

THE BULL & CASTLE

GROUP MENU A €72

STARTERS

F.X. BUCKLEY CAESAR SALAD

Parmesan dressing, Crowe's smoked bacon, croutons

BURRATA WITH BROAD BEAN PESTO

Preserved lemon & herb croutons

JOSPER ROASTED BONE MARROW

Caramelised onion, gremolata, house sourdough

DEVILLED KIDNEYS

Smoked bacon, mushroom, toast

MAINS

6oz F.X. BUCKLEY FILLET STEAK

Mashed potato & peppercorn sauce

10oz F.X. BUCKLEY STRIPLOIN STEAK

Mashed potato & peppercorn sauce

10oz F.X. BUCKLEY RIB EYE STEAK

Mashed potato & peppercorn sauce

CORN FED CHICKEN SUPREME

Stuffed with a morel mousse, bean & vegetable sauce

JOSPER ROASTED CELERIAC

Celery leaf salad, truffle

VEGETABLES AND BEEF DRIPPING CHIPS SERVED TO TABLE

DESSERTS

COCONUT PANNA COTTA

Mango couli, coconut crumble

VANILLA CRÉME BRULÉE

Biscoff biscuit

SELECTION OF ICE CREAM

from Scúp Gelato, Co Wexford

ALL BEEF IN OUR RESTAURANT IS OF IRISH ORIGIN.
F.X.BUCKLEY FAMILY BUTCHERS DRY-AGE STEAKS FOR A
MINIMUM OF 28 DAYS UNTIL FULLY MATURE.
SERVICE CHARGE OF 12.5% IS APPLIED TO TABLES OF 5 OR MORE.



THEBUCKLEYCOLLECTION.IE

THE BULL & CASTLE

GROUP MENU B €80

STARTERS

F.X. BUCKLEY CAESAR SALAD

Parmesan dressing, Crowe's smoked bacon, croutons

JOSPER ROASTED BONE MARROW

Caramelised onion, gremolata, house sourdough

DEVILLED KIDNEYS

Smoked bacon, mushroom, toast

HOMEMADE SPICED SAUSAGE

Puy lentil, violet mustard, parsley salad

BURRATA WITH BROAD BEAN PESTO

Preserved lemon & herb croutons

MAINS

HERB CRUSTED COD

Mussel, samphire and girolle broth

8oz F.X. BUCKLEY FILLET STEAK

Mashed potato & peppercorn sauce

12oz F.X. BUCKLEY STRIPLOIN STEAK

Mashed potato & peppercorn sauce

CORN FED CHICKEN SUPREME

Stuffed with a morel mousse, bean & vegetable sauce

12oz F.X. BUCKLEY RIB EYE STEAK

Mashed potato & peppercorn sauce

16oz F.X. BUCKLEY STRIPLOIN ON THE BONE

Mashed potato & peppercorn sauce

JOSPER ROASTED CELERIAC

Celery leaf salad, truffle

VEGETABLES AND BEEF DRIPPING CHIPS SERVED TO TABLE

DESSERTS

BLACKFOREST GATEAU

Chocolate mousse with a liras cherry centre

COCONUT PANNA COTTA

Mango couli, coconut crumble

VANILLA CRÉME BRULÉE

Lemon biscuit

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THE BULL & CASTLE

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 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.

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

