



CORNSTORE

À LA CARTE MENU

40A CORNMARKE T ST, CORK | 19 THOMAS ST, LIMERICK
021 427 4777 | 061 609 000

cornstore.com



SMALL PLATES

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| MARINATED OLIVES (v) (g) | 3.5 |
| BABY POTATO SKINS (v) (g) | 5 |
| <i>with truffle mayonnaise</i> | |
| BRAISED OXTAIL CROQUETTE | 6 |
| <i>with horseradish & truffle mayonnaise</i> | |
| WARM BREAD LOAF (v) | 7 |
| <i>with daily dip selection</i> | |
| OYSTERHAVEN OYSTERS | |
| <i>with a bloody mary jelly</i> | 1/4 1/2 1Doz |
| | 8 15 28 |

APPETISERS

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| WINTER SALAD (v) (g) | 8.5 |
| <i>with heirloom beetroot, braised lentils, feta, mixed leaves, candied walnuts & cider dressing</i> | |
| GOATS CHEESE CROSTINI (v) | 9 |
| <i>with roasted red peppers, fig jam & sundried tomato pesto</i> | |
| DUCK LIVER PARFAIT | 9 |
| <i>with grape chutney & toasted soldiers</i> | |
| CRAB BRULÉE | 10 |
| <i>with sourdough toast & a thai veg salad</i> | |
| BRICK PRAWNS | 11 |
| <i>with basil & a chilli aioli</i> | |
| SMOKED SALMON | 11.5 |
| <i>crispy capers, lemon crème fraiche & treacle brown bread</i> | |
| SPICY CHICKEN WINGS (g) | 11.5 |
| <i>with cashel blue cheese dip & celery sticks</i> | |
| SEARED STEAK TARTARE | 12.5 |
| <i>with confit egg yolk & truffle buttered toast</i> | |
| PRAWNS PIL PIL | 13.5 |
| <i>with crusty sourdough bread</i> | |

PREMIUM CUTS

We are passionate about beef, so we 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 triple cooked proper chips, creamy mash or green leaf salad & a choice of sauce or butter.

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|------------------|------|---------------------------------------|---|
| RIB EYE | 25 | + ADD | |
| SIRLOIN | 27 | CROZIER BLUE CHEESE | 2 |
| FILLET | 29 | SAUTÉED GARLIC PRAWNS | 6 |
| CHATEAUBRIAND | 32pp | | |
| SAUCES | | CORNSTORE'S HOMEMADE CULTURED BUTTERS | |
| Béarnaise | | Treacle & Blue Cheese | |
| Green Peppercorn | | Satay Butter | |
| Bone Marrow Jus | | Garlic | |

SIDES

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| CREAMY MASHED POTATO (v) (g) | 3 |
| CREAMED SPINACH (v) (g) | 4 |
| SAUTÉED MUSHROOMS & ONIONS (v) (g) | 4.5 |
| TRIPLE COOKED PROPER CHIPS | 4.5 |
| <i>w/ Cornstore seasoning</i> | |
| DUCK FAT ROAST POTATOES (g) | 5 |
| <i>with rosemary</i> | |
| BUTTERMILK ONION RINGS (v) (g) | 5 |
| TENDER STEM BROCCOLI (v) (g) | 5 |
| <i>w/ toasted almond & hollandaise</i> | |
| BLACKENED CAULIFLOWER MORNAY | 5 |
| CREAMY POTATO GRATIN (g) | 5.5 |

(v) vegetarian (ve) vegan (g) free from gluten or can be made coeliac-friendly on request. 12.5% discretionary service charge is applied to parties of 8 or more. You must inform your server if you are intolerant or allergic to any of the 14 legislative food allergens.

CATCH OF THE DAY

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| SMOKED HADDOCK (g) | 18 |
| <i>with pea velouté, poached egg, bacon, potato & mushroom fricassee</i> | |
| BAKED SALMON & GRILLED PRAWNS (g) | 23 |
| <i>with fondant potato, tenderstem broccoli, samphire & blood orange hollandaise</i> | |
| PAN SEARED SEABASS (g) | 24 |
| <i>with pappardelle courgette, garden peas, dry sherry velouté, caramelised onion & lemon mash</i> | |
| FISH OF THE DAY | MP |

MAINS

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| PORK BELLY ROULADE (g) | 18 |
| <i>mash, crispy kale, baby carrots, apple purée & cider jus</i> | |
| PRIME BEEF BURGER | 18 |
| <i>Jack Macs twice smoked bacon, tobacco onions, applewood cheese, truffle mayo, rocket salad & proper chips</i> | |
| VEGAN CHARCOAL CAULIFLOWER STEAK (g) (ve) | 18 |
| <i>with spinach, cherry tomato, balsamic portobello mushroom, gluten free onion ring & a hazelnut mornay</i> | |
| ROAST BUTTERNUT SQUASH RISOTTO (v) (g) | 18 |
| <i>with sundried tomato, spinach, roast pine nuts & a goats cheese cream</i> | |
| OXTAIL & SHORT RIB POT ROAST | 18.5 |
| <i>with horseradish mash & roast potatoes</i> | |
| ROAST CHICKEN SUPREME | 19 |
| <i>with bread stuffing, yorkshire pudding, rosemary roast potato, carrot & parsnip purée, tenderstem broccoli & a pan jus</i> | |
| CRISP DUCK CONFIT LEG | 21 |
| <i>chorizo, potatoes, pak choi, red onion jam & hoisin sauce</i> | |
| ROAST RUMP OF LAMB | 23 |
| <i>grilled polenta, creamed spinach, smoked artichoke puree & pan jus</i> | |