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		RIB EYE		STRIPLOIN	
170g/6oz	42.00	283g/10oz	43.00	283g/8oz	34.00
226g/8oz	50.00	340g/12oz	50.00	340g/10oz	41.50
283g/10oz	58.00	396g/14oz	57.50	396g/12oz	49.50
340g/12oz	66.00	453g/16oz	65.00	453g/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: pepper sauce | garlic butter | Béarnaise | bone marrow jus

6oz MEDALLIONS OF FILLET BEEF 37.50
spring onion mash, shallots, mushroom & bone marrow jus

HOW DO YOU LIKE YOURS COOKED?

RARE
Very red cool centre

MEDIUM-RARE
Red warm centre

MEDIUM
Warm pink centre

MEDIUM-WELL
Slight pink centre

WELL-DONE
Cooked through

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

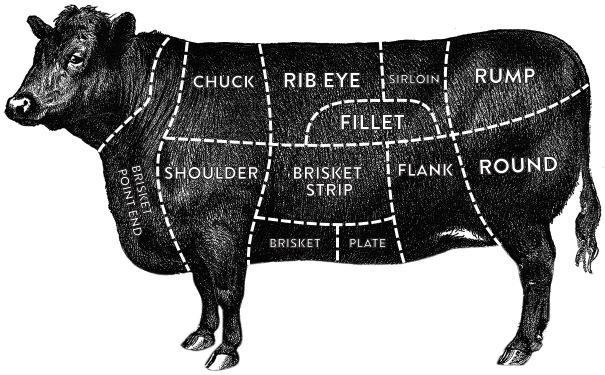
Creamy mash potato 7.00

RY-0019 Mon - Fri Lunch

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