THE SKYLARK

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

RAW & CHILLED



Kelly Rock Oysters €14.50 for 3 | €26 for 6
Shallot vinegar, lemon and Tabasco 12,14

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. 1,3,4,7,12

Vintage Baerii 30g / €215

Oscietra Classic 30g / €205

Baerii Origin 30g / €235

STARTERS

Steak Tartare €27
Confit egg yolk and sourdough crostini 1,3,10,12

Chicken Liver Parfait €22
Blood orange gel, stout mustard seeds, clementine and sourdough 1,7,10,12

Scallops €25
Hazelnut foam, silky cauliflower purée and pickled redcurrants 7,8,12,14

Langoustines €27
Gochujang and lime espuma, onion purée 1,2,4,6,7

The Beetroot €22.50
Organic St Tola goat's cheese, coffee and cocoa soil 1,7,8

Confit Leek €23
Walnut caramel and pear 6,8,12

SEAFOOD

Whole Renville Lobster €45/€90
Thermidor sauce, traditional lobster potting by Frank Flannagan 2,4,7,10,12

Renville Lobster €90
Nduja butter, sweetcorn purée, charred corn 2,7,12

Grilled Dover Sole €58.50
Beurre noisette sauce, pickled redcurrants and samphire 4,7,12

Halibut €49
Champagne sauce, grilled asparagus and girolles

We endeavour to source seasonal seafood from sustainable fisheries

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

Served with caramelised onion purée 7,9,12
and a choice of:

Classic Béarnaise Sauce 3,7,12
Classic Peppercorn Sauce 7,12
Morel & Crème Fraîche Sauce 7,12
Blue Cheese Cream Sauce 7,12
Chimichurri Sauce 12

MAINS

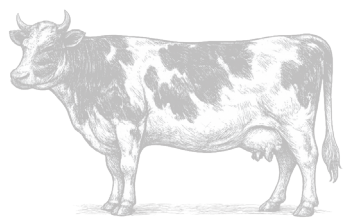
Irish Thornhill Duck €54.50
Carrot purée, juniper & hibiscus 7,9,12

Irish Corn-Fed Coquelet €41.50
Young chicken, cider and mustard glaze, seasonal vegetables, buckwheat 10,12

Venison Loin €65
Jerusalem artichoke purée, sour cherry gel and pickled berries 7,12

Organic Butternut Squash Steak €31.50
Charred king oyster mushroom, onion jus, smoked almonds, celeriac purée 8,9,12

Smoked Cauliflower €31.50
Sunflower seeds, dill ragù 12



LARGE CUT

1kg T-Bone Steak €110
(recommended for two people sharing)

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 a side dish of your choice

Peas and Pancetta €8
7,12

Glazed Baby Carrots and Turnips €8

House Salad €8
Poached pear and Kylemore cheese 7, 10, 12

Fried Maitake Mushrooms €8
Chilli rayu mayonnaise 6,8,9,10,11,12,13

Padrón Peppers €8

Mashed Potatoes €8
7

Tenderstem Broccoli €8
7,12

Beef Dripping Chips €8
12

Heirloom Tomato Salad €8 .50
12

ALLERGENS: 1 Cereals containing gluten: 1w wheat, 1o oats, 1b barley, 1r rye · 2 Crustaceans · 3 Eggs · 4 Fish · 5 Peanuts · 6 Soybeans · 7 Milk
8 Nuts: 8a almonds, 8c cashews, 8h hazelnuts, 8pst pistachios, 8w walnuts · 9 Celery · 10 Mustard · 11 Sesame12 Sulphur dioxide / sulphites · 13 Lupin · 14 Molluscs
V Vegetarian | VG Vegan · Please let us know about any allergies or dietary requirements.