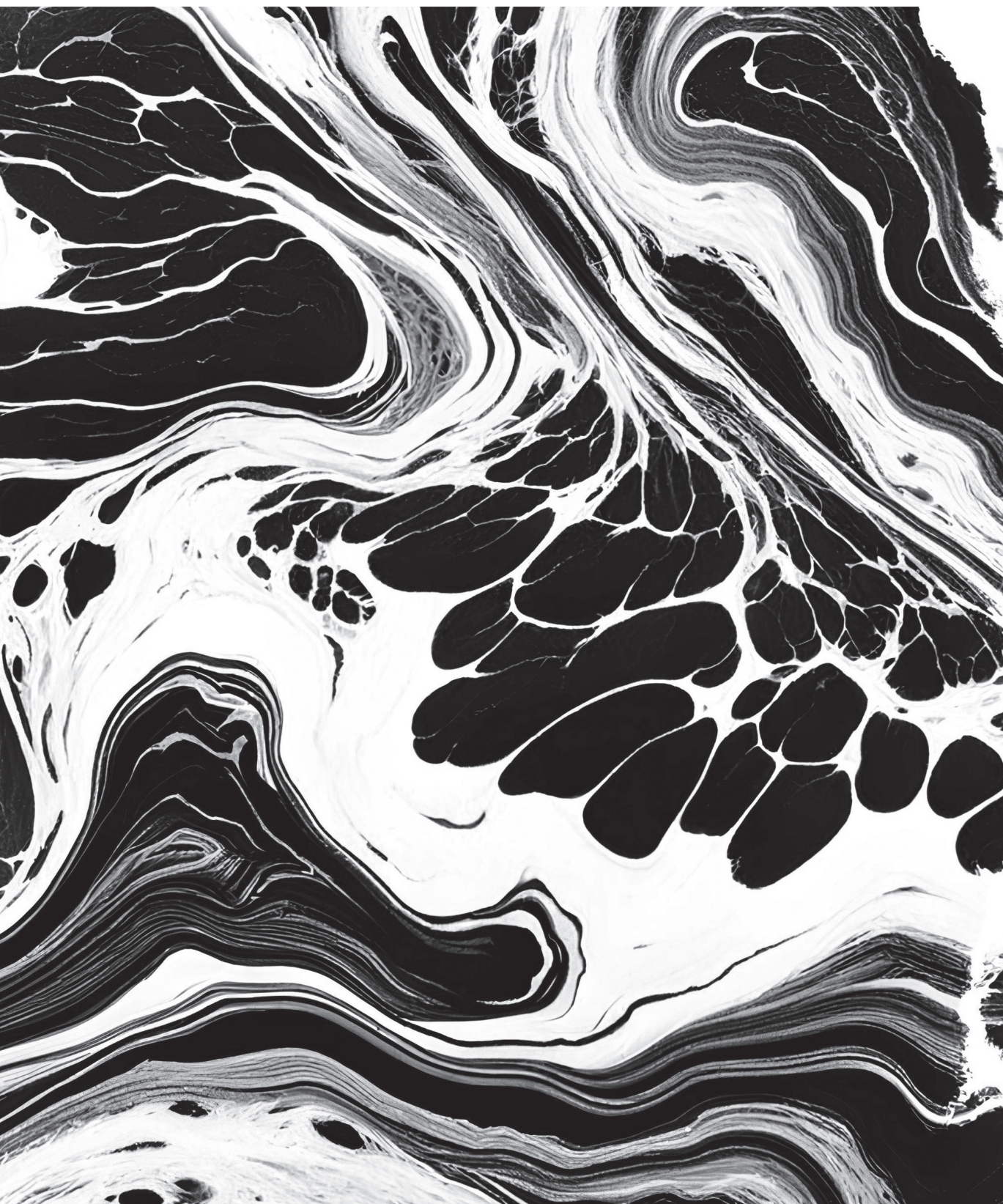


À LA CARTE



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

Sherry Barrel Aged Negroni

Gunpowder Gin, Campari,
Cocchi Vermouth, Amaro
Montenegro

17.00

Smokehouse

Boann Legacy Whiskey, Buffalo
Trace Bourbon, Guinness,
Hickory Smoke

17.50

Dausie's Spritz

Móinéir Strawberry Wine,
Aperol, Vermouth,
Prosecco

14.50



STARTERS

Achill Island Oysters

Three or Six

12.00 | 24.00

Deville Kidneys

Smoked Bacon, Mushroom & Toast

14.00

Shot Rib Nugget

Celeriac, Truffle Dressing

14.00

Wild Mushroom En Croute

Rocket & Parmesan Salad, Truffle Dressing

15.95

Chowder

Fresh, Smoked & Shellfish,
Guinness Brown Bread

15.95

Classic Prawn Cocktail

Homemade Marie-Rose Sauce

19.95

Mackerel Pate

Cucumber Jelly, Toast

11.50

Caesar Salad

Aged Parmesan, Smoked Bacon

13.00

STEAK

Fillet			Rib Eye			Striploin		
170g/6oz	41.00		283g/10oz	42.00		283g/10oz	32.50	
226g/8oz	49.00		340g/12oz	49.00		340g/12oz	40.00	
283g/10oz	57.00		396g/14oz	56.50		396g/14oz	47.00	
340g/12oz	65.00		453g/16oz	64.00		453g/16oz	54.50	
Striploin on the Bone			T-Bone Steak					
453g/16oz			453g/16oz					
Served with Shoestring Onions			Served with Shoestring Onions					
51.50			61.00					
Choose a Side			Choose a Sauce					
Beef Dripping Chips			Bone Marrow Jus			Garlic Butter		
Mash Potato			Béarnaise			Pepper Sauce		
Organic Leaf Salad								

FOR TWO

Porterhouse

907g/32oz

Fillet & Striploin

125.00

Chateaubriand

453g/16oz

Fillet

110.00

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 Medallions of Fillet Beef

Spring Onion Mash, Shallots,
Mushroom & Bone Marrow Jus
37.50

Slow Cooked Lamb Rump

Served Pink Fondant Potatoes,
Fresh Pea & Smoked Bacon Fricassee
30.00

Fish of The Day

Ask Your Server

Free Range Chicken

Crispy Polenta & Mushroom Ragu
26.00

Vegan Cottage Pie

Root Vegetable Mash, Green Beans
24.00

F.X. Buckley Burger

Bone Marrow, American Cheddar, Pickles, Salad,
Seasame Bun, Beef Dripping Chips
23.00

SIDES

Colcannon Mashed Potato & Cabbage
Organic Leaf & Shaved Vegetable Salad
Tenderstem Broccoli, Miso Mayonnaise
Sauteed Chestnut Mushrooms, Watercress

7.00
7.00
8.00
8.00

Caramelised Onions
Onion Rings
Beef Dripping Chips
Mashed Potato

7.00
7.50
7.00
7.00

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**



