Frank's BAR

۲

LIGHT BITES

IRISH OYSTERS S Chardonnay and shallot vinaigrette	3.50 each
SMOKED ALMONDS	5.00
GORDAL OLIVES	6.00
CAVISTONS BREADS & DIPS basil pesto, tapenade, sundried tomato paste	8.50
SELECTION OF IRISH CHEESE plumb relish, wheat crackers	14.95
SAUTEED GAMBAS "PIL PIL" angle hair chilli & garlic butter, sourdough toast	18.50
TOONSBRIDGE SCAMORZA ARANCINI fennel & kohlrabbi salad, roast pepper dressing	12.00
FRANK'S SHARING PLATTER Gordal olives, smoked almonds, glazed andarl pork ribs, gambas 'pil j crispy polenta fries, sourdough toast	24.00 pil',
CHARCUTERIE BOARD selection of cured meats, pickled vegetables, crackers	19.00
MAINS	
F.X. BUCKLEY BEEF BURGER Crowe's farm bacon, aged Dubliner cheddar, lettuce, tomato, pickle, onion ring, burger sauce, brioche bun, chips	21.00
VEGAN WELLINGTON mushroom, chickpea, carrots, spinach, flax seed, smoked tomato sau	19.00 ce
ALE BATTERED HADDOCK & CHIPS pea purée, tartar sauce	21.00
1kg LISSADELLE BAY STEAMED MUSSELS & CHIPS white wine & tarragon sauce, sourdough toast	27.50
SIDES	
CRISPY BEER BATTERED ONION RINGS	7.00
CRISPY POLENTA FRIES parmesan & herbs	6.00
BEEF DRIPPING CHIPS	5.50
SAUTEED GREEN VEGETABLES	6.00

F.X.BUCKLEY. STEAKS

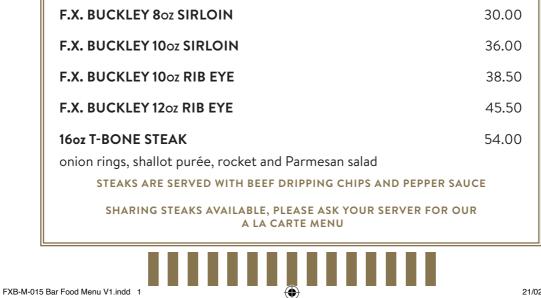
ALL OUR STEAKS ARE 28 DAY DRY AGED AND CUT TO ORDER

F.X. BUCKLEY 6oz FILLET

۲

36.50

۲



21/02/2024 06:30

 \odot

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



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

FXB-M-015 Bar Food Menu V1.indd 2

۲

M-0015

۲