



# RYAN'S

RESTAURANT & GRILL ROOM

PARKGATE STREET

## LUNCH

<b>SOUP OF THE DAY</b>		<b>F.X. BUCKLEY STEAK SANDWICH</b>	21.00
Guinness & treacle bread	6.50	Firehouse sourdough, caramelised onion, rocket, horseradish mayonnaise served with beef dripping chips & pepper sauce	
<b>SANDWICH OF THE DAY</b>	10.50	<b>BEEF &amp; GUINNESS PIE</b>	21.00
<b>COMBO</b>	14.00	spring onion mash	
<b>CHOWDER</b>	14.95	<b>CHICKEN &amp; HAM HOCK PIE</b>	21.00
fresh smoked fish & shellfish soup, Guinness bread		mustard velouté, spring onion mash	
<b>DEVILLED KIDNEYS</b>	14.00	<b>F.X. BUCKLEY BURGER</b>	21.00
smoked bacon, mushroom & toast		bone marrow, American cheddar, pickles, salad, sesame bun, beef dripping chips	
<b>CAESAR SALAD</b>	12.00	<b>VEGAN COTTAGE PIE</b>	22.00
aged Parmesan, smoked bacon <i>Add chicken 4.50</i>		root vegetable mash, green beans	
<b>HADDOCK FISH 'N' CHIPS</b>	21.00		
crushed peas, tartar sauce, beef dripping chips			

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

<b>FILLET</b>		<b>RIB EYE</b>		<b>STRIPLOIN</b>	
170g/6oz	41.00	283g/10oz	42.00	283g/8oz	32.50
226g/8oz	49.00	340g/12oz	49.00	340g/10oz	40.00
283g/10oz	57.00	396g/14oz	56.50	396g/12oz	47.00
340g/12oz	65.00	453g/16oz	64.00	453g/14oz	54.50

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

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

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

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

**6oz MEDALLIONS OF FILLET BEEF** 37.50  
spring onion mash, shallots, mushroom & bone marrow jus

## SIDES

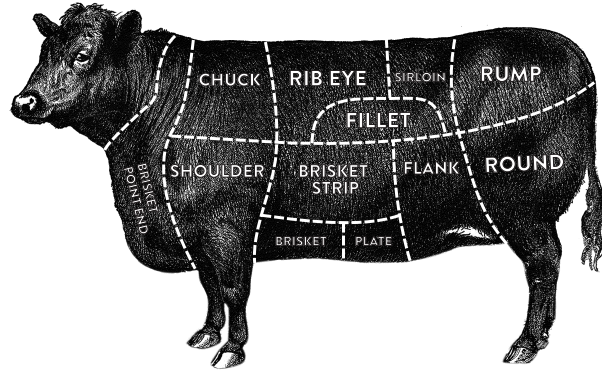
<b>Organic leaf &amp; shaved vegetable salad</b>	7.00	<b>Caramelised onions</b>	7.00
<b>Tenderstem broccoli</b>		<b>French fried onion rings</b>	7.50
miso mayonnaise, preserved lemon	8.00	<b>Beef dripping chips</b>	7.00
<b>Sautéed chestnut mushrooms</b> wilted watercress	8.00	<b>Creamy mashed potato</b> with spring onion	7.00



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## 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.



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](http://THEBUCKLEYCOLLECTION.IE)

