

STARTERS

- Soup of the Day** with homemade treacle bread (v) (g)
Heritage Beetroot Winter Salad with feta cheese, linseed crackers
& lacto fermented mustard seed dressing (v) (g)
Duck Liver Pate with sauternes jelly & toasted brioche muffin (g)
Filo Wrapped Prawns with chilli mayo
Cornstore Spicy Chicken Wings with celery & blue cheese dip (g)

MAINS

- Thai Style Yellow Curry** with coconut rice (g) (v)
Vegetarian or Chicken
Cornstore Aged Fillet Burger with crispy bacon, apple-wood cheese, onion rings & chorizo relish
Oven Roast Hake with a tomato, chick pea & kale ragout (g)
Roast Chicken Supreme with sweet potato gratin, glazed carrots & thyme jus (g)
Pepper & Sage Slow Roast Pork Belly with mushroom brown bread dumpling, red cabbage,
apple chutney & apple jus
Beef Fillet Stroganoff with orzo pasta

DESSERTS

- Bourbon Vanilla Crème Brûlée** with classic shortbread biscuit (g)
Flourless Chocolate Cake with fresh cream (g)
Sticky Toffee Pudding with vanilla ice cream & toffee sauce
Elderflower & Crème Fraiche Bavaois with lime sorbet (g)
Christmas Pudding with brandy anglaise

€32

(v) = VEGETARIAN, (g) = GLUTEN FREE OR CAN BE MADE COELIAC FRIENDLY BY REMOVING ELEMENT OF DISH
10% DISCRETIONARY SERVICE CHARGE ADDED TO PARTIES OF 10 OR MORE
IF YOU ARE INTOLERANT TO ANY OF THE 14 LEGISLATIVE FOOD ALLERGENS
PLEASE LET YOUR SERVER KNOW