F. X. BUCKLEY.

STEAK AND DRINKS PAR EXCELLENCE

EARLY BIRD AVAILABLE 5.00PM - 7.00PM SEVEN DAYS A WEEK

TWO COURSES €19.95, THREE COURSES €23.95 (10oz Rib Eye Steak €5.00 supplement)

STARTERS

FLAMBÉED KIDNEYS

bacon, whole grain mustard, brandy and cream, served with homemade toasted bread

CAESAR SALAD

baby gem lettuce, Parmesan, smoked bacon and croutons

SOUP OF THE DAY

served with homemade bread

BUFFALO CHICKEN WINGS

served with hot and sticky sauce

F.X.BUCKLEY BLACK PUDDING CROQUETTE

pearl barley and green herb dressing

MAINS

80Z FLAT IRON STEAK

choose a sauce: peppercorn, béarnaise, red wine jus or garlic butter.

Choose a side: spring onion mash potato, homecut fries, house salad or baked potato.

10OZ F.X.BUCKLEY RIB EYE STEAK 28 DAY

DRY-AGED (€5.00 supplement)

choose a sauce: peppercorn, béarnaise, red wine jus or garlic butter.

choose a side: spring onion mash potato, homecut fries, house salad or baked potato.

BEER BATTERED HADDOCK

crushed mint peas, tartare sauce and home-cut fries

F.X.BUCKLEY BEEF AND GUINNESS PIE

with spring onion mash potato

F.X.BUCKLEY BURGER

beef tomato, lettuce, melted cheese, smoked bacon, onion ring, gherkin and home-cut fries

FREE RANGE CORN-FED IRISH CHICKEN SUPREME

pea and chorizo pearl barley with sautéed spinach and green herb dressing

PORTOBELLO MUSHROOM WELLINGTON

wild mushroom duxelles, spinach, cashew nuts, smoked Irish Gubbeen and green beans

HOW DO YOU LIKE YOUR STEAK COOKED?

RARE

Very red cool centre

MEDIUM-RARE Red warm centre

MEDIUM Warm pink centre

MEDIUM-WELL

Slight pink centre

WELL-DONE Cooked through

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.

DESSERTS

DOUBLE CHOCOLATE TART served with vanilla ice cream

SELECTION OF ICE CREAM

BAKED NEW YORK STYLE VANILLA & BLUEBERRY CHEESECAKE

served with berry compote





