۲

LUNCH GROUP MENU €45

Available Monday- Friday 12-3 Saturday & Sunday 12-4

STARTERS

DEVILLED LAMB KIDNEYS bacon, mushroom, sourdough toast

TOONSBRIDGE SCAMORZA ARANCINI fennel & kohlrabi salad, roast pepper dressing

.....

.....

SOUP OF THE DAY Guinness & treacle bread

.....

MAINS

8oz F.X. BUCKLEY SIRLOIN STEAK chips, pepper sauce

ALE BATTERED HADDOCK AND CHIPS pea purée and tartar sauce

F.X. BUCKLEY BEEF BURGER Crowe's farm bacon, aged Dubliner cheddar, lettuce, tomato, pickle, burger sauce, brioche bun chips

FILLET OF SEAN RING CHICKEN puy lentil, crisp kale, chicken 'jus gras'

HOW DO YOU LIKE YOUR STEAK COOKED?

RARE Very red cool centre

۲

MEDIUM-RARE Red warm centre MEDIUM MEDIUM-WELL Warm pink centre 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



۲

F. X. BUCKLEY.

۲

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

۲

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.

۲

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





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

LEMON SOLE MEUNIER potato terrine, Castletownbere shrimp, sweetheart cabbage

10oz F.X. BUCKLEY RIB EYE STEAK pepper sauce

FILLET OF SEAN RING CHICKEN puy lentil, crisp kale, chicken 'jus gras' VEGAN WELLINGTON mushroom, chickpea, carrots, spinach, flax seed and smoked tomato sauce

ండించిన్నంతింది. 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

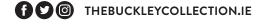
VANILLA PANNA COTTA

berry mousse, marinated fruit

SELECTION OF GELATO

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

JAMES JOYCE, ULYSSES







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





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 ATLANTIC HALIBUT asparagus, chickpea ragout

.....

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

FILLET OF SEAN RING CHICKEN puy lentil, crisp kale, chicken 'jus gras'



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

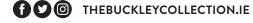
VANILLA PANNA COTTA

berry mousse, marinated fruit

SELECTION OF GELATO

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

JAMES JOYCE, ULYSSES







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

