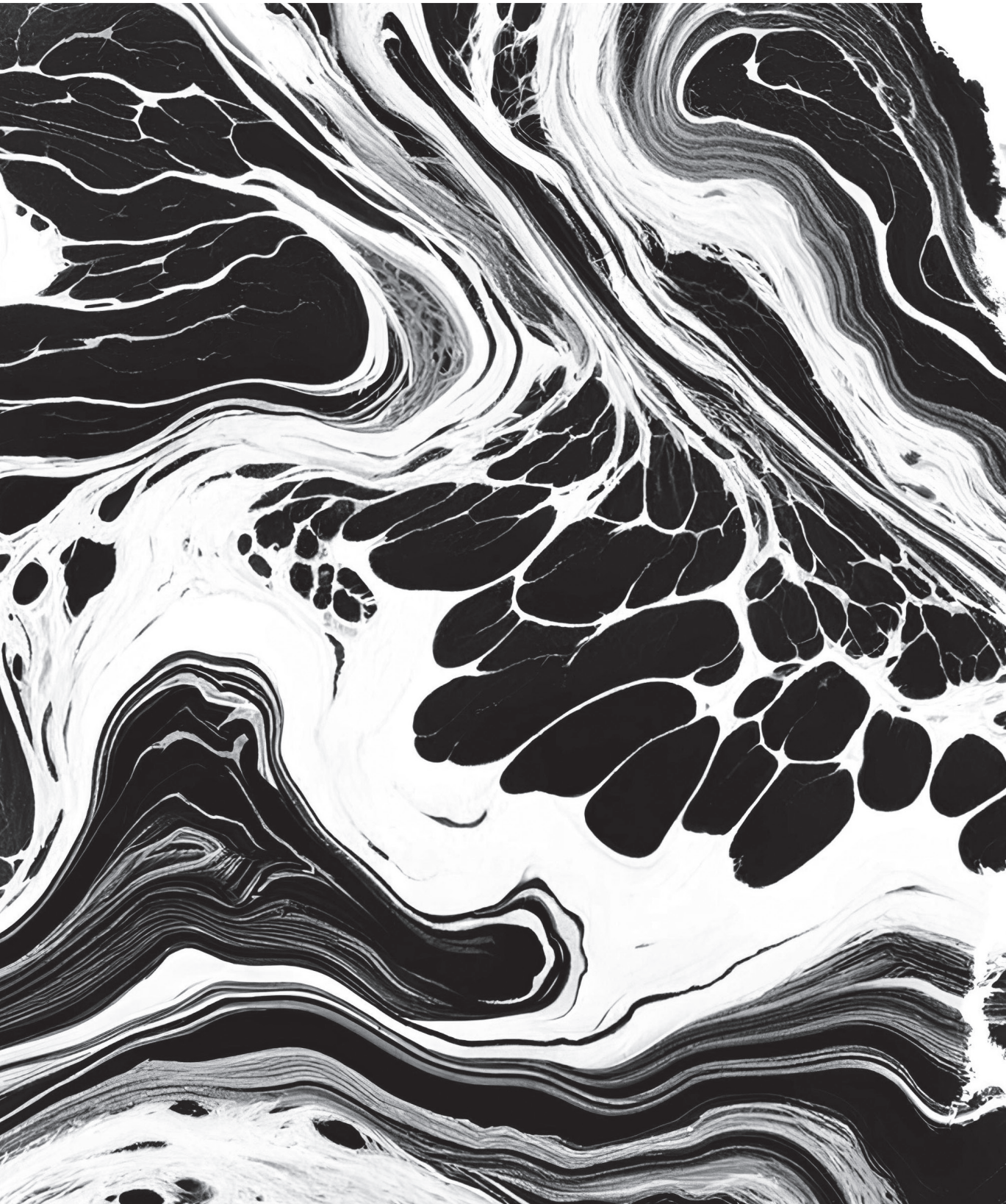
À LA CARTE



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 Hickery Smoke
17.50

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

Spicy Margarita
El Jimador Tequila, Bán Poitín, Rhubarb, Spice
17.00



STARTERS

Achill Island Oysters
Elderflower & Compressed Apple
Three or Six
12.00 | 24.00

Devilled Kidneys
Smoked Bacon, Mushroom, Guinness Bread
14.00

Foie Gras & Chicken Liver Parfait
Mead Jelly, Cranberry Relish & Brioche
12.50

Josper Roast Bone Marrow
Caramelized Onion, Gremolata, Toasted Sourdough
16.00

Pan Fried Scallops
Samphire, Truffle Butter Sauce
21.00

Iona Farm Beets
Goat Cheese Mousse,Watercress, Fresh Horseradish & Hazelnut Dressing
15.50

Dry Aged Beef Tartare
Smoked Caviar, Pickled Enoki Mushrooms, Toast
17.00

Caesar Salad
Aged Parmesan, Smoked Bacon, Croutons
13.00

House Bread for two
Homemade Mushroom Butter, Anchovy Butter, Beef Butter
12.00

STEAK

Fillet		Rib Eye		Striploin	
170g/6oz	**44.50**	283g/10oz	**48.00**	283g/10oz	**46.50**
226g/8oz	**52.50**	340g/12oz	**55.00**	340g/12oz	**53.50**
283g/10oz	**62.00**	396g/14oz	**62.50**	396g /14oz	**61.00**
340g/12oz	**72.00**	453g/16oz	**70.00**	453g/16oz	**68.50**

Striploin on the Bone
453g/16oz
Served with Shoestring Onions
49.50

T-Bone Steak
453g/16oz
Served with Shoestring Onions
66.00

Choose a Side

Beef Dripping Chips · Mash Potato · Caesar Salad

Choose a Sauce

Bone Marrow Jus · Garlic Butter · Béarnaise · Pepper Sauce

Additional Sides

Truffle Fried Egg – 4.75 · Foie Gras – 14.50 · Blue Cheese – 7 per 30g

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

Ridgeway Wagyu
Bone-In Striploin
€21 per 100g

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 Beef Fillet Medallions
Mash, Shallots, Mushrooms & Marrow Jus
37.50

Venison & Foie Gras
Parsnip Purée, Shaved Chestnuts, Blackberry Jus
29.50

Caramelised Sweetheart Cabbage
Cashew Nut Purée, Kewpie Miso Mayonnaise,
Sourdough Crumb
25.00

Free Range Chicken Roulade
Wild Mushroom Mousse, Cep Hollandaise,
Parmesan Polenta, Marrow Jus
29.00

Roast Cod Fillet
Cockles, Mussels, Parsley Sauce,
Side of your Choice
36.00

SIDES

Creamed Spinach Parmesan & Nutmeg	**8.00**
Sautéed Kale Garlic & Lemon	**7.50**
Caesar Salad	**8.00**
Tenderstem Broccoli Toasted Almond Butter	**8.00**
Sauteed Chestnut Mushrooms Watercress	**8.00**
Caramelised Onions	**7.00**
Onion Rings	**7.50**
Beef Dripping Chips	**7.00**
Spring Onion Mashed Potato	**7.50**
Smoked Gubbeen Mac & Cheese	**7.50**
Braised Red Cabbage Bacon Crumble	**7.50**
Colcannon	**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.

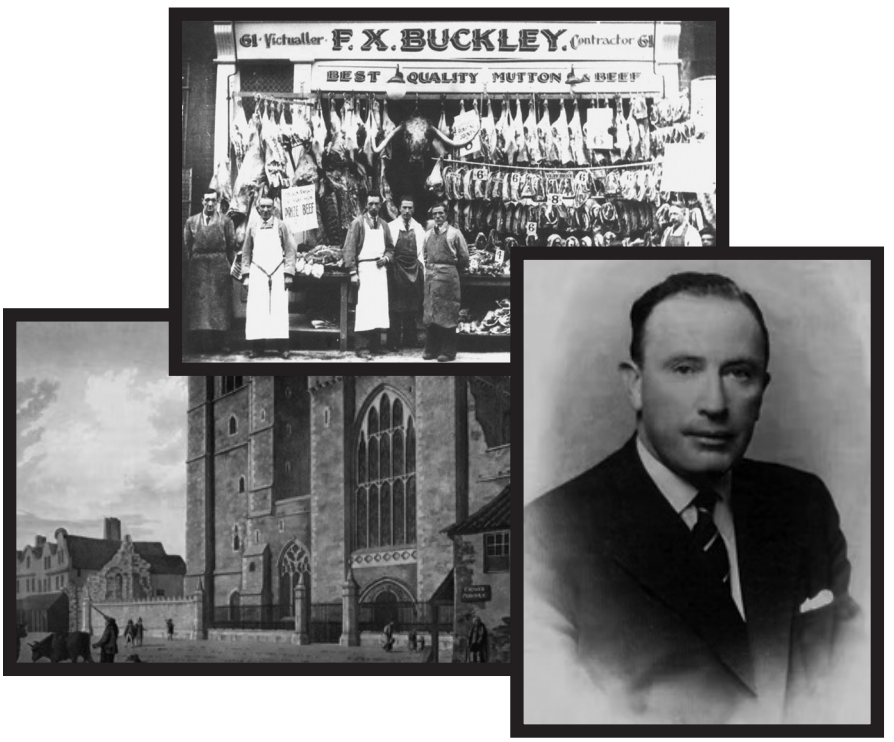
Striploin on the Bone
This steak has all the quality of the striploin but has extra flavour by being cooked on the bone. Also known as the Kansas City Strip.

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**


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BEST QUALITY MUTTON & BEEF

