



# THE BULL & CASTLE

## GROUP MENU A €67.50

### STARTERS

#### F.X. BUCKLEY CAESAR SALAD

Parmesan dressing, Crowe's smoked bacon, croutons

#### TOONSBRIDGE SCAMORZA ARANCINI

Panko crumbed risotto, smoked tomato sauce

#### JOSPER ROASTED BONE MARROW

Caramelised onion, gremolata, house sourdough

#### DEVILLED LAMB KIDNEYS

Smoked bacon, mushroom and toasted bread

### MAINS

#### 6oz F.X. BUCKLEY FILLET STEAK

Mashed potato & peppercorn sauce

#### 10oz F.X. BUCKLEY STRIPLOIN STEAK

Mashed potato & peppercorn sauce

#### 10oz F.X. BUCKLEY RIB EYE STEAK

Mashed potato & peppercorn sauce

#### JOSPER SMOKED CHICKEN SUPREME

Crispy polenta, wild mushroom ragout

#### VEGAN WELLINGTON

Mushroom, chickpea, carrot, flaxseed, smoked tomato

#### VEGETABLES AND BEEF DRIPPING CHIPS SERVED TO TABLE

### DESSERTS

#### TOFFEE APPLE CHEESECAKE

Treacle toffee, meringue

#### WARM CHOCOLATE & O'HARA'S STOUT BROWNIE

Butterscotch, vanilla ice cream

#### SELECTION OF ICE CREAM

from Scúp Gelato, Co Wexford

ALL BEEF IN OUR RESTAURANT IS OF IRISH ORIGIN.  
F.X.BUCKLEY FAMILY BUTCHERS DRY-AGE STEAKS FOR A  
MINIMUM OF 28 DAYS UNTIL FULLY MATURE.  
SERVICE CHARGE OF 12.5% IS APPLIED TO TABLES OF 5 OR MORE.

   THEBUCKLEYCOLLECTION.IE



# THE BULL & CASTLE

## 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.

## 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



# THE BULL & CASTLE

## GROUP MENU B €74.50

### STARTERS

#### F.X. BUCKLEY CAESAR SALAD

Parmesan dressing, Crowe's smoked bacon, croutons

#### JOSPER ROASTED BONE MARROW

Caramelised onion, gremolata, house sourdough

#### DEVILLED LAMB KIDNEYS

Smoked bacon, mushroom and toasted bread

#### FILLET OF BEEF CARPACCIO

Butternut squash puree, pickled mushroom, bone marrow croquette

#### TOONSBRIDGE SCAMORZA ARANCINI

Panko crumbed risotto, smoked tomato sauce

### MAINS

#### JOSPER SMOKED CHICKEN SUPREME

Crispy polenta, wild mushroom ragout

#### 8oz F.X. BUCKLEY FILLET STEAK

Mashed potato & peppercorn sauce

#### 12oz F.X. BUCKLEY STRIPLOIN STEAK

Mashed potato & peppercorn sauce

#### VEGAN WELLINGTON

Mushroom, chickpea, carrot, flaxseed, smoked tomato

#### 12oz F.X. BUCKLEY RIB EYE STEAK

Mashed potato & peppercorn sauce

#### 16oz F.X. BUCKLEY STRIPLOIN ON THE BONE

Mashed potato & peppercorn sauce

VEGETABLES AND BEEF DRIPPING CHIPS SERVED TO TABLE

### DESSERTS

#### TOFFEE APPLE CHEESECAKE

Treacle toffee, meringue

#### WARM CHOCOLATE & O'HARA'S STOUT BROWNIE

Butterscotch, vanilla ice cream

#### VANILLA CRÈME BRULÉE

Sable biscuit

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