

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, Hickery Smoke
17.50

Dausie’s Spritz
Aperol, Irish strawberry
wine, Cocchi Vermouth,
Prosecco
14.50



STARTERS

Dry Aged Beef Tartare Smoked Caviar
Pickled Enoki Mushrooms, Sourdough Toast
17.00

Josper Roasted Gambas
Chilli Garlic Butter, Sourdough
19.50

Short Rib Nugget
Celeriac, Truffle Dressing
14.00

Achill Island Oysters
Three or Six
12.00 | 24.00

House Breads
Roasted Bone Marrow Butter and Gremolata
12.00

Deville Kidneys
Smoked Bacon, Mushroom, Toast
14.00

Caesar Salad
Aged Parmesan, Crowe’s Smoked Bacon
13.00

Heirloom Tomato Burrata Salad
With a Pomegranate Dressing
12.50

Pan Fried Scallops
Fermented Black Garlic And Dried Coppa
21.00

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
€16 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

Fish of the Day Served with a Side of Your Choice Market Price	F.X. Buckley 8oz Burger Bone Marrow, American Cheddar, Pickles, Salad, Sesame Bun, Served with Beef Dripping Chips 23.00
Vegan Meat Balls Served with Romesco Sauce 25.00	Free Range Chicken Carrot and Ginger Pureé, Crispy Carrot Served with a Side of Your Choice 29.00
6oz Beef Fillet Medallions Mash, Shallots, Mushrooms & Marrow Jus 37.50	

SIDES

Creamed Spinach Parmesan And Nutmeg	8.00	Caramelised Onions	7.00
Buttered Kale	7.50	Pickled Onion Rings Smoked Paprika & Parsley	7.50
Organic Leaf & Shaved Vegetable Salad	7.50	Beef Dripping Chips	7.00
Tender Stem Broccoli, Toasted Almond Butter	8.00	Mashed Potato	7.50
Sauteed Chestnut Mushrooms Watercress	8.00	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

