

# F. X. BUCKLEY.

STEAK AND DRINKS PAR EXCELLENCE

## GROUP MENU A €67.50

### STARTERS

#### SHORT RIB NUGGET

celeriac, truffle dressing

#### F.X. BUCKLEY CAESAR SALAD

aged Parmesan, smoked bacon

#### DEVILLED LAMBS KIDNEYS

smoked bacon, mushroom and toast

#### PEA VELOUTÉ

poached egg, smoked bacon

#### TOONSBRIDGE BURRATA

piperade, caper, focaccia

### MAINS

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

spring onion mash, peppercorn sauce

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

spring onion mash, peppercorn sauce

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

spring onion mash, peppercorn sauce

#### FREE RANGE CHICKEN SUPREME

pressed potato, stuffed cabbage, chicken gravy

#### JOSPER ROASTED CELERIAC

celery leaf salad, truffle

### BEEF DRIPPING CHIPS AND SELECTION OF SEASONAL VEGETABLES

#### 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

#### RHUBARB & VANILLA CHEESECAKE

rhubarb sorbet

#### PINEAPPLE RAVIOLI

coconut sorbet, vanilla rum syrup

#### DARK CHOCOLATE MOUSSE

tree milk cream, hazelnut cake

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

JAMES JOYCE, ULYSSES



THEBUCKLEYCOLLECTION.IE



# F. X. BUCKLEY.

STEAK AND DRINKS PAR EXCELLENCE

## GROUP MENU B €74.50

### STARTERS

#### SHORT RIB NUGGET

celeriac, truffle dressing

#### F.X. BUCKLEY CAESAR SALAD

aged Parmesan, smoked bacon

#### TOONSBRIDGE BURRATA

piperade, caper, focaccia

#### DEVILLED LAMBS KIDNEYS

smoked bacon, mushroom and toasted bread

#### PEA VELOUTÉ

poached egg, smoked bacon

#### CHICKEN LIVER & FOIE GRAS PARFAIT

mead jelly, brioche toast

### MAINS

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

spring onion mash, peppercorn sauce

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

spring onion mash, peppercorn sauce

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

spring onion mash, peppercorn sauce

#### 16oz F.X. BUCKLEY STRIPLOIN ON THE BONE

spring onion mash, peppercorn sauce

#### CONFIT BRILL

potato mousse, courgette, broad bean,  
red wine sauce

#### FREE RANGE CHICKEN SUPREME

pressed potato, stuffed cabbage, chicken gravy

#### JOSPER ROASTED CELERIAC

celery leaf salad, truffle

### BEEF DRIPPING CHIPS AND SELECTION OF SEASONAL VEGETABLES

#### 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

#### RHUBARB & VANILLA CHEESECAKE

rhubarb sorbet

#### PINEAPPLE RAVIOLI

coconut sorbet, vanilla rum syrup

#### DARK CHOCOLATE MOUSSE

tree milk cream, hazelnut cake

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## 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 sirloin, 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 sirloin 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