

F.X.BUCKLEY.

STEAKHOUSE

STEAK AND DRINKS PAR EXCELLENCE

LUNCH MENU

ALL COURSES AS PRICED OR SET TWO COURSES €15.00, THREE COURSES €20.00

(10oz F.X.BUCKLEY Rib Eye Steak, €5 supplement)

STARTERS

Flambéed Kidneys €8.50

Bacon, whole grain mustard, brandy and cream. Served with homemade toasted bread

"Thursday: not a good day either for mutton kidney at Buckley's, fried with butter, a shake of pepper"
James Joyce, Ulysses

Duck Liver Pâté €8.50

Toasted brioche, spiced apple chutney

Soup of the Day €5.00

Served with homemade bread

Bread & Dips €4.50

Creamy Seafood Chowder €7.00

Served with homemade bread

Caesar Salad €6.50

Baby gem lettuce, Parmesan, smoked bacon and croutons

SALADS & SANDWICHES

Ploughman's Lunch €12.00

Duck liver pate, home cured beef, Scotch egg, homemade pickles, Irish cheeses and a selection of bread

Roast Chicken Caesar Salad €10.00

Baby gem lettuce, Parmesan, smoked bacon and croutons

Irish Ryefield's Goat Cheese

Salad €10.00

Rocket, beetroot, new potatoes, cherry tomatoes and walnuts

F.X.BUCKLEY Dry Aged Rump Steak Sandwich & Chips €10.50

Brioche role with sautéed onions, rocket, garlic and horseradish mayonnaise, with pepper sauce

Home Cured Salmon

on Brown Bread €9.95

With crème fresh and a potato salad

Wrap Special €10.00

Wrap of the day with home-cut chips and a bowl of soup

Super Food Salad €11.00

Warm roast chicken breast, green beans, pecan nuts, spinach, tomato, beetroot and olive oil vinaigrette

F.X.BUCKLEY Black Pudding Salad €9.95

Baby leaf salad, apple chutney, croutons, pine nuts, carrot, red pepper and whole grain mustard dressing



Wrap of the Day €8.50

Served with home-cut chips

MAIN COURSES

10oz F.X.BUCKLEY Rib Eye Steak

28 Day Dry-Aged €19.95

8oz F.X.BUCKLEY Flat Iron Steak

€14.50

CHOOSE A SAUCE: *peppercorn, béarnaise, red wine jus or garlic butter.*

CHOOSE A SIDE: *spring onion mash potato, home-cut chips, house salad or baked potato.*

F.X.BUCKLEY Burger €10.50

F.X.BUCKLEY prime beef on a brioche bun with tomato, lettuce, melted cheese, smoked bacon and gherkin, served with home-cut chips

Beer Battered Haddock & Chips €12.00

With crushed minted peas

Baked Cod €11.50

Herb crushed potato and a lemon dressed salad

All F.X.BUCKLEY Steaks are available at lunchtime (please allow cooking time)

DESSERTS

Baked New York Style White Chocolate & Blueberry Cheesecake €6.95

Zesty Lime Pie €6.95

Vanilla Creme Brûlée €6.95

Double Chocolate Tart €6.95

Selection of Ice Cream €5.50

All beef in our restaurant is of Irish origin.

F.X.BUCKLEY Family Butchers Dry-Age Steaks for a Minimum of 28 Days until Fully Mature.

Service charge of 10% is applied to tables of 5 or more.



F. X. BUCKLEY.

—→ STEAKHOUSE ←—

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.

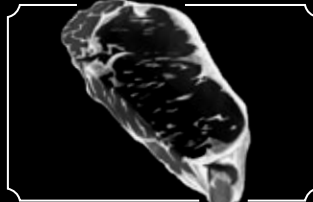
Storing meat for several weeks where it can lose up to 16% of its weight involves considerable expertise so all F.X.BUCKLEY butchers are specifically trained for the process. The benefit for our patrons is to experience the concentration and saturation of natural meat flavours and superior tenderness. Hence why you will hear experts use terms such as “buttery and rich”, and “earthy and nutty” to describe our dry-aged beef.

FILLET



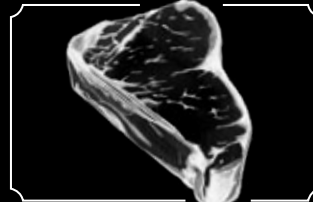
The most tender of steaks and lean in appearance. This meat has a sublime, subtle flavour and is available in steaks and medallions.

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.

T-BONE



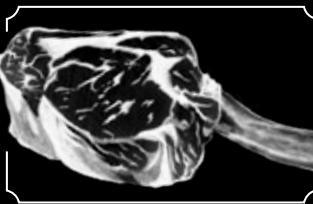
A cross cut containing the fillet and the sirloin, it contains a T-shaped bone for extra flavour.

RIB EYE



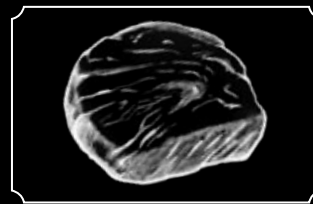
Delicious beefy flavour, this heavily marbled cut has a ribbon of fat at its core which melts during cooking, making the meat sensationally juicy.

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.

RUMP



Rich, beefy taste with a firm, juicy bite.

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QUALITY MEAT ONLINE
WWW.FXBUCKLEY.IE

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