

PRE-DINNER COCKTAILS

CLASSIC VODKA MARTINI 12.00 FRENCH MARTINI 12.00 TOM COLLINS 12.00 MANHATTAN 11.00 PROSECCO COSMOPOLITAN 10.00

STARTERS

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

JAMES JOYCE,
ULYSSES

DEVILLED LAMB KIDNEYS bacon, mushroom and toasted bread	9.50	ASPARAGUS, POACHED EGG, HOLLANDAISE	9.00
FOIE GRAS AND DUCK LIVER PÂTÉ caramelised kumquat jam, toasted brioche - add glass of Muscat de Beumes De Venise	10.00 7.75	F.X. BUCKLEY CURED IRISH SALMON blini, chive crème fraîche, mustard honey dressing	9.50
FILLET STEAK TARTARE fresh horseradish, watercress, potato crisps	11.00	KILKEEL HARBOUR SCALLOPS F.X. Buckley black pudding, crushed minted peas, hollandaise	13.50
1/2 DOZEN CARLINGFORD LOUGH OYSTERS and sherry vinaigrette	12.50	SOUP OF THE DAY	5.50
BREAD AND DIPS	4.00	CLASSIC CAESAR SALAD aged Parmesan, smoked bacon	7.50
BABY BACK PORK RIBS	8.50	ROARING BAY, CORK MUSSELS shallots, garlic, white wine	8.25



IRISH GRASS FED HERITAGE STEAKS

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

ADD TO YOUR STEAK

SEARED SCALLOPS 11.50

OYSTERS WRAPPED IN BACON 8.50

SEARED FOIE GRAS 12.00

JOSPER ROASTED GAMBAS 11.00

FILLET

8oz
10oz
12oz
14oz

30.00
35.00
39.00
42.00

RIB EYE

10oz
14oz
16oz
18oz

26.50
31.25
35.00
38.00

SIRLOIN

10oz
12oz
14oz
16oz

27.50
32.00
36.00
40.00

RUMP

10oz
12oz
14oz
16oz

24.50
27.25
29.75
31.25

RIB EYE ON THE BONE 22oz served with Cajun onions 41.00

SIRLOIN ON THE BONE 16oz served with Cajun onions 32.50

T-BONE STEAK 16oz served with Cajun onions 36.50

CHOOSE A SIDE: spring onion mash potato, beef dripping chips, baked potato or Irish lettuce & herb salad

CHOOSE A SAUCE: peppercorn, Béarnaise, red wine jus or garlic butter

STEAK & SEAFOOD 6oz fillet steak and scallops 32.00

6oz MEDALLIONS OF FILLET BEEF spring onion mash, shallots, mushroom & red wine jus 23.00

FOR TWO: CHATEAUBRIAND 68.00

16oz fillet of beef with beef dripping chips, mash, vegetables, sautéed onions, mushrooms & a selection of sauces

FOR TWO: PORTERHOUSE 63.00

Double cut T-bone with beef dripping chips, mash, vegetables, sautéed onions, mushrooms & a selection of sauces

HOW DO YOU LIKE YOURS COOKED?

RARE

Very red cool centre

MEDIUM-RARE

Red warm centre

MEDIUM

Warm pink centre

MEDIUM-WELL

Slight pink centre

WELL-DONE

Cooked through

OUR STEAKS ARE COOKED IN CHARCOAL OVENS AT 350°

MAINS

FISH OF THE DAY

FREE RANGE CORN FED IRISH CHICKEN pea and chorizo creamed barley, spinach, fresh herb dressing	18.00
PORTOBELLO MUSHROOM WELLINGTON duxelles, spinach, cashew nuts, smoked Gubbeen, green beans	16.50
F.X. BUCKLEY BURGER beef tomato, lettuce, melted cheese, smoked bacon, onion ring, gherkin, beef dripping chips	15.50

SIDES

Creamed spinach with Parmesan 4.45	Sautéed onion 3.45
Green beans sauteed with shallots 4.45	French fried onion rings 4.45
Irish lettuce & herb salad 4.45	Crispy Cajun onion 3.45
Maple roasted carrots & parsnips with candied pecan nuts 4.45	Macaroni & Gubbeen cheese 4.45
Baked creamed cauliflower gratin 4.45	Beef dripping chips 3.45
Sautéed field mushrooms with garlic and parsley 3.75	Creamy mashed potato with spring onion 3.45
	Parmesan and truffle oil beef dripping chips 4.45

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