

THE SKYLARK

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



Kelly Rock Oysters

With shallot vinegar and lemon
€14.50 for 3 | €26 for 6

RAW & CHILLED

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 Rilette €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 Baerii 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

NATIVE HERD

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

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

WAGYU

Japanese A5 Kobe Wagyu Beef

Sirloin Steak 3oz / 6oz €95 / €185

Ribeye Steak 3oz / 6oz €95 / €185

Fillet Steak 3oz / 6oz €100 / €195

LARGE CUT

Bone-In Tomahawk €115

(recommended for two people sharing) served with a selection of three sides and our tray of condiments, butters and sauces

SIDE ORDERS

Organic Baked Cauliflower €6.50

Beef-Dripping Chunky Chips €6.50

Salt Baked Organic Beetroot €6.50

Roasted Heritage Potatoes €6.50

Char-Grilled Broccoli €6.50

Salt-Baked Organic Carrot €6.50

House Salad €6.50

TO SHARE

House-Made Bread €3.50 served with Irish whipped butter

Scan for allergy & nutritional information

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.