



F. X. BUCKLEY.



STEAK AND DRINKS PAR EXCELLENCE

CHRISTMAS LUNCH

€69

STARTERS

DEVILLED KIDNEYS

bacon, mushroom, bread

SHORT RIB NUGGET

celeriac, truffle dressing

F.X. BUCKLEY CAESAR SALAD

aged parmesan, smoked bacon

BONE MARROW

caramelised onion, gremolata, toasted rye bread

ORGANIC OYSTER MUSHROOM

sweet potato & cumin, cucumber relish

MAINS

6oz F.X. BUCKLEY FILLET STEAK

8oz F.X. BUCKLEY STRIPLOIN STEAK

FREE RANGE CHICKEN

salted kohlrabi, truffle cream sauce

JOSPER ROASTED CELERIAC

celery leaf salad, truffle

ATLANTIC HALIBUT

cockles, garlic & parsley butter sauce



BEEF DRIPPING CHIPS
SELECTION OF SEASONAL VEGETABLES

HOW DO YOU LIKE YOUR STEAK COOKED?

RARE	MEDIUM-RARE	MEDIUM	MEDIUM-WELL	WELL-DONE
Very red cool centre	Red warm centre	Warm pink centre	Slight pink centre	Cooked through

DESSERT

MULLED WINE BERRY PARFAIT pear compot

BAILEY'S ESPRESSO CHEESECAKE walnut brittle

VANILLA CRÈME BRÛLÉE speculoos biscuit

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





F. X. BUCKLEY.



CHRISTMAS DINNER €79

STARTERS

SHORT RIB NUGGET

celeriac, truffle dressing

F.X. BUCKLEY CAESAR SALAD

aged Parmesan, smoked bacon, croutons

DEVILLED KIDNEYS

smoked bacon, mushroom, toast

BONE MARROW

caramelised onion, gremolata, toasted rye bread

ORGANIC OYSTER MUSHROOM

sweet potato & cumin, cucumber relish

MAINS

8oz F.X. BUCKLEY FILLET STEAK

10oz F.X. BUCKLEY RIB EYE STEAK

FREE RANGE CHICKEN

salted kohlrabi, truffle cream sauce

JOSPER ROASTED CELERIAC

celery leaf salad, truffle

ATLANTIC HALIBUT

cockles, garlic & parsley butter sauce



BEEF DRIPPING CHIPS
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
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DESSERT

MULLED WINE BERRY PARFAIT pear compot

BAILEY'S ESPRESSO CHEESECAKE walnut brittle

VANILLA CRÈME BRÛLÉE speculoos biscuits

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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.

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

   THEBUCKLEYCOLLECTION.IE

