

THE SKYLARK

House White 500ml/1000ml
€40/€70



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



House Red 500ml/1000ml
€40/€70



Kelly Rock Oysters
€14.50 for 3 | €26 for 6
Shallot vinegar, lemon and Tabasco

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

Bearii Origin 30g / €235



SEAFOOD

Whole Renville Lobster (market price)

Thermidor sauce, traditional lobster potting by Frank Flannagan

Grilled Dover Sole €58.50

Beurre noisette sauce, pickled redcurrants and samphire

Wood-Oven Baked Fillet of Cod €32

Served with vanilla and vermouth sauce

We endeavour to source seasonal seafood from sustainable fisheries

STARTERS

The Beetroot €22.50

Organic St Tola Goat's cheese, coffee and cocoa soil

Pork & Pistachio Terrine €21.50

Sea buckthorn, smoked chanterelle chutney and stout mustard

Planked Goatsbridge Trout €24.50

Woodland cream, Irish trout caviar, char-grilled sourdough

Smoked Homemade Cottage Cheese Potato Fondant €19.50

Sauerkraut velouté, crispy shallots and lemon verbena

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 Filet Mignon 225g/8oz €65

Dry-Aged Sirloin

240g/8.5oz €52

280g/10oz €65

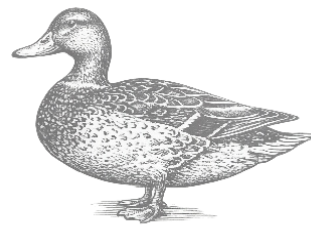
Dry-Aged Ribeye

240g/8.5oz €52

280g/10oz €65

Dry-Aged Hanger Steak 280g/10oz €42

Served with a choice of: classic Béarnaise, Java pepper jus, morel & crème fraîche sauce, or chimichurri



MAINS

Irish Thornhill Duck €54.50

Carrot purée, juniper & hibiscus

Rump of Lamb €48.50

Oranmore peas, brassicas & jus

Irish Corn-Fed Coquelet €38.50

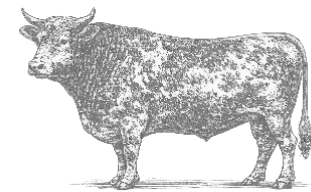
Young chicken, cider and mustard glaze, seasonal vegetables, buckwheat

Organic Butternut Squash Steak €31.50

Charred king oyster mushroom, onion jus, smoked almonds, celeriac purée

Smoked Cauliflower €31.50

Sunflower seeds, dill ragù



WAGYU

Japanese A5 Kobe Wagyu Beef

Sirloin Steak 112g/4oz €135

Ribeye Steak 112g/4oz €135

Served with fermented beetroot and chimichurri



LARGE CUT

Bone-In Tomahawk €128

(recommended for two people sharing)

Served with a selection of two sides and our tray of condiments, butters and sauces

SIDE ORDERS

all main courses are served with one complimentary side

Mange Tout €6.50

Beef Dripping Chips €6.50

Charred Baby Carrots €6.50

Tenderstem Broccoli €6.50

Padrón Peppers €6.50

Heirloom Tomato Salad €6.50

House Salad €6.50



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.



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