

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

JAMES JOYCE, ULYSSES

EXPRESS LUNCH MENU

SALADS

GRILLED CHICKEN AND BABY KALE SALAD radish, onion, sesame, pickled cucumber, pomegranate dressing 13.00	GRILLED MACKEREL CAESAR SALAD cos lettuce, smoked bacon lardons 11.00
SWEET POTATO AND AVOCADO SALAD broccoli, beans, chilli, red pepper, quinoa, micro cress, almonds, walnuts, parsley, coriander, feta 12.00	SIRLOIN STEAK & CASHEL BLUE CHEESE SALAD roast cherry tomato, radish, pickled onion, walnut, sherry vin dressing 14.00
	BULBUR FETA & POMEGRANATE SALAD baby kale, radish, cucumber, cherry tomato 10.00

SOUP & SANDWICHES

SOUP OF THE DAY Guinness & treacle bread 5.70	GRILLED VEGETABLE MELT toasted multi seed bread, confit onion, spinach, tomato fondue, mozzarella 9.00
CREAMY SEAFOOD CHOWDER Guinness & treacle bread 12.50	DUBLIN BAY LOBSTER ROLL AND CHIPS brioche roll, chives, shellfish, aioli 21.00
STEAK SANDWICH grilled Sirloin steak, confit onion, rocket, horseradish aioli, Cavistons white bread, pepper sauce 14.50	EGANS SMOKED SALMON OPEN SANDWICH Guinness bread, cream cheese, pickled cucumber, crispy capers 2.00

STARTERS

HOUSE MADE SALMON GRAVLAX beetroot rosti, fennel, radish and watercress salad, pomegranate dressing 9.90	1/2 KG FJORD MUSSELS white wine tarragon cream, Cavistons sourdough toast 10.00
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MAINS

CANNELLONI ALFORNO IN TOMATO SAUCE Pecorino, Parmesan, rocket 15.00	PLATTER FRUITS DE MER & BABY POTATOES (MARKET PRICE) chilled seafood platter, Irish oysters, Dublin Bay prawns, mussels, smoked salmon, clams, crab rillette, fresh gazpacho	1KG KILLARY FJORD STEAMED MUSSELS & CHIPS white wine & tarragon cream, Cavistons sourdough toast 16.00
ALE BATTERED HADDOCK AND CHIPS pea purée, tartar sauce 14.50	PAN FRIED OF FILLET OF SEA BASS herbed baby potatoes, grilled broccolini, brown shrimp butter 15.50	FRESH FISH BURGER AND CHIPS pan seared, citrus herb mayo, lettuce, tomato, onion pickle and brioche bun 16.00
F.X. BUCKLEY BEEF BURGER O’Neils bacon, aged Dubliner cheddar, lettuce, tomato, pickle, burger sauce, chips 14.50	ROAST SUPREME OF CHICKEN polenta fries, bacon jam, baby carrot, onion petals 16.00	

IRISH GRASS FED HERITAGE STEAKS

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

ADD TO YOUR STEAK

GRILLED BONE MARROW 7.50	F.X. BUCKLEY FILLET	F.X. BUCKLEY RIB EYE	F.X. BUCKLEY SIRLOIN
	8oz 36.00 10oz 43.75	10oz 30.00 14oz 36.50	8oz 25.50 10oz 32.00

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

CHOOSE A SIDE: Beef dripping chips, creamy mashed potato with spring onion or baby kale & feta salad

CHOOSE A SAUCE: pepper, garlic butter, red wine Jus, Béarnaise, Café de Paris butter

LARGE STEAKS AVAIBLE ON REQUEST

OUR STEAKS ARE COOKED IN CHARCOAL OVENS AT 350°

SIDES

Crispy Beer Battered Onion Rings with tarragon aioli 6.00	Steamed greens with shallots, garlic and chilli 4.20
Josper Roasted Chestnut Mushrooms roasted garlic 4.20	Crispy Polenta Fries with Parmesan and herbs 4.20
Sauté Onions 4.20	Beef Dripping Chips 4.20
Maple Roast Carrots with caramelised hazelnuts 4.20	Josper Baked Potato with herb butter 4.20
Creamed Spinach 4.20	Rocket Parmesan Salad 4.20
House Salad white balsamic dressing 4.20	Buttery Spring Onion Mash 4.20

PLEASE TURN OVER FOR THE LUNCH SET MENU

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





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 in this 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

