



CORNSTORE

SET MENU

STARTERS

Homemade Soup of The Day with treacle brown bread

Smoked Seafood Chowder with brown bread (g)

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

Burrata Mozzarella with balsamic lentils & heirloom tomato (g) (v)

Roast Winter Salad with honeyed parsnips, roasted red onion & butternut squash, parmesan crisps, dressed with a Dijon & rape seed oil dressing (g) (v)

MAINS

Forest Mushroom & Roasted Artichoke Risotto with a parsnip crisp and rocket salad (g) (v)

12 hour Slow Roast Pork Belly with confit garlic mash, baby carrots, braised shallot, pea & bacon salsa (g)

Roast Chicken Breast with confit leg croquette, potato gratin, Savoy cabbage & thyme jus

Oven Roast Cod with potato, chorizo, tomato and kale ragout (g)

Thai Style Yellow Curry with coconut rice (**choose chicken *or* vegetable**) (g)

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

DESSERTS

Date and Butterscotch Pudding with caramel sauce

Cornstore Christmas pudding with brandy anglaise & cinnamon cream

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

€34

*(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*