

THE
BULL & CASTLE
BY F.X. BUCKLEY.

LUNCH

ALL COURSES AS PRICED OR SET TWO COURSES €16.00, THREE COURSES €20.00
10oz RIB EYE STEAK €5.95 SURCHARGE

STARTERS

WILD MUSHROOMS

With truffle oil on brioche
€9.25 (Add pancetta for €2)

SOUP OF THE DAY

With homemade bread €5.25

DUCK LIVER PÂTÉ

Clementine and brandy
marmalade and crouton €8.50
(Recommended with a glass
of Sauternes €8.50)

FLAMBÉED KIDNEYS

With bacon, wholegrain
mustard, brandy & cream served
with toasted breads €9.50

CAESAR SALAD

Baby gem lettuce,
Parmesan, smoked bacon
and croutons €7.25

MAINS

F.X. BUCKLEY BEEF BURGER

Melted cheese, red onion, crisp
bacon, lettuce, tomato, brioche
bun with beef dripping chips
€11.00

HOME CURED SALMON ON BROWN BREAD

With crème fraiche and a
potato salad €9.95

SANDWICH OF THE DAY

Served with salad €7.50
With beef dripping chips €8.50

BEER-BATTERED FISH & BEEF DRIPPING CHIPS

Haddock in Five Lamps Craft
Beer batter, served with crushed
minted peas, beef dripping chips
and tartar sauce €12.00

SUPERFOOD SALAD

Warm roast chicken breast,
green beans, broccoli, pecan
nuts, spinach, tomato, beetroot
and olive oil vinaigrette €12.00

SANDWICH OF THE DAY & BOWL OF SOUP

€10.00

SALAD OF THE DAY €7.50

F.X. BUCKLEY DRY-AGED RUMP STEAK SANDWICH & BEEF DRIPPING CHIPS

Brioche roll with sautéed
onions, rocket, pepper sauce,
garlic and horseradish
mayonnaise €12.00

SEE REVERSE
FOR OUR FULL RANGE
OF STEAKS

ALLOW COOKING TIME

8oz FLAT IRON STEAK €14.50 10oz RIB EYE STEAK 28 DAY DRY-AGED €19.95 (€5.95 surcharge)

Served with a choice of spring onion mash potato, beef dripping chips, baked potato or house salad
and a choice of sauce: peppercorn, garlic butter, Béarnaise or red wine jus.

DESSERTS

CHOCOLATE & O'HARA'S STOUT BROWNIE

With butterscotch sauce
& vanilla ice cream €6.95

VANILLA CRÈME BRÛLÉE €6.95

SELECTION OF ICE CREAM €5.50

APPLE TART & CRÈME ANGLAISE

With cream €6.95

CHEESE CAKE & RASPBERRY COULIS €6.95

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.