

# F. X. BUCKLEY.

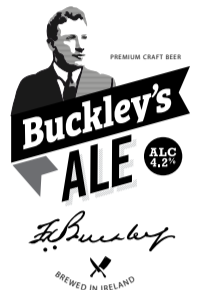
STEAK AND DRINKS PAR EXCELLENCE

## STARTERS

<b>HOMEMADE BREAD &amp; DIPS</b> €4.00	<b>KILKEEL HARBOUR SCALLOPS</b> F.X.Buckley black pudding, crushed minted peas, hollandaise €12.50
<b>ASPARAGUS, POACHED EGG, HOLLANDAISE</b> €9.00	<b>FILLET STEAK TARTAR</b> fresh horseradish, watercress, potato chips €11.00
<b>DEVILLED LAMBS KIDNEYS</b> bacon, mushroom and toasted bread €9.50	<b>F.X.BUCKLEY BLACK PUDDING CROQUETTE</b> pearl barley, green herb dressing €8.95
<b>F.X.BUCKLEY CURED SALMON</b> blini, chive crème fraiche, mustard honey dressing €9.50	<b>FOIE GRAS AND DUCK LIVER PÂTÉ</b> caramelised kumquat jam, toasted broiche €9.50 add glass of sauternes €8.50
<b>CREAMY SEAFOOD CHOWDER</b> homemade brown bread €7.25	<b>½ DOZEN CARLINGFORD OYSTERS</b> sherry vinaigrette €12.50
<b>CASTLETOWNBERE MUSSELS</b> white wine, shallots, garlic, curly parsley, homemade brown bread €8.25	<b>RACK OF BABY BACK PORK RIBS</b> €8.50
<b>BUFFALO CHICKEN WINGS</b> hot and sticky sauce €7.50	<b>SOUP OF THE DAY</b> homemade bread €5.25
<b>CLASSIC CAESAR SALAD</b> aged Parmesan, smoked bacon €7.25	

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

JAMES JOYCE,  
ULYSSES



## IRISH GRASS FED HERITAGE STEAKS

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

ADD TO YOUR STEAK	FILLET	RIB EYE	SIRLOIN	RUMP	HOW DO YOU LIKE YOURS COOKED?
SEARED SCALLOPS 11.50	8oz 30.00 10oz 35.00 12oz 39.00 14oz 42.00	10oz 26.50 14oz 31.25 16oz 35.00 18oz 38.00	10oz 27.50 12oz 32.00 14oz 36.00 16oz 40.00	10oz 24.50 12oz 27.25 14oz 29.75 16oz 31.25	RARE Very red cool centre
SEARED FOIE GRAS 12.00	<b>RIB EYE ON THE BONE</b> 22oz served with Cajun onions			€41.00	MEDIUM-RARE Red warm centre
	<b>SIRLOIN ON THE BONE</b> 16oz served with Cajun onions			€32.50	MEDIUM Warm pink centre
	<b>T-BONE STEAK</b> 16oz served with Cajun onions			€36.50	MEDIUM-WELL Slight pink centre
The above steaks are served with a choice of beef fat chips, spring onion mash potato or salad and a choice of pepper sauce, garlic butter, red wine jus or béarnaise.					
	<b>6oz MEDALLIONS OF FILLET BEEF</b> spring onion mash, shallots, mushroom & red wine jus			€23.00	WELL-DONE Cooked through
	<b>FOR TWO: CHATEAUBRIAND</b> 16oz fillet of beef with fries, mash, vegetables, sautéed onions, mushrooms & a selection of sauces			€68.00	
	<b>FOR TWO: PORTERHOUSE</b> Double cut T-bone with fries, mash, vegetables, sautéed onions, mushrooms & a selection of sauces			€63.00	

OUR STEAKS ARE COOKED IN CHARCOAL OVENS AT 350°

## MAINS

<b>FREE RANGE CORN-FED IRISH CHICKEN SUPREME</b> pea and chorizo pearl barley with sautéed spinach and green herb dressing	€17.95
<b>PORTOBELLO MUSHROOM WELLINGTON</b> wild mushroom duxelles, spinach, cashew nuts, smoked Irish Gubbeen and green beans	€16.50
<b>BEER BATTERED HADDOCK</b> crushed mint peas, tartare sauce and beef fat chips	€14.50
<b>F.X.BUCKLEY BEEF &amp; GUINNESS PIE</b> creamy mashed potato	€14.50
<b>F.X.BUCKLEY BURGER</b> beef tomato, lettuce, melted cheese, smoked bacon, gherkin and beef fat chips	€14.00
<b>RACK OF BABY BACK PORK RIBS</b> beef fat chips, salad or baked potato	€14.50
<b>FISH OF THE DAY</b>	



F.X.BUCKLEY.  
ESTABLISHED  
1930



28 DAY  
DRY AGED BEEF

Service charge of 12% is applied to tables of 5 or more, all of which goes to the staff.