

CORNSTORE

CORK / LIMERICK

WHILE YOU WAIT

MARINATED OLIVES 3

PIG FRITTERS 3
with spiced apple purée

FRITTO MISTO 4
with tatare sauce

HOMEMADE BREAD LOAF 6.5
with house dips

STARTERS

HERITAGE BEETROOT
WINTER SALAD (v) (g) 8
with Feta cheese, linseed crackers
& lacto-fermented mustard seed dressing

ASPARAGUS
TORTELLONI CRISPS (v) 8.5
with sautéed spinach, parmesan
& truffled hollandaise

BAKED GOAT'S CHEESE (v) 9.5
with caramelised onion, apple chutney,
rocket, and balsamic dressing

DUCK CONFIT
SPRING ROLLS 8.5
with spicy dipping sauce

FILO WRAPPED PRAWNS 8.5
with chilli mayo

DUCK'S LIVER PÂTÉ (g) 8.5
with Sauternes jelly & toasted
brioche muffin

PRAWN PIL PIL (g) 12
with chilli, garlic oil & sourdough

CORNSTORE
CHICKEN WINGS (g) 11
with celery & chunky blue cheese dip

CARPACCIO (g) 12
prime fillet of beef, smoked salt
with cèpe & truffle mayo

SMOKED SALMON (g) 11
with horseradish crème fraîche and blinis

PREMIUM DRY AGED STEAKS

WE ARE PASSIONATE
about beef and so dry age all our steak
cuts in-house with Himalayan salt.

This process takes 21-35 days, resulting
in the best tasting steak we can produce
for our customers. All our meats are 100%
Irish and sourced from local suppliers.

All steaks are served with skinny fries,
creamy mash or green leaf salad and a
choice of sauce or butter.

FLAT IRON & GARLIC PRAWNS 22

SIRLOIN
250g 27.5 / 330g 32

FILLET
225g 29.5 / 330g 38

CHATEAUBRIAND
30p/p

SAUCE
Béarnaise, Pepper, Bone marrow jus

CORNSTORE'S HOMEMADE
CULTURED BUTTERS
Treacle & Blue Cheese
Charcoal & Rosemary
Café de Paris

ADD
Crozier blue cheese,
3 x sautéed garlic prawns 6

SIDES

CREAMY MASH (g) 3.5

CORNSTORE CHIPS (g) 3.5

BRAISED RED CABBAGE (g) 3.5

CREAMED SPINACH (g) 4

MARKET GREENS (g) 4

SAUTÉED MUSHROOMS & ONION (g) 4

SWEET POTATO FRIES
WITH JALAPEÑO MAYO 4

TWICE BAKED POTATO WITH
SOUR CREAM & CHIVES (g) 3.5

BLACKENED CAULIFLOWER
MORNAY (g) 5

CATCH OF THE DAY

ASK YOUR SERVER
FOR THE CHEF'S FISH
SPECIAL OF THE DAY

OVEN ROASTED HAKE (g) 18.5
with tomato, chic pea, chorizo
& kale ragout

STUFFED ROLLED SOLE 22
with mussel butter, potato gnocchi,
samphire, & grape beurre blanc

OVEN ROASTED SALMON (g) 23
on a bed of prawn and crab mash
potato, blackened kale, crispy capers
& seaweed beurre blanc

ASK YOUR SERVER FOR THE
CHEF'S SPECIAL OF THE DAY

MAINS

THAI STYLE YELLOW CURRY (g)
with coconut rice
Vegetable 15.5, Chicken 18 or Seafood 19

BRAISED LAMB SHANK (g) 22
mash, kale, roast sweet potato
& parsnip, pan jus mint sauce

CORNSTORE AGED
FILLET BURGER 18
crispy bacon, apple-wood cheese,
onion rings & chorizo relish.

ROASTED CHICKEN
SUPREME 19.5
sweet potato gratin, glazed
baby carrots & a thyme jus

BEEF FILLET STROGANOFF 17.5
with orzo pasta

SAUTÉED PUMPKIN
GNOCCHI (v) 18
blue cheese, toasted walnuts, rocket
with a pear & cider cream sauce

FORREST MUSHROOM
TORTELLONI (v) 17
with tarragon & truffle cream

PEPPER & SAGE SLOW
ROASTED BELLY OF PORK 19
mushroom brown bread dumpling,
red cabbage, apple chutney &
apple jus

CRISPY DUCK LEG 20
chorizo, baby potatoes,
pak choi & a hoisin jus



AT THE CORNSTORE WE ARE OBSESSED WITH FOOD

Whether it is picking organic
vegetables from our own Cornstore
garden or sourcing and dry aging
the finest quality beef, we are
dedicated to putting food in
front of you that we are proud of.
By hand making our breads &
culturing our own butter we
are also working hard to ensure
that our food is as healthy as it is
delicious.