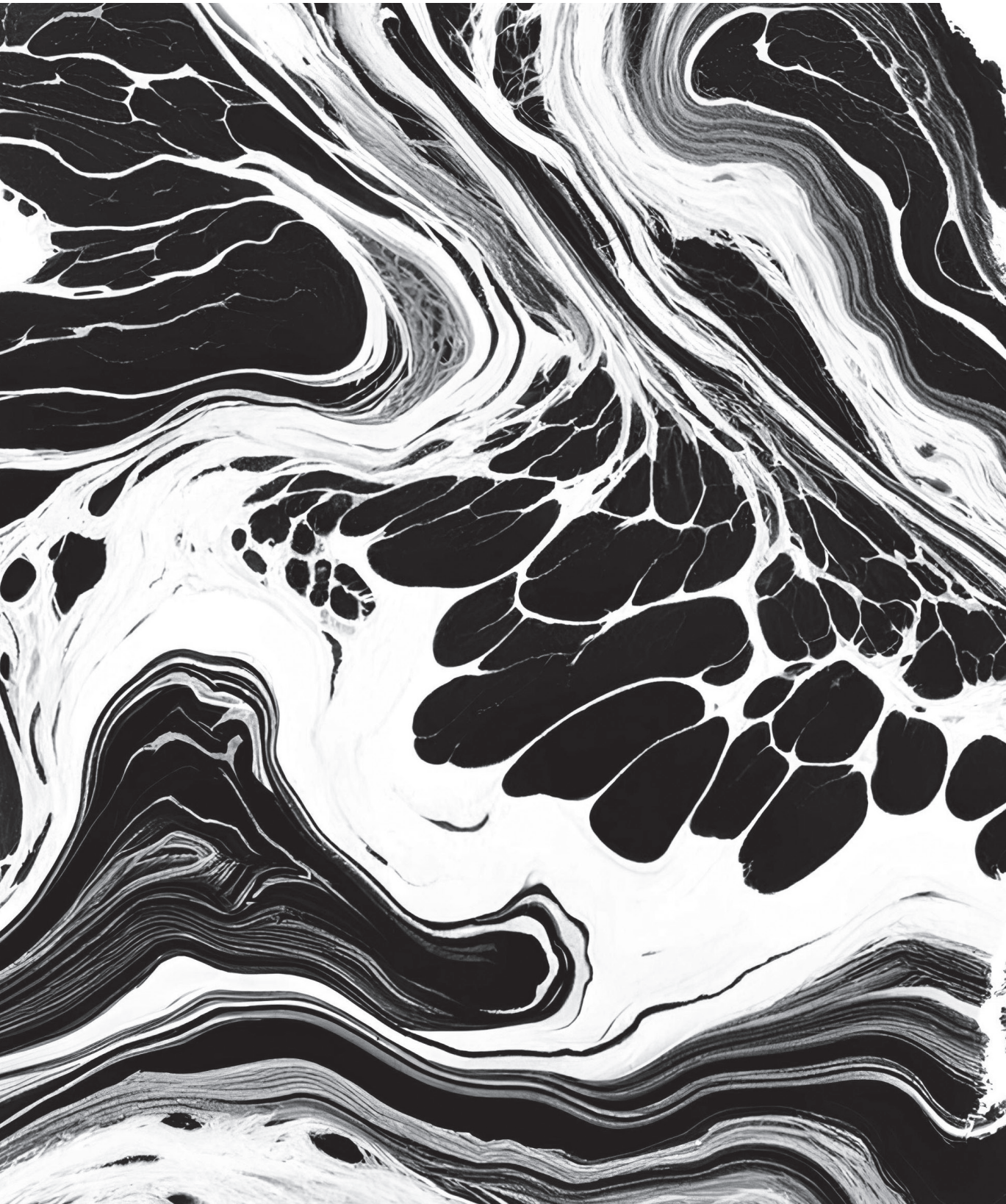
À LA CARTE



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

Beef Carpaccio
Rocket & Truffle Salad, Shaved Parmesan, Balsamic Glaze
16.50

Josper Roasted Gambas
Chilli Garlic Butter, Sourdough
19.50

Short Rib Nugget
Celeriac, Truffle Dressing
14.00

Achill Island Oysters
Three or Six
12.00 | 24.00

House Bread
Roasted Bone Marrow Butter and Gremolata
12.00

Devilled Kidneys
Smoked Bacon, Mushroom, Toast
14.00

Caesar Salad
Aged Parmesan, Crowe's Smoked Bacon
13.00

Beetroot Tartare
Goat's Cheese Croute, Herb Oil Dressing
12.50

Pan Fried Scallops
Brown Cabbage, Garlic Crisp, Bacon Jus
21.00

STEAK

Fillet		Rib Eye		Striploin	
170g/6oz	**44.50**	283g/10oz	**48.00**	283g/10oz	**46.50**
226g/8oz	**52.50**	340g/12oz	**55.00**	340g/12oz	**53.50**
283g/10oz	**62.00**	396g/14oz	**62.50**	396g /14oz	**61.00**
340g/12oz	**72.00**	453g/16oz	**70.00**	453g/16oz	**68.50**

Striploin On The Bone
453g/16oz
Served With Shoestring Onions
49.50

T- Bone Steak
453g/16oz
Served With Shoestring Onions
66.00

Choose a Side
Beef Dripping Chips | Mash Potato | Organic Leaf Salad

Choose a Sauce
Bone Marrow Jus | Pepper Sauce | Béarnaise | Garlic Butter

FOR TWO

Chateaubriand
453g/16oz
Fillet
115.00

Porterhouse
907g/32oz
Fillet & striploin
130.00

Irish Ex-Dairy Cow CDB
Rib on the bone
€16 per 100g

Served With
Beef Dripping Chips, Mash Potato, 2 Sides of Your Choice,
2 Sauces of Your Choice

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

A Discretionary Gratuity Fee of 12.5% is Added to All Groups of 5 or More

MAINS

Fish of the Day
Side of your Choice

Vegan Meat Balls
Romesco Sauce
25.00

6oz Beef Fillet Medallions
Mash, Shallots, Mushrooms & Marrow Jus
37.50

Silver Hill Duck Breast
Orange Sauce,
Side of your Choice
29.00

F.X. Buckley Burger
Caramelised Onions, Applewood Smoked Cheddar, Green Peppercorn Mayonnaise, Brioche Bun, Beef Dripping Chips
25.50

SIDES

Creamed Spinach Parmesan, Nutmeg	**8.00**
Roasted Carrots, Pecan & Maple Glaze	**7.50**
Organic Leaf & Shaved Vegetable Salad	**7.50**
Tender Stem Broccoli, Toasted Brown Miso	**8.00**
Beef Dripping Chips	**7.00**
Sauteed Chestnut Mushrooms	**8.00**
Mashed Potato	**7.50**
Caramelised Onions	**7.50**
Smoked Gubbeen Mac & Cheese	**7.50**
Truffle Chips, Grated Parmesan	**7.50**
Sweet Potato Gratin	**7.50**

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

"This Dublin institution showcases Irish beef at its best." **Katy McGuinness**

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 sirloin, it contains a T-shaped bone for extra flavour.

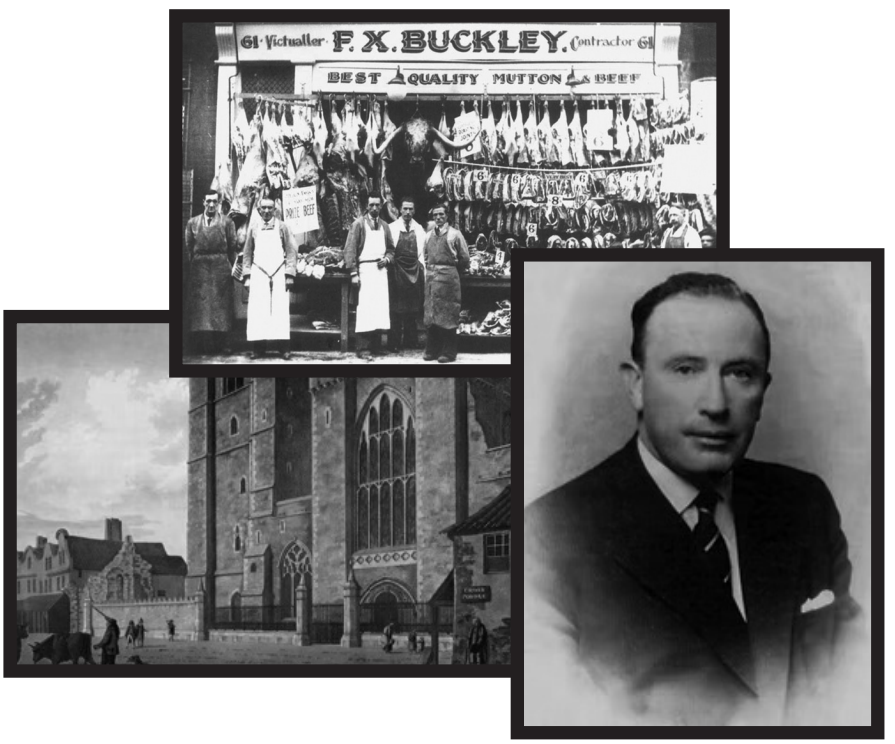
Striploin
One of the most flavoursome steaks, and it's almost as tender as fillet, cut from the middle so you get more prime meat for your money.

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.


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BEST QUALITY MUTTON & BEEF

