

CHRISTMAS LUNCH €65
Available 12-2.30pm

STARTERS

DEVILLED LAMB KIDNEYS

smoked bacon, mushroom, toasted bread

F.X. BUCKLEY CAESAR SALAD

aged Parmesan, Crowe's smoked bacon

WICKLOW VENISON CROQUETTE

carrot & thyme pureé, pickled carrot

SPICED BUTTERNUT SQUASH & COCONUT SOUP

dukkah, Firehouse focaccia

ROAST KING OYSTER MUSHROOM

celeriac & leek pureé, crisp celeriac

MAINS

6oz F.X. BUCKLEY FILLET STEAK

spring onion mash, peppercorn sauce

COCONUT DAL

lemon mint yoghurt

8oz F.X. BUCKLEY STRIPLOIN STEAK

spring onion mash, peppercorn sauce

PAN ROAST FILLET OF HALIBUT

parsnip puree, confit shallot, sage

SUPREME OF SEAN RING CHICKEN

morels sauce, toasted barley



BEEF DRIPPING CHIPS
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
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DESSERT

CARAMELIZED BROWN BREAD PARFAIT cherries, hazelnut brittle

WHITE & DARK CHOCOLATE MOUSSE hazelnut, caramel

Service charge of 12.5% is applied to tables of 5 or more



CHRISTMAS DINNER €85

STARTERS

CHICKEN LIVER & FOIE GRAS PARFAIT
apple chutney, toasted brioche

WICKLOW VENISON CROQUETTE
carrot & thyme pureé, pickled carrot

ANDARL FARM PORK BELLY
Shines tuna, cucumber relish

F.X. BUCKLEY CAESAR SALAD
aged Parmesan, Crowe's smoked bacon.

DEVILLED LAMB KIDNEYS
smoked bacon, mushroom, toasted bread

SPICED BUTTERNUT SQUASH & COCONUT SOUP
dukkah, Firehouse focaccia

MAINS

8oz F.X. BUCKLEY FILLET STEAK
spring onion mash, peppercorn sauce

SUPREME OF SEAN RING CHICKEN
morels sauce, toasted barley

10oz F.X. BUCKLEY RIB EYE STEAK
spring onion mash, peppercorn sauce

COCONUT DAL
lemon mint yoghurt

16oz F.X. BUCKLEY STRIPLOIN ON THE BONE
spring onion mash, peppercorn sauce

PAN FRIED FILLET OF HALIBUT
parsnip puree, confit shallot, sage



BEEF DRIPPING CHIPS
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
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DESSERT

CARAMELIZED BROWN BREAD PARFAIT cherries, hazelnut brittle

WHITE & DARK CHOCOLATE MOUSSE hazelnut, caramel

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F. X. BUCKLEY.

STEAK AND DRINKS PAR EXCELLENCE



OUR BEEF

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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.

ORIGIN

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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

