



CORNSTORE EARLY BIRD MENU

STARTERS

Homemade Soup of The Day with treacle brown bread

Crab Brulée with sourdough toast & crisp Thai veg salad

Pork Belly Nigiri with wakame seaweed (g)

Spicy Crispy Chicken Wings with Cashel blue cheese dip (g)

Crusty Flat Bread with caramelised onion & goat cheese (v)

Heirloom Tomato Salad with crumbled feta, red onion, toasted pistachio, shredded basil & organic rapeseed oil (g) (v)

MAINS

Conchiglioni Pasta stuffed with buffalo curd ricotta & spinach, heirloom tomato sauce & shaved pecorino (v)

12 hour Slow Roast Pork Belly with confit garlic mash, roast carrots, braised shallots & bacon dashi consommé (g)

Cornstore Aged Beef Burger in a brioche bun with Jack Mac's twice smoked bacon, brie fondue cake, Portobello mushroom, paprika onion ring, proper chips & truffle mayo

Naturally Smoked Haddock with poached egg, pea veloute, potato, bacon, onion & pickled mushroom fricassee (g)

Thai Style Red Curry with potato dumplings, grilled flatbread & natural yoghurt
(choose chicken *or* vegetable) (g)

Dry Aged Rib Eye Steak with mash, portobello mushroom, buttermilk onion rings & pepper sauce (€4 supp)

DESSERTS

Sticky Toffee Pudding with caramel sauce

Crème Brulée of the day with a salted chocolate biscuit (g)

Flourless Chocolate Cake with fresh cream and peanut brittle (g)

€32

(v) = VEGETARIAN, (g) = GLUTEN FREE OR CAN BE MADE COELIAC FRIENDLY BY REMOVING ELEMENT OF DISH
12.5% DISCRETIONARY SERVICE CHARGE ADDED TO PARTIES OF 8 OR MORE
IF YOU ARE INTOLERANT TO ANY OF THE 14 LEGISLATIVE FOOD ALLERGENS
PLEASE LET YOUR SERVER KNOW