



## **CORNSTORE SET MENU**

### **STARTERS**

- Homemade Soup of the Day** with treacle brown bread  
**Crab Brulée** with sourdough toast & crisp Thai veg salad  
**Smoked Salmon Plate** with capers, diced shallot & lemon (g)  
**Duck Liver Parfait** with a red onion port compote & toasted soldiers  
**Goat Cheese Crostini** with roasted red pepper, fig jam & sundried tomato pesto (v)  
**Heirloom Tomato Salad** with crumbled feta, red onion, toasted pistachio, shredded basil & organic rapeseed oil (v) (g)  
**Spicy Prawns Pil Pil** with sourdough bread (**€2 supp**)

### **MAINS**

- Udon Noodles** with crisp veg, fresh herbs & bulgogi sauce (**choose chicken or vegetable**)  
**Crispy Porchetta** with leek lyonnaise, stuffed baked potato, apple puree & cider jus  
**Crisp Confit Duck Leg** with chorizo potatoes, pak choi, red onion jam & hoisin sauce (g)  
**Chicken Supreme** with sautéed bacon & cabbage, mash, served with a forest mushroom sauce & a black pudding crumble  
**Scampi & Chips** with charred baby gem, pea mornay, avocado & tomato salad  
**Baked Salmon & Grilled Prawns** with fondant potato, bacon, onion & pickled mushroom fricassee  
**Dry-Aged Fillet Steak** with spinach, mash & pepper sauce (**€7 SUPP**)

### **DESSERTS**

- Sticky Toffee Pudding** with vanilla ice-cream & caramel sauce  
**Vanilla Crème Brûlée** with a salted chocolate biscuit  
**Flourless Chocolate Cake** with fresh cream and peanut brittle (g)

**€37**

*(v) = VEGETARIAN. (g) = FREE FROM GLUTEN OR CAN BE MADE FREE FROM GLUTEN 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*