

# F. X. BUCKLEY.

STEAK AND DRINKS PAR EXCELLENCE

## LUNCH GROUP MENU €48

AVAILABLE 12-4

### STARTERS

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#### SHELLFISH BISQUE

crab crouton

#### HOMEMADE RICOTTA

grilled courgette, olive tapenade garlic croutons

#### DEVILLED KIDNEYS

bacon, mushroom, toast

### MAINS

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

€5 supplement

pepper sauce

#### F.X. BUCKLEY BEEF BURGER

bone marrow, American cheddar, pickles, salad,  
sesame bun, served with beef dripping chips 23.00

#### ALE BATTERED HADDOCK AND CHIPS

pea purée and tartar sauce

#### BBQ CHICKEN POUSSIN

sweet corn puree, chorizo jam

### 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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#### JAFFA CAKE

chocolate mousse, orange jelly

#### SELECTION OF GELATO

“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.

STEAK AND DRINKS PAR EXCELLENCE

## GROUP MENU A €63

### STARTERS

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#### SHELLFISH BISQUE

crab crouton

#### DEVILLED KIDNEYS

bacon, mushroom, toast

#### IBERCO HAM

blistered peppers, rocket, shaved Parmesan

#### HOMEMADE RICOTTA

grilled courgette, olive tapenade garlic croutons

### MAINS

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

pepper sauce

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

pepper sauce

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

pepper sauce

#### POACHED COD

mixed peppers, herb crust

#### BBQ CHICKEN POUSSIN

sweet corn pureé, chorizo jam

#### VEGAN MEATBALLS

romesco sauce



STEAMED GREENS, BEEF DRIPPING CHIPS,  
MASHED POTATO & MUSHROOM

### 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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#### JAFFA CAKE

chocolate mousse, orange jelly

#### VANILLA CRÈME BRÛLÉE

ginger & cinnamon bisquette

#### SELECTION OF GELATO

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JAMES JOYCE, ULYSSES



# F. X. BUCKLEY.

STEAK AND DRINKS PAR EXCELLENCE

## GROUP MENU B €75

### STARTERS

#### SHELLFISH BISQUE

crab crouton

#### DEVILLED KIDNEYS

bacon, mushroom, toast

#### IBERCO HAM

blistered peppers, rocket, shaved Parmesan

#### HOMEMADE RICOTTA

grilled courgette, olive tapenade garlic croutons

#### SAUTEED GAMBAS "PIL PIL"

angel hair chilli & garlic butter, sourdough toast

### MAINS

#### 8oz F.X. BUCKLEY FILLET STEAK

pepper sauce

#### 12oz F.X. BUCKLEY RIB EYE

pepper sauce

#### BBQ CHICKEN POUSSIN

sweet corn pureé, chorizo jam

#### 12oz F.X. BUCKLEY STRIPLOIN

pepper sauce

#### POACHED COD

mixed peppers, herb crust

#### VEGAN MEATBALLS

romesco sauce

STEAMED GREENS, BEEF DRIPPING CHIPS,  
MASHED POTATO & MUSHROOM

#### 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

#### JAFFA CAKE

chocolate mousse, orange jelly

#### VANILLA CRÈME BRÛLÉE

ginger & cinnamon bisquette

#### SELECTION OF GELATO

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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 | Chips- Howard deHaene, Co. Dublin | Mushrooms- Codd's Farm, Co. Carlow