



# Frank's

## BAR

### LIGHT BITES

<b>IRISH OYSTERS</b> Chardonnay and shallot vinaigrette	3.50 each
<b>SMOKED ALMONDS</b>	5.00
<b>GORDAL OLIVES</b>	6.00
<b>CAVISTONS BREADS &amp; DIPS</b> basil pesto, tapenade, sundried tomato paste	8.50
<b>SELECTION OF IRISH CHEESE</b> plumb relish, wheat crackers	14.95
<b>SAUTEED GAMBAS "PIL PIL"</b> angle hair chilli & garlic butter, sourdough toast	18.50
<b>TOONSBRIDGE SCAMORZA ARANCINI</b> fennel & kohlrabbi salad, roast pepper dressing	12.00
<b>FRANK'S SHARING PLATTER</b> Gordal olives, smoked almonds, glazed andarl pork ribs, gambas 'pil pil', crispy polenta fries, sourdough toast	24.00
<b>CHARCUTERIE BOARD</b> selection of cured meats, pickled vegetables, crackers	19.00

### MAINS

<b>F.X. BUCKLEY BEEF BURGER</b> Crowe's farm bacon, aged Dubliner cheddar, lettuce, tomato, pickle, onion ring, burger sauce, brioche bun, chips	21.00
<b>VEGAN WELLINGTON</b> mushroom, chickpea, carrots, spinach, flax seed, smoked tomato sauce	19.00
<b>ALE BATTERED HADDOCK &amp; CHIPS</b> pea purée, tartar sauce	21.00
<b>1kg LISSADELLE BAY STEAMED MUSSELS &amp; CHIPS</b> white wine & tarragon sauce, sourdough toast	27.50

### SIDES

<b>CRISPY BEER BATTERED ONION RINGS</b>	7.00
<b>CRISPY POLENTA FRIES</b> parmesan & herbs	6.00
<b>BEEF DRIPPING CHIPS</b>	5.50
<b>SAUTEED GREEN VEGETABLES</b>	6.00

## F.X. BUCKLEY. STEAKS

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

<b>F.X. BUCKLEY 6oz FILLET</b>	36.50
<b>F.X. BUCKLEY 8oz SIRLOIN</b>	30.00
<b>F.X. BUCKLEY 10oz SIRLOIN</b>	36.00
<b>F.X. BUCKLEY 10oz RIB EYE</b>	38.50
<b>F.X. BUCKLEY 12oz RIB EYE</b>	45.50
<b>16oz T-BONE STEAK</b> onion rings, shallot purée, rocket and Parmesan salad	54.00

STEAKS ARE SERVED WITH BEEF DRIPPING CHIPS AND PEPPER SAUCE

SHARING STEAKS AVAILABLE, PLEASE ASK YOUR SERVER FOR OUR  
A LA CARTE MENU



## 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.

## ORIGIN

QUALITY IRISH INGREDIENTS FROM OUR SPECIALIST SUPPLIERS

- Leaves – Gold River Farm, Co. Wicklow
- Cress – Little Cress, Co. Meath | Bacon – Crowes farm, Tipperary
- Smoked salmon – Terry Butterly, Louth
- Oysters – Kellys, Achill Island, Hartys Carlingford
- Goats curd – Toonsbridge Dairy, Cork
- Mushrooms – Howard deHaene, Co. Dublin
- Potatoes – Rice Hill, Farm Ashbourne
- Cheese – Sheridan’s Cheese monger



# THE BUCKLEY COLLECTION

   [THEBUCKLEYCOLLECTION.IE](http://THEBUCKLEYCOLLECTION.IE)

**Allergy and coeliac menu available, please ask your server**  
**All parties of 8 or more are subject to a discretionary service charge of 12.5%**  
**all of which goes directly to the staff working at the time**

