

We source all our produce locally where possible

SMALL PLATES

- MARINATED OLIVES (v) (g) 3.5
- BABY POTATO SKINS 5
With truffle crème fraiche
- BACON & CHEESE BON BON 6
with jalapeño mayonnaise
- BRAISED OXTAIL CROQUETTE 8
with horseradish & truffle mayonnaise

GRILLED FLAT BREADS
Caramelised Onion and Goats Cheese (V) 7.5
Or Parma Ham & Pan Con Tomato 8.5

APPETISERS

- | | |
|---|--|
| HEIRLOOM TOMATO SALAD (g) (v) 8.5
Crumbled feta, red onion, toasted pistachio, shredded basil & organic rapeseed oil | GIN & TONIC MUSSELS 9.5
fresh cream, lime, gin & fresh mint |
| DUCK LIVER PARFAIT 8.5
with a red onion port compote & toasted soldiers | SPICY CHICKEN WINGS (g) 11
Cashel blue cheese dip & celery sticks |
| HOT GRILLED BUFFALO OYSTERS OR NATURAL OYSTERS (4) with tabasco 9 | SMOKED SALMON PLATE (g) 11.5
with capers, diced shallot and lemon |
| GOATS CHEESE CROSTINI 10
With roasted red pepper, fig jam & sun-dried tomato pesto | SPICY PRAWN PIL PIL 13
Crusty sourdough bread |
| CRAB BRULEE 10
Sour dough toast & crisp
Thai veg salad | CRAB CLAWS 16
cooked in garlic butter with crusty ciabatta |

CATCH OF THE DAY

- NATURALLY SMOKED HADDOCK (g) 18
Poached egg with pea volute on a potato, bacon, onion & pickled mushroom fricassee
- BAKED SALMON WITH GRILLED PRAWNS (g) 23.5
Fondant potato, tender stem broccoli, sapphire and blood orange hollandaise
- BAKED COD 22
with boiled potatoes, crisp veg & seafood nage
- SCAMPI & CHIPS 20
charred baby gem, pea mornay, avocado & tomato salad

PREMIUM DRY AGED STEAKS

We are passionate about beef, so 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 & 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.

- RIB EYE 25
- SIRLOIN 27
- FILLET 29
- CHATEAUBRIAND 32pp

SAUCES

Béarnaise / Green Peppercorn / Bone marrow jus

Cornstore's homemade cultured butters, choose;
Treacle & Blue Cheese
Satay Butter
Garlic

ADD

Crozier blue cheese 2
4 Sautéed garlic prawns 6

MAINS

CRISP DUCK
CONFIT LEG (g) 21
Chorizo potatoes, pak choi, red onion jam & hoisin sauce

CRISPY PORCHETTA 18
with leek lyonnaise, stuffed baked potato, apple puree & cider jus

OXTAIL RAGU 18
with sage roasted gnocchi, braised beef cheek milanese & pickled cauliflower

RACK & ROLLED LAMB (g) 26
Roast rack of lamb & braised shoulder of lamb rosemary & sweet potato cake, leek fricassee & a mint pesto

CHICKEN SUPREME 19
oven roasted chicken breast, sautéed bacon & cabbage, mash, served with a forest mushroom sauce & a black pudding crumble

CONCHIGLIONI PASTA (V) 17
Stuffed with buffalo curd ricotta & spinach, heirloom tomato sauce & shaved pecorino

THAI RED CURRY (G)
with potato dumplings & grilled flat bread, rice & natural yogurt sauce

UDON NOODLES
with crisp veg, fresh herbs & Bulgogi sauce

Vegetable 17
Chicken 18
Beef 20

Vegetable 17
Chicken 18
Prawn 21

SIDES

- | | |
|--|---|
| CREAMY MASH POTATO (v) (g) 3.7 | SAUTEED MUSHROOMS & ONIONS 5 |
| TRIPLE COOKED PROPER CHIPS (v) w / cornstore seasoning 4.5 | CREAMY POTATO GRATIN 5.5 |
| CREAMED SPINACH (v) (g) 4 | BUTTERMILK ONION RINGS (g) 5 |
| DUCK FAT ROAST POTATOES with rosemary 5 | TENDER STEM BROCCOLI w / toasted almond & hollandaise 6 |
| | BLACKENED CAULIFLOWER MORNAY 5 |

(v) vegetarian (g) gluten free 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