



F. X. BUCKLEY.

STEAK AND DRINKS PAR EXCELLENCE

GROUP MENU A €62.50

STARTERS

SHORT RIB NUGGET

celeriac, truffle dressing

F.X. BUCKLEY CAESAR SALAD

aged Parmesan, smoked bacon

DEVILLED LAMBS KIDNEYS

smoked bacon, mushroom and toasted bread

SPRING VEGETABLE MINISTRONE

tomato broth, orzo pasta

ROAST KING OYSTER MUSHROOM

celeriac & leek puree, crisp celeriac

MAINS

6oz F.X. BUCKLEY FILLET STEAK

spring onion mash, peppercorn sauce

10oz F.X. BUCKLEY STRIPLOIN STEAK

spring onion mash, peppercorn sauce

10oz F.X. BUCKLEY RIB EYE STEAK

spring onion mash, peppercorn sauce

ROAST SUPREME OF SEAN RING CHICKEN

kohlrabi fondant, mushroom ragout

RED LENTIL, PISTACHIO & CHICKPEA

MEDALLION DAL

lemon mint yoghurt

BEEF DRIPPING CHIPS AND SELECTION OF SEASONAL VEGETABLES

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

BLACKFOREST CHEESECAKE

dark chocolate, marinated cherries

SEA BUCKTHORN & BLACKCURRANT PARFAIT

brown sugar cracker

CHOCOLATE & ORANGE PUDDING

blood orange sorbet, candied orange

“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

GROUP MENU B €72.50

STARTERS

SHORT RIB NUGGET

celeriac, truffle dressing

F.X. BUCKLEY CAESAR SALAD

aged Parmesan, smoked bacon

SPRING VEGETABLE MINISTRONE

tomato broth, orzo pasta

DEVILLED LAMBS KIDNEYS

smoked bacon, mushroom and toasted bread

ROAST KING OYSTER MUSHROOM

celeriac & leek pureé, crisp celeriac

CHICKEN LIVER & FOIE GRAS PARFAIT

mead jelly, brioche toast

MAINS

8oz F.X. BUCKLEY FILLET STEAK

spring onion mash, peppercorn sauce

12oz F.X. BUCKLEY STRIPLOIN STEAK

spring onion mash, peppercorn sauce

12oz F.X. BUCKLEY RIB EYE STEAK

spring onion mash, peppercorn sauce

16oz F.X. BUCKLEY STRIPLOIN ON THE BONE

spring onion mash, peppercorn sauce

FILLET OF ATLANTIC HALIBUT

lona farm vegetable velouté

ROAST SUPREME OF SEAN RING CHICKEN

kohlrabi fondant, mushroom ragout

RED LENTIL, PISTACHIO & CHICKPEA

MEDALLION DAL

lemon mint yoghurt

BEEF DRIPPING CHIPS AND SELECTION OF SEASONAL VEGETABLES

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

BLACKFOREST CHEESECAKE

dark chocolate, marinated cherries

SEA BUCKTHORN & BLACKCURRANT PARFAIT

brown sugar cracker

CHOCOLATE & ORANGE PUDDING

blood orange sorbet, candied orange

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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.

STRIPLOIN

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.

STRIPLOIN 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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