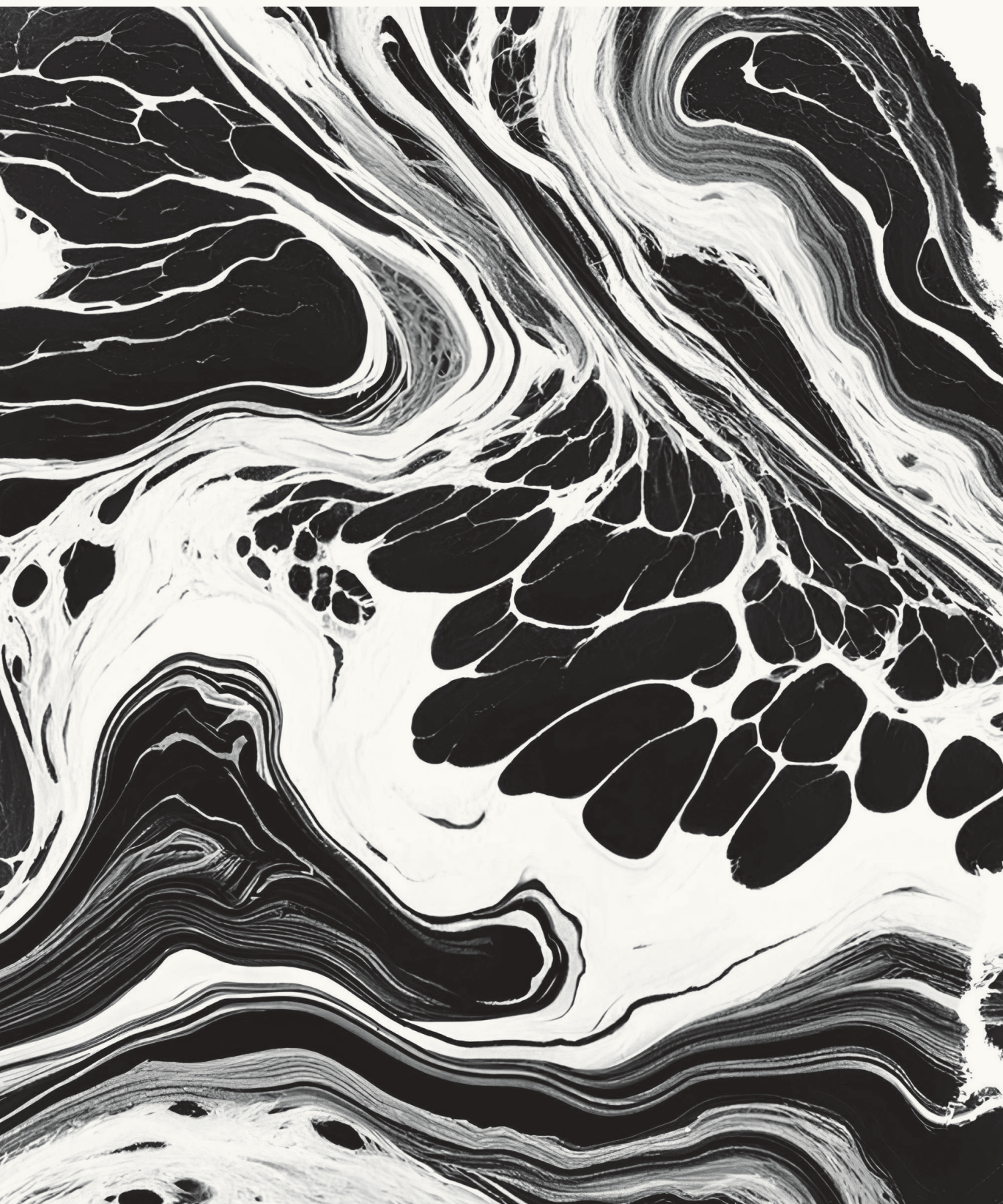


À LA CARTE



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

Oyster Shell Martini

Boatyard Gin, Gin Mare,
Olive Leaf, Lemon Peel,
Vermouth, Oyster Shell

16.00

Barrel & Bone

Powers Three Swallows,
Buffalo Trace, Chai, Date,
Sherry, Bone Marrow

16.00

Dausie's Spritz

Móinéir Strawberry Wine,
Aperol, Vermouth,
Prosecco

15.00



STARTERS

Achill Island Oysters

Three or Six
12.00 | 24.00

Devilled Kidneys

Smoked Bacon, Mushroom and Toast
14.00

Short Rib Nugget

Celeriac, Truffle Dressing
14.00

F.X. Buckley Black Pudding

Scotch Egg Watercress & Apple Salad,
BBQ Sauce
12.50

Beetroot Carpaccio

Goatscheese Pearls, Candied Walnuts, Baby
Rocket, Hazelnut Dressing
15.50

Pan Seared Scallops

Wilted Spinach, Spanish Chorizo, Sourdough
Croutons and Chives, Served on Scallop Shell
21.00

Dry Aged Beef Tartare

Smoked Caviar, Pickled Enoki Mushrooms,
Sourdough Toast
17.00

Chicken Liver & Foie Gras Parfait

Raisin, Madeira Jelly, Brioche Toast
16.00

Caesar Salad

Aged Parmesan, Smoked Bacon
13.00

STEAK

Fillet		Rib Eye		Striploin	
170g/6oz	43.50	283g/10oz	47.00	283g/10oz	45.00
226g/8oz	51.50	340g/12oz	54.00	340g/12oz	52.00
283g/10oz	61.00	396g/14oz	61.50	396g/14oz	59.50
340g/12oz	71.00	453g/16oz	69.00	453g/16oz	67.00

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

T-Bone Steak
453g/16oz
Served with Shoestring Onions
65.00

Choose a Side

Beef Dripping Chips

Mash Potato

Organic Leaf Salad

Choose a Sauce

Bone Marrow Jus

Garlic Butter

Béarnaise

Pepper Sauce

Additional Sides

Foie Gras – 14.50

Truffle Fried Egg – 4.75

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
€15 per 100g

Ridgeway Wagyu
Bone-In Striploin
€21 per 100g

Served With

Beef Dripping Chips, Mash Potato, Seasonal Vegetables,
Caramelised Onion, Mushrooms, a Selection of Sauces

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

Braised Beef Cheek

Truffle Mash

24.00

Cornish Sole Meunière

Served on the Bone, Side of your Choice

36.00

Free Range Chicken Roulade

Wild Garlic Mousse, Crispy Truffle Polenta,

Jerusalem Artichoke Pureé

29.00

Roast Parsnip

Pumpkin Seeds, Miso Pureé

25.00

SIDES

Creamed Spinach Parmesan & Nutmeg

8.00

Sautéed Kale Garlic & Lemon

7.50

Organic Leaf & Shaved Vegetable Salad

7.90

Tenderstem Broccoli Toasted Almond Butter

8.00

Sautéed Chestnut Mushrooms Watercress

8.00

Caramelised Onions

7.00

Pickled Onion Rings Smoked Paprika & Parsley

7.50

Beef Dripping Chips

7.00

Mashed Potato

7.50

Smoked Gubbeen Mac & Cheese

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.

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**



