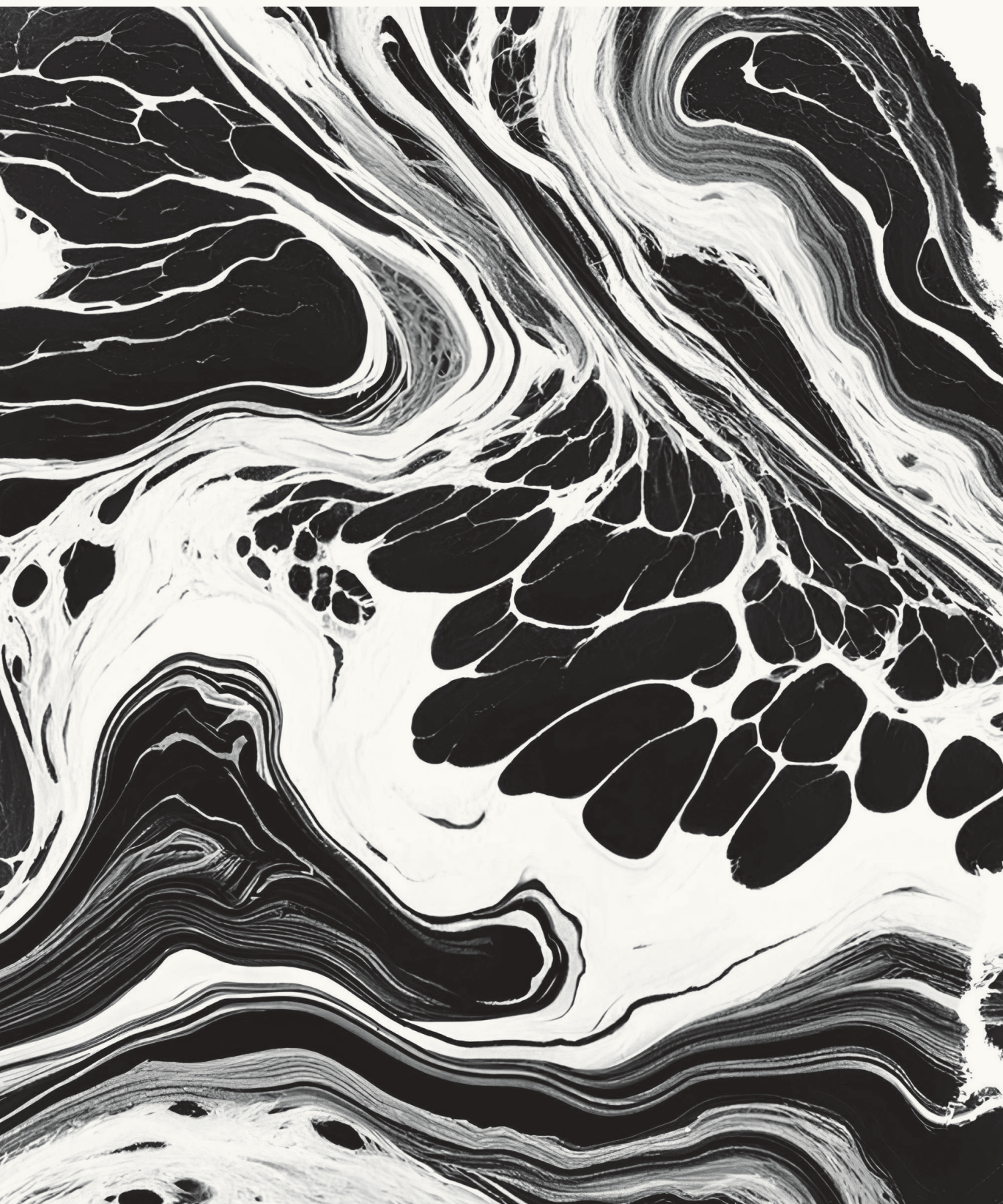


À LA CARTE



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

Oyster Shell Martini

Boatyard Gin, Gin Mare,
Olive Leaf, Lemon Peel,
Vermouth, Oyster Shell

16.00

Barrel & Bone

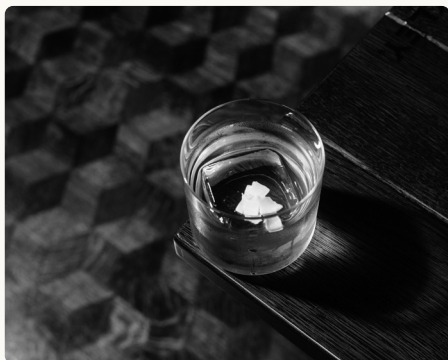
Powers Three Swallows,
Buffalo Trace, Chai, Date,
Sherry, Bone Marrow

16.00

Dausie's Spritz

Móinéir Strawberry Wine,
Aperol, Vermouth,
Prosecco

15.00



STARTERS

Dry Aged Beef Tartare

Served with Traditional Accompaniment and Sour Dough Toast.

17.00

Burrata with Broad Bean Pesto

Preserved Lemon and Herb Croutons

16.00

Homemade Spiced Sausage

Puy Lentil, Violet Mustard, Parsley Salad

12.50

Achill Island Oysters

Three or Six

12.00 | 24.00

Bone Marrow

Caramelised Onion, Gremolata, Toasted Rye Bread

12.00

Devilled Kidneys

Smoked Bacon, Mushroom, Toast

14.00

Caesar Salad

Aged Parmesan, Crowe's Smoked Bacon

13.00

Bread For Two

Pesto, Aubergine Dip, Caramelised Onion Hummus

12.00

Pan Seared Scallop

Crispy Pancetta, Garlic Emulsion and Parsley Oil.

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

Surf & Turf
170g/6oz Fillet Mignon
Grilled Gambas, Chimichurri Sauce
55.50

Choose a Side

Beef Dripping Chips

Mash Potato

Organic Leaf Salad



Choose a Sauce

Bone Marrow Jus

Garlic Butter

Béarnaise

Pepper Sauce

FOR TWO

Chateaubriand
453g/16oz
Fillet
115.00

Porterhouse
907g/32oz
Fillet & striploin
130.00

Irish Ex Dairy Cow CDB
Rib on the bone
€15 per 100g

Served with

Beef Dripping Chips, Mash Potato, Seasonal Vegetables,
Caramelised Onion, Mushrooms, a Selection of Sauces

How Do You Like it?

Rare

Medium Rare

Medium

Medium Well

Well Done

Red Cool Centre

Red Warm Centre

Warm Pink Centre

Slight Pink Centre

Cooked Through

MAINS

F.X. Buckley 8oz Burger

Bone Marrow, American Cheddar,
Pickles, Salad, Sessame Bun,
Served with Beef Dripping Chips
23.00

Corn Fed Chicken Supreme

Stuffed with a Morel Mousse,
White Bean and Spring Vegetable Sauce
28.00

Josper Roasted Celeriac

Celery Leaf Salad, Truffle
25.00

Slow Braised Beef Shin Roissin

Foie Gras and Truffle Sauce
32.00

Herb Crusted Cod

Served in a Mussel, Samphire and Girolle Broth
33.00

SIDES

Sautéed Chestnut Mushrooms, Butter & Parsley	8.00	Creamed Spinach, Parmesan & Nutmeg	8.00
Beef Dripping Chips	7.00	Caesar Salad, Parmesan Dressing, Croutons	7.00
Josper Baked Potato	7.00	Spring Onion Mash	7.50
Crispy Buttermilk Onions House Seasoning	7.00	Polenta Fries, Truffle Oil, Parmesan	7.50
Tenderstem Broccoli, Miso Mayonnaise	8.00	Grilled Bone Marrow (Steak Additions)	10.50
House Salad, Balsamic Vinaigrette	7.50	Josper Roasted Gambas (Steak Additions)	15.00

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**



