



CORNSTORE

SET MENU

STARTERS

Homemade Soup of the Day with treacle brown bread

Crab Brulee with sourdough toast & crisp Thai veg salad

Smoked Salmon with salmon rillettes, fennel and orange salad, blinis, horseradish & crème fraiche dressing

Foie Gras Parfait with mini brioche rolls and chutney

Crispy Chicken Wings with Cashel blue cheese dip (g)

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

Spicy Prawns Pil Pil with sourdough bread (**€2 supp**)

MAINS

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

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

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

Oven Roast Cod with potato, chorizo, tomato & kale ragout

Smoked Haddock and Poached Egg with pea volute, on a potato, bacon, onion & pickled mushroom fricassee (g)

Dry Aged Sirloin Steak (€5 SUPP) with mash, Portobello mushroom, buttermilk onion ring & green peppercorn sauce

Or

Dry Aged Angus Fillet Steak (€8 SUPP)

DESSERTS

Cornstore Christmas Pudding with brandy anglaise & cinnamon cream

White Chocolate & Raspberry Crème Brûlée with salted chocolate biscuits

Flourless Chocolate Cake with fresh cream and peanut brittle

€37

*(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*