



F. X. BUCKLEY.

STEAK AND DRINKS PAR EXCELLENCE

LUNCH GROUP MENU €45

Available Monday- Friday 12-3

Saturday & Sunday 12-4

STARTERS

DEVILLED LAMB KIDNEYS

bacon, mushroom, sourdough toast

SOUP OF THE DAY

Guinness & treacle bread

TOONSBRIDGE SCAMORZA ARANCINI

fennel & kohlrabi salad, roast pepper dressing

MAINS

8oz F.X. BUCKLEY SIRLOIN STEAK

chips, pepper sauce

F.X. BUCKLEY BEEF BURGER

Crowe's farm bacon, aged Dubliner cheddar, lettuce, tomato, pickle, burger sauce, brioche bun chips

ALE BATTERED HADDOCK AND CHIPS

pea purée and tartar sauce

FILLET OF SEAN RING CHICKEN

puy lentil, crisp kale, chicken 'jus gras'

HOW DO YOU LIKE YOUR STEAK COOKED?

RARE

Very red cool centre

MEDIUM-RARE

Red warm centre

MEDIUM

Warm pink centre

MEDIUM-WELL

Slight pink centre

WELL-DONE

Cooked through

DESSERTS

STICKY TOFFEE PUDDING

rum & raisin ice cream

SELECTION OF ICE CREAM

“THURSDAY: NOT A GOOD DAY EITHER FOR MUTTON KIDNEY AT BUCKLEY’S,
FRIED WITH BUTTER, A SHAKE OF PEPPER”

JAMES JOYCE, ULYSSES



THEBUCKLEYCOLLECTION.IE





F. X. BUCKLEY.

STEAK AND DRINKS PAR EXCELLENCE

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.

OUR STEAKS

T-BONE

A cross cut containing the fillet and the sirloin, it contains a T-shaped bone for extra flavour.

SIRLOIN

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.

SIRLOIN 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.

ORIGIN

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
Beetroot – Mooncoin, Co. Kilkenny | Mushrooms – Codd's Farm, Co. Carlow/Ard Macha, Co. Fermanagha



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F. X. BUCKLEY.

STEAK AND DRINKS PAR EXCELLENCE

GROUP MENU A €57.50

STARTERS

SOUP OF THE DAY

Guinness & treacle bread

DEVILLED SLANEY VALLEY LAMB KIDNEYS

bacon, mushroom, sourdough toast

ANDARL FARM PORK BELLY

braising liquor, pineapple & apple chutney

TOONSBRIDGE SCAMORZA ARANCINI

fennel & kohlrabbi salad, roast pepper dressing

MAINS

10oz F.X. BUCKLEY SIRLOIN STEAK

pepper sauce

10oz F.X. BUCKLEY RIB EYE STEAK

pepper sauce

FILLET OF SEAN RING CHICKEN

puy lentil, crisp kale, chicken 'jus gras'

LEMON SOLE MEUNIER

potato terrine, Castletownbere shrimp, sweetheart cabbage

VEGAN WELLINGTON

mushroom, chickpea, carrots, spinach, flax seed and smoked tomato sauce



STEAMED GREENS, BEEF DRIPPING CHIPS,
MASHED POTATO & MUSHROOM

HOW DO YOU LIKE YOUR STEAK COOKED?

RARE
Very red cool centre

MEDIUM-RARE
Red warm centre

MEDIUM
Warm pink centre

MEDIUM-WELL
Slight pink centre

WELL-DONE
Cooked through

DESSERTS

STICKY TOFFEE PUDDING

vanilla ice cream

VANILLA PANNA COTTA

berry mousse, marinated fruit

SELECTION OF GELATO

“THURSDAY: NOT A GOOD DAY EITHER FOR MUTTON KIDNEY AT BUCKLEY’S,
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JAMES JOYCE, ULYSSES



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Beetroot – Mooncoin, Co. Kilkenny | Mushrooms – Codd’s Farm, Co. Carlow/Ard Macha, Co. Fermanagha

F. X. BUCKLEY.

STEAK AND DRINKS PAR EXCELLENCE

GROUP MENU B €67.50

STARTERS

SOUP OF THE DAY

Guinness & treacle bread

DEVILLED SLANEY VALLEY LAMB KIDNEYS

bacon, mushroom, sourdough toast

ANDARL FARM PORK BELLY

braising liquor, pineapple & apple chutney

TOONSBRIDGE SCAMORZA ARANCINI

fennel & kohlrabbi salad, roast pepper dressing

LOBSTER CAKE

Bisque, fine herb salad

SAUTEED GAMBAS "PIL PIL"

angle hair chilli & garlic butter, sourdough toast

MAINS

8oz F.X. BUCKLEY FILLET STEAK

pepper sauce

12OZ F.X. BUCKLEY RIB EYE

pepper sauce

FILLET OF SEAN RING CHICKEN

puy lentil, crisp kale, chicken 'jus gras'

FILLET OF ATLANTIC HALIBUT

asparagus, chickpea ragout

VEGAN WELLINGTON

mushroom, chickpea, walnuts carrots,
spinach, flax seed and smoked tomato sauce



STEAMED GREENS, BEEF DRIPPING CHIPS,
MASHED POTATO & MUSHROOM

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DESSERTS

STICKY TOFFEE PUDDING

vanilla ice cream

VANILLA PANNA COTTA

berry mousse, marinated fruit

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