



THE  
**SKYLARK**  
by Cedric Bottarlini

At Skylark restaurant, every dish is thoughtfully crafted using either locally sourced ingredients or wild-foraged treasures, transformed into a delicious and memorable meal just for you

## RAW AND CHILLED

Kelly Rock Oysters  
with shallot vinegar and lemon  
€14.50 for 3 | €26 for 6

Seafood Plateau Royal  
(for a minimum of two people sharing)  
€65 per person

Kelly rock oysters, Lambay Irish crab,  
langoustine, Balfegó tuna, Renville lobster  
served with a selection of sauces

Irish Organic Salmon Rillette €24.50  
seaweed butter, Guinness bread

## CAVIAR

Sturia Caviar  
served with blinis and crème fraîche

Sturia is a French caviar produced from organically certified sturgeon farms located near Bordeaux. The caviar is carefully handled and packed by hand, with each selection offering a unique flavour profile shaped by the species of sturgeon and its maturation.

Vintage Baerii 30g / €215

Oscietra classic 30g / €205

Primeur Bearii 30g / €235

## SEAFOOD

Whole Renville Lobster (market price)  
garlic butter, traditional lobster potting by  
Frank Flannagan

Skewered Scallops, Prawns, Octopus €54  
lemon and garlic dressing

Wood-Oven Baked Fillet of Cod €32

We endeavour to source seasonal seafood  
from sustainable fisheries

## STARTERS

Foie Gras Crème Brûlée €26.50  
cherries, Manadori dark cherry vinegar,  
brioche

The Beetroot €22.50  
organic St Tola Goat's cheese, coffee and  
cocoa soil

Fillet of Beef Carpaccio €23.50  
Cáis na Tíre cheese, balsamic, organic olive oil

Planked Goatsbridge Trout €24.50  
woodland cream, Irish trout caviar, char-grilled  
sourdough

Organic Cauliflower Velouté €12.50  
roasted hazelnut, truffle salt

Seasonal Char-Grilled Vegetable Salad  
€16.50  
Ardsallagh feta cheese, pine nuts, anchovy  
dressing (vegetarian without dressing)

Charred Spiced Young Carrots €17.50  
harrissa, dukkah, pomegranate and yoghurt

## MAINS

Irish Skeaghanore Duck €54.50  
strawberry glaze, hibiscus

Lamb Journey €56.50  
farmed by Richard Burke, Oranmore  
tasting of lamb, mint, pomegranate, yoghurt

Atlantic Monkfish €58.50  
Kelly mussels, saffron and orange, confit  
vegetables

Irish Chicken Breast €38.50  
Ring Farm chicken, spring vegetables,  
champagne sauce

Organic Butternut Squash Steak €31.50  
charred king oyster mushroom, vegan feta,  
smoked almonds

Signature Chef's Mejadra €32.50  
spiced red rice, beluga lentils, Toonsbridge  
halloumi, carrot, cumin and coriander dressing

## SIDE ORDERS

€6.50 each

Organic Baked Cauliflower

Beef-Dripping Chunky Chips

Salt Baked Organic Beetroot

Roasted Heritage Potatoes

Char-Grilled Boccioni

Salt-Baked Organic Carrot

House Salad

## SHARING IS CARING

House-Made Bread €3.50  
served with Irish whipped butter

Char-Grilled Sourdough €3.50  
served with foraged wild garlic

## JAPANESE A5 KOBE WAGYU BEEF

Sirloin Steak 3oz / 6oz	€95 / €185
Ribeye Steak 3oz / 6oz	€95 / €185
Fillet Steak 3oz / 6oz	€100 / €195

sliced and served with chef's selected  
accompaniment

## BONE-IN TOMAHAWK

(recommended for two people sharing)  
€115

served with a selection of three sides and our  
tray of condiments, butters and sauces

## MEAT

Selected by Richard Brady, Athenry. Our native  
herd is grass-fed, with heifers chosen for their  
tenderness and natural marbling. All our beef is  
dry-aged in-house for a minimum  
of 28 days and cooked over our fire grill.

Dry-Aged Fillet Mignon 225g / 8oz.	€65
Dry-Aged Sirloin 240g / 8.5oz	€52
Dry-Aged Ribeye 240g / 8.5oz	€52
Dry-Aged Hanger Steak 280g / 10oz	€42

served with a selection of sauces and  
condiments