

PRE-DINNER COCKTAILS

OYSTER SHELL MARTINI 16.00
Boatyard Gin, Gin Mare, Olive Leaf,
Lemon Peel, Vermouth, Oyster Shell

DAUSIE'S SPRITZ 14.00
Móinéir Strawberry Wine, Aperol,
Vermouth, Prosecco

BUCKLEY'S WHISKEY SOUR 15.00
Teeling Whiskey, Buffalo Trace, Fig,
Sasparilla, Citrus

BARREL & BONE 16.00
Powers Three Swallows, Buffalo Trace,
Chai, Date, Sherry, Bone Marrow

STARTERS

IRISH OYSTERS
Chardonnay and shallot vinaigrette
Connemara, Achill Island, Kelly's
Single/ 1/2 Dozen / Dozen 4.00/24/48

PAN FRIED SCALLOPS 20.00
black pudding, pea puree, cider jus

DEVILLED KIDNEYS 14.00
smoked bacon, mushroom, toast

CLASSIC PRAWN COCKTAIL 12.50
Dublin bay prawns, baby gem, Marie-rose sauce

SHELLFISH BISQUE 11.50
Crab crouton

IBERCO HAM 14.50
blistered peppers, rocket, shaved Parmesan

GRILLED SOURDOUGH 11.50
anchovies, red pepper pate

HOMEMADE RICOTTA 12.00
grilled courgette, olive tapenade garlic croutons

SAUTEED GAMBAS "PIL PIL" 19.95
angel hair chilli & garlic butter, sourdough toast

SMOKED MACKEREL PATE 10.50
Pickled cucumber jelly, grilled sourdough

IRISH GRASS FED HERITAGE STEAKS

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

FILLET		RIB EYE		STRIPLOIN	
6oz	41.00	10oz	42.00	8oz	32.50
8oz	49.00	12oz	49.00	10oz	40.00
10oz	57.00	14oz	56.50	12oz	47.00
12oz	65.00	16oz	64.00	14oz	54.50

STRIPLOIN ON THE BONE 47.50
16oz, onion rings, rocket and
Parmesan salad

SURF & TURF 50.00
6oz fillet, jospier grilled prawns

16oz T-BONE STEAK 62.00
onion rings, rocket and Parmesan salad

RIB EYE ON THE BONE 87.00
22oz, onion rings, rocket and
Parmesan salad

BEEF MEDALLIONS 36.00
served with a side & sauce of your choice

FOR TWO: CHATEAUBRIAND 110.00
16oz fillet of beef with mash, beef
dripping chips, vegetables, onion rings &
a selection of sauces

FOR TWO: COTE DE BOEUF 130.00
34oz rib steak with mash, beef dripping
chips, vegetables, onion rings & a
selection of sauces

FOR TWO: PORTERHOUSE 125.00
32oz double cut T-bone with mash, beef
dripping chips, vegetables, onion rings
& a selection of sauces

ADD TO YOUR STEAK
JOSPHER GRILLED PRAWNS 11.50

CHOOSE A SIDE: Beef dripping chips, creamy mashed potato
with spring onion or baby kale & feta salad

CHOOSE A SAUCE: pepper sauce, garlic butter, red wine Jus,
Béarnaise, Café de Paris butter

HOW DO YOU LIKE YOURS COOKED?

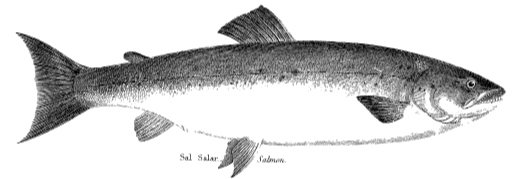
RARE Very red cool centre | **MEDIUM-RARE** Red warm centre |

MEDIUM Warm pink centre | **MEDIUM-WELL** Slight pink centre |

WELL-DONE Cooked through

FRESH FISH

ALL OUR FISH IS SOURCED DAILY FROM
LOCAL COASTS



MARKET FISH OF THE DAY ask your server

SOLE MEUNIÈRE 35.00
Sole on the bone, brown butter sauce

SOLE GRENOBLOISE 35.00
Sole on the bone, capers, lemon, croutons

ALE BATTERED HADDOCK AND CHIPS 23.00
Pea purée and tartar sauce

POACHED COD 27.00
Mixed peppers, herb crust

1kg LISSADELLE BAY MUSSELS & CHIPS 27.50
Smoked bacon & cider sauce, sourdough toast

MAINS

BBQ CHICKEN POUSSIN 27.00
Sweet corn puree, chorizo jam

VEGAN MEATBALLS 24.00
Romesco sauce

F.X. BUCKLEY BEEF BURGER 23.00
Bone marrow, American cheddar, pickles, salad, sesame bun, served with beef dripping chips

SIDES

Sauté Onions 7.50	Chestnut Mushrooms 8.00	Skinny Fries 7.00	Spring Onion Mash 7.50
Onion Rings 7.50 tarragon aioli	Creamed Spinach 8.00	Beef Dripping Chips 7.00	Rocket Parmesan Salad 7.50
Maple Roast Carrots 7.50 caramelised hazelnuts	House Salad 7.50	Polenta Fries 7.00 Parmesan and herbs	Additional Sauce 2.00 pepper sauce, garlic butter, Béarnaise or bone marrow jus
	Green Vegetables 7.50		





OUR BEEF

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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

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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 | Chips- Howard deHaene, Co.Dublin | Mushrooms- Codd’s Farm, Co. Carlow



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

Allergy and coeliac menu available, please ask your server

   THEBUCKLEYCOLLECTION.IE

