



RYAN'S

RESTAURANT & GRILL ROOM

PARKGATE STREET

BARREL & BONE Powers three swallows, buffalo trace, chai, date, sherry, bone marrow €16.00

BUCKLEY'S WHISKEY SOUR Teeling whiskey, buffalo trace, fig, sarsparilla, citrus €15.00

OYSTER SHELL MARTINI Boatyard gin, olive leaf, lemon peel vermouth, Oyster shell €16.00

DAUSIE'S IRISH SPRITZ Moinéir strawberry wine, Aperol, Vermouth, Prosecco €15.00

STARTERS

ACHILL ISLAND OYSTERS

Three or Six 12.00/24.00

CHOWDER

fresh, smoked & shellfish soup, Guinness bread 15.95

CAESAR SALAD

aged Parmesan, smoked bacon 13.00

DEVILLED KIDNEYS

smoked bacon, mushroom & toast 14.00

CLASSIC PRAWN COCKTAIL

homemade Marie-rose sauce 19.95

SHORT RIB NUGGET

celeriac, truffle dressing 14.00

MACKEREL PATE

cucumber jelly, toasted sourdough 11.50

WILD MUSHROOM EN CROUTE

rocket & Parmesan salad, truffle dressing 11.50

MAINS

MARKET FISH OF THE DAY

ask your server

SLOW COOKED LAMB RUMP served pink fondant potatoes, fresh pea & smoked bacon fricassee 30.00

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, sesame bun, beef dripping chips 23.00

F.X. BUCKLEY | GRASS- FED IRISH BEEF | HERITAGE BREEDS | 28-DAY DRY AGED | HAND CUT TO ORDER

FILLET

170g/6oz 41.00
226g/8oz 49.00
283g/10oz 57.00
340g/12oz 65.00

RIB EYE

283g/10oz 42.00
340g/12oz 49.00
396g/14oz 56.50
453g/16oz 64.00

STRIPLOIN

283g/8oz 32.50
340g/10oz 40.00
396g/12oz 47.00
453g/14oz 54.50

HOW DO YOU
LIKE YOUR
COOKED?

STRIPLOIN ON THE BONE 453g/16oz served with shoestring onions 51.50

RARE

T-BONE STEAK 453g/16oz served with shoestring onions 61.00

Very red cool centre

CHOOSE A SIDE: beef dripping chips | mash potato | organic leaf salad
CHOOSE A SAUCE: pepper sauce | garlic butter | Béarnaise | bone marrow jus

MEDIUM-RARE
Red warm centre

6oz MEDALLIONS OF FILLET BEEF 37.50

spring onion mash, shallots, mushroom & bone marrow jus

MEDIUM
Warm pink centre

MEDIUM-WELL
Slight pink centre

SHARING STEAKS

CHATEAUBRIAND 110.00
453g/16oz fillet

PORTERHOUSE 125.00
907g/32oz best of both worlds,
fillet & striploin

WELL-DONE
Cooked through

served with beef dripping chips, mash potato, seasonal vegetables, caramelised onions,
mushrooms, a selection of sauces

SIDES

Colcannon mashed potato & cabbage 7.00

Organic leaf & shaved vegetable salad 7.00

Tenderstem broccoli miso mayonnaise 8.00

Sautéed chestnut mushrooms watercress 8.00

Shoestring onions 7.50

Caramelised onions 7.00

Onion rings 7.50

Beef dripping chips 7.00

Mashed potato 7.00

Additional Sauce 2.00

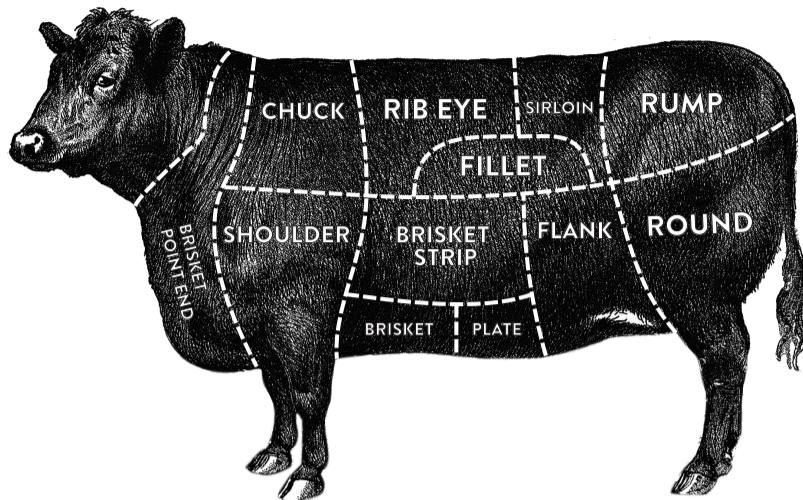
pepper sauce, garlic butter, Béarnaise or bone marrow jus



RYAN'S

RESTAURANT & GRILL ROOM

PARKGATE STREET



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.

OUR STEAKS

T-BONE

A cross cut containing the fillet and the sirloin, 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 sirloin 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.

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 | Beetroot- Mooncoin, Co. Kilkenny | Mushrooms- Codd's Farm, Co. Carlow/Ard Macha,
Co. Fermanagh

ALL PARTIES OF FIVE OR MORE ARE SUBJECT TO A DISCRETIONARY SERVICE CHARGE OF 12.5% ALL OF WHICH GOES DIRECTLY TO THE STAFF WORKING AT THE TIME

THEBUCKLEYCOLLECTION.IE

