

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

LUNCH SPECIALS

HOMEMADE RICOTTA grilled courgette, olive tapenade garlic croutons	12.00	STEAK SANDWICH jospier roast fillet, confit onion, rocket, horseradish mayonnaise, pepper sauce & chips	22.00
ALE BATTERED HADDOCK AND CHIPS pea purée, tartar sauce	22.00		

STARTERS

IRISH OYSTERS Connemara, Achill Island, Kelly’s Single or 1/2 Dozen	3.50/21	SHELLFISH BISQUE crab crouton	11.50
PAN FRIED SCALLOPS black pudding, pea pureé, cider jus	20.00	IBERCO HAM blistered peppers, rocket, shaved Parmesan	14.50
DEVILLED KIDNEYS smoked bacon, mushroom, toast	14.00	SMOKED MACKEREL PATE pickled cucumber jelly, grilled sourdough	10.50

MAINS

BBQ CHICKEN POUSSIN sweet corn pureé, chorizo jam	25.00	1kg LISSADELLE BAY MUSSELS & CHIPS smoked bacon & cider sauce, sourdough toast	27.50	VEGAN MEATBALLS romesco sauce	24.00
F.X. BUCKLEY BEEF BURGER bone marrow, American cheddar, pickles, salad, sesame bun, served with beef dripping chips	23.00	POACHED COD Mixed peppers, herb crust	27.00		

IRISH GRASS FED HERITAGE STEAKS

ALL OUR STEAKS ARE 28 DAY DRY AGED AND CUT TO ORDER

ADD
TO YOUR
STEAK

GAMBAS
PIL PIL
11.50

F.X. BUCKLEY FILLET	F.X. BUCKLEY RIB EYE	F.X. BUCKLEY STRIPLOIN
6oz 41.00	10oz 42.00	8oz 32.50
8oz 49.00	12oz 49.00	10oz 40.00

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

CHOOSE A SIDE: Beef dripping chips, creamy mashed potato with spring onion or baby kale & feta salad

CHOOSE A SAUCE: pepper, garlic butter, red wine Jus, Béarnaise, Café de Paris butter

LARGE STEAKS AVAIBLE ON REQUEST

OUR STEAKS ARE COOKED IN CHARCOAL OVENS AT 350°

SIDES

Sauteed Chestnut Mushrooms	7.00	Crispy Polenta Fries with parmesan and herbs	7.00
Sauté Onions	7.50	Beef Dripping Chips	7.00
Maple Roast Carrots with caramelised hazelnuts	7.50	Skinny Fries	7.00
Creamed Spinach	8.00	Rocket Parmesan Salad	7.50
House Salad white balsamic dressing	7.50	Spring Onion Mash	7.50
Green Vegetables	7.50	Onion Rings	7.50



Service charge of 12.5% is applied to tables of 5 or more



OUR BEEF

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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 in this 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.

ORIGIN

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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. Fermanagh

