

F. X. BUCKLEY.

GROUP MENU A €72

STARTERS

SHORT RIB NUGGET

celeriac, truffle dressing

F.X. BUCKLEY CAESAR SALAD

aged parmesan, smoked bacon, croutons

DEVILLED KIDNEYS

smoked bacon, mushroom, bread

BURRATA SALAD

heirloom tomato, pomegranate dressing

MAINS

6oz F.X. BUCKLEY FILLET STEAK

10oz F.X. BUCKLEY STRIPLOIN STEAK

10oz F.X. BUCKLEY RIB EYE STEAK

FREE RANGE CHICKEN

mash potato, carrot & ginger pureé,
crispy carrot

VEGAN MEATBALLS

romesco sauce

SELECTION OF SAUCES & SEASONAL VEGETABLES TO SHARE

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

WHITE CHOCOLATE MOUSSE

pistachio crumble, raspberry sauce

VANILLA CRÈME BRÛLÉE

lemon biscuit

NEW YORK STYLE CHEESECAKE

forest fruit compot

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

JAMES JOYCE, ULYSSES

F. X. BUCKLEY.

GROUP MENU B €80

STARTERS

SHORT RIB NUGGET

celeriac, truffle dressing

F.X. BUCKLEY CAESAR SALAD

aged Parmesan, smoked bacon, croutons

DRY AGED BEEF TARTARE

smoked caviar, pickled enoki mushrooms,
sourdough toast

DEVILLED KIDNEYS

smoked bacon, mushroom, toast

BURRATA SALAD

heirloom tomato, pomegranate dressing

HOUSE BREADS

roasted bone marrow butter and gremolata

MAINS

8oz F.X. BUCKLEY FILLET STEAK

12oz F.X. BUCKLEY STRIPLOIN STEAK

12oz F.X. BUCKLEY RIB EYE STEAK

16oz F.X. BUCKLEY STRIPLOIN ON THE BONE

FREE RANGE CHICKEN

mash potato, carrot & ginger pureé,
crispy carrot

VEGAN MEATBALLS

romesco sauce

FRESH FISH OF THE DAY

please ask your server

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DESSERTS

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THEBUCKLEYCOLLECTION.IE



F. X. BUCKLEY.

STEAK AND DRINKS PAR EXCELLENCE

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 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.

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

