

Frank's

BAR

LIGHT BITES

IRISH OYSTERS Chardonnay and shallot vinaigrette	4.00 each
SMOKED ALMONDS	5.00
GORDAL OLIVES	6.00
GRILLED SOURDOUGH anchovies, red pepper pate	11.50
SELECTION OF IRISH CHEESE plumb relish, wheat crackers	14.95
CRISP CALARMARI tarragon and garlic sauce	12.00
SAUTEED GAMBAS "PIL PIL" angel hair chilli & garlic butter, sourdough toast	19.95
FRANK'S SHARING PLATTER Gordal olives, smoked almonds, glazed pork belly, gambas 'pil pil', polenta fries, sourdough toast	30.00

MAINS

F.X. BUCKLEY BEEF BURGER Bone marrow, American cheddar, pickles, salad, sesame bun, beef dripping chips	23.00
VEGAN MEATBALLS Romesco sauce	24.00
ALE BATTERED HADDOCK & CHIPS pea purée, tartar sauce	23.00
1kg LISSADELLE BAY STEAMED MUSSELS & CHIPS Smoked bacon & cider sauce, sourdough toast	27.50

SIDES

CRISPY BEER BATTERED ONION RINGS	7.50
CRISPY POLENTA FRIES parmesan & herbs	7.00
BEEF DRIPPING CHIPS	7.00
SKINNY FRIES	7.00
SAUTEED GREEN VEGETABLES	7.50

F.X.BUCKLEY. STEAKS

ALL OUR STEAKS ARE 28 DAY DRY AGED AND CUT TO ORDER

F.X. BUCKLEY 6oz FILLET	41.00
F.X. BUCKLEY 8oz SIRLOIN	32.50
F.X. BUCKLEY 10oz SIRLOIN	40.00
F.X. BUCKLEY 10oz RIB EYE	42.00
F.X. BUCKLEY 12oz RIB EYE	49.00
16oz T-BONE STEAK onion rings, shallot purée, rocket and Parmesan salad	62.00

STEAKS ARE SERVED WITH BEEF DRIPPING CHIPS AND PEPPER SAUCE

SHARING STEAKS AVAILABLE, PLEASE ASK YOUR SERVER FOR OUR
A LA CARTE MENU

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.

ORIGIN

QUALITY IRISH INGREDIENTS FROM OUR
SPECIALIST SUPPLIERS

Leaves – Gold River Farm, Co. Wicklow

Cress – Little Cress, Co. Meath | Bacon – Crowes farm, Tipperary

Smoked salmon – Terry Butterly, Louth

Oysters – Kellys, Achill Island, Hartys Carlingford

Goats curd – Toonsbridge Dairy, Cork

Mushrooms – Howard deHaene, Co. Dublin

Potatoes – Rice Hill, Farm Ashbourne

Cheese – Sheridan’s Cheese monger



THE BUCKLEY
COLLECTION

   THEBUCKLEYCOLLECTION.IE

Allergy and coeliac menu available, please ask your server
All parties of 8 or more are subject to a discretionary service charge of 12.5%
all of which goes directly to the staff working at the time

