

BAR SNACKS

CHICKEN WINGS

With blue cheese dip €7.95

HOUSE ROASTED NUTS

€4.00

BABY BACK PORK RIBS

Marinated in Galway Hooker IPA sauce €8.50

COCKTAILS

PROSECCO COSMOPOLITAN

Absolut Citron, Cointreau, cranberry juice and fresh lime juice topped with Prosecco €12.00

THE BROOKLYN

Bulleit Rye, Noilly Prat, Maraschino Liqueur and Angostura bitters €11.00 **TEELING WHISKEY SOUR**

Teeling Small Batch, fresh lemon juice, sugar syrup and egg white €10.00

NEGRONI

Dingle Gin, Campari, Martini Rosso & soda water €11.00

STARTERS

WILD MUSHROOMS

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

HOMEMADE BREAD & DIPS €6.50

HOME CURED SALMON & POTATO SALAD

With wholegrain mustard dressing €9.75

SOUP OF THE DAY

With homemade bread €5.25

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FLAMBÉED KIDNEYS

With bacon, wholegrain mustard, brandy and cream served with toasted breads €9.75

CAESAR SALAD

Baby gem lettuce, Parmesan, smoked bacon and croutons €8.25

½ DOZEN GALWAY BAY OYSTERS

Sherry vinaigrette, served with Tabasco and Worcestershire sauce €12.00 (With a glass of O'Hara's Stout €13.50)

CHARCUTERIE BOARD

Bresaola, Coppa, Prosciutto di Parma, chorizo and crumbed Parmesan €11.50

BLACK PUDDING & POTATO CAKE

Poached free-range hen's egg, hollandaise and apple jam €8.50

DUCK LIVER PÂTÉ

Clementine and brandy marmalade and crouton €9.50 (Recommended with a glass of Sauternes €8.50)

MAINS

FREE RANGE CORN-FED **IRISH CHICKEN SUPREME**

Pea and chorizo pearl barley with sautéed spinach and green herb dressing €18.95

BEER BRAISED BEEF & OXTAIL PIE

Braised in F.X. Buckley Ale with short crust pastry and spring onion mash €16.50

PORTOBELLO MUSHROOM WELLINGTON

Wild mushroom duxelle, spinach, cashew nuts, smoked Gubbeen and green beans €17.50

MARKET FISH AND SHELLFISH BOUILLABAISSE

Cooked in tomato, fennel, white wine and garlic served with toasted bread and aioli €21.00

F.X. BUCKLEY BEEF BURGER

Melted cheese, crisp bacon, lettuce, red onion, tomato, brioche bun with beef dripping chips €15.50

PORK CHEEK

With crisp crackling, savoy cabbage, creamy mash and sherry jus €19.50

BEER-BATTERED FISH & BEEF DRIPPING CHIPS

Haddock in Five Lamps Craft Beer batter, served with crushed minted peas, and tartar sauce €14.50

F.X. BUCKLEY STEAKS

The above steaks are served with a choice of spring onion mash

of sauce: peppercorn, garlic butter, Béarnaise or red wine jus.

potato, beef dripping chips, baked potato or house salad and a choice



RIB EYE 28 DAY DRY-AGED

10oz €26.50 14oz €31.25 18oz €38.00

RIB EYE ON THE BONE 28 DAY DRY-AGED

22oz with Cajun onions €41.00

RUMP 32 DAY DRY-AGED

8oz €20.00 10oz €24.50 12oz €27.25 14oz €29.75 16oz €31.25

T-BONE STEAK 28 DAY DRY-AGED 16oz with Cajun onions €36.50

SIRLOIN 28 DAY DRY-AGED

10oz €27.50 12oz €32.00 16oz €40.00 14oz €36.00

SIRLOIN ON THE BONE 28 DAY DRY-AGED

16oz with Cajun onions €32.50

FILLET 28 DAY DRY-AGED

10oz €35.00 8oz €30.00

12oz €39.00 14oz €42.00

FOR TWO

CHATEAUBRIAND

16oz fillet of beef with beef dripping chips, spring onion mash potato, maple roasted carrots, sautéed onions and mushrooms and a selection of sauces €68.00

FOR TWO

PORTERHOUSE

Double cut T-bone with beef dripping chips, spring onion mash potato, maple roasted carrots, sautéed onions and mushrooms and a selection of sauces €63.00

60Z MEDALLIONS OF FILLET

Spring onion mash, shallots, wild mushrooms and red wine jus €24.95

STEAK & SEAFOOD

6oz fillet steak, prawns, spring onion mash and Béarnaise sauce €30.00



SIDES

MACARONI & CHEESE €4.00

BEEF DRIPPING CHIPS €3.45

CREAMED SPINACH With Parmesan flakes €4.45

SAUTÉED MUSHROOMS €3.75

ONION RINGS €4.45

CRISPY CAJUN ONIONS €3.45

SAUTÉED ONIONS €3.45

CREAMY MASH POTATO With spring onion €3.45

PARMESAN & TRUFFLE OIL **BEEF DRIPPING CHIPS** €4.45

BAKED POTATO €3.45

MAPLE ROASTED **CARROTS & PARSNIP**

With candied pecan nuts €4.45

HOUSE SALAD

With balsamic and olive oil vinaigrette €4.45

BLANCHED GREEN BEANS Sautéed with bacon lardons & shallots €4.45

