

# CORNSTORE



IRISH FOOD AWARDS  
BLAS NA HEIREANN

CORNSTORE

40A CORNMARKET ST, CENTRE, CORK 021 427 4777 | 19 THOMAS ST, LIMERICK 061 609 000

[CORNSTORE.COM](http://CORNSTORE.COM)

We source all our produce locally where possible

## WHILE YOU WAIT

MARINATED OLIVES (v) (g) 3

HOMEMADE BREAD LOAF 6.5  
with house dips (v)

EGG & THE LEG 7  
chicken leg croquettes with poached egg & truffle oil

CRISP BELLY OF LAMB 7  
with béarnaise sauce

## STARTERS

SMOKED SEAFOOD CHOWDER 8  
served with treacle brown bread

ROAST WINTER SALAD 8.5  
Honeyed roast parsnip, roast red onion, quinoa, butternut squash, parmesan crisps, dijon and rapeseed oil dressing (g)

AUBERGINE TATAKI 8.5  
with confit tomato & fresh lime zest (v) (g)

LAMBS BELLY RISOTTO 9.5  
Crisp lamb belly, curried cauliflower and roast artichoke

CRAB BRULEE 10  
Sourdough toast and crisp Thai veg salad

BUFFALO BURRATA (mozzarella) 10  
with balsamic lentils, heirloom tomatoes and garlic crisps (g) (v)

SMOKED SALMON 11  
with salmon rilette, fennel & orange salad, blinis, horseradish & crème fraiche dressing

SPICY CHICKEN WINGS 11  
served with a blue cheese dip (g)

FOIE GRAS PARFAIT 11.5  
with grape & apple chutney, brioche navette (g)

SPICY PRAWN PIL PIL 12  
with sourdough bread (g)

FILLET BEEF CARPACCIO 12  
pickled wild mushroom, smoked salt and dijon ice cream

## CATCH OF THE DAY

NATURALLY SMOKED HADDOCK 18  
Poached egg with pea volute on a potato, bacon, onion and pickled mushroom fricassee (g)

OVEN ROAST COD 20  
Potato, chorizo, tomato and kale ragout (g)

BAKED SALMON & GRILLED PRAWNS 23.5  
Fondant potato, tender stem broccoli, sautéed samphire with caper and lemon beurre blanc (g)

PAN SEARED FILET OF STONE BASS 24  
With udon noodles & red chili shiso salsa

## PREMIUM DRY AGED STEAKS

We are passionate about our beef & 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 our steaks are served with creamed spinach, portobello mushroom, onion rings with a choice of fries, creamy mash or green leaf salad / and a choice of sauce

FLAT IRON  
with sautéed prawns 24

RIB EYE  
280g 28

SIRLOIN  
250g 29 / 330g 35

FILET  
225g 33 / 330g 40

CHATEAUBRIAND  
32pp

### SAUCES

Béarnaise / Green Peppercorn / Bone marrow jus

Cornstore's homemade cultured butters, choose;  
Treacle & Blue Cheese  
Charcoal & Rosemary  
Cafe de Paris/ or Garlic

### ADD

Crozier blue cheese 3  
4 Sautéed garlic prawns 6

## MAINS

RISOTTO 18  
Forest mushroom and roasted artichoke with a parsnip crisp and rocket salad (v)

BAKED MINI CANNELLONI'S 19  
Roast butternut squash, goat's cheese, spinach and sundried tomato cream sauce (v)

CRISPY DUCK LEG CONFIT 21  
with chorizo, pak choi, baby potatoes, caramelised red onion & hoisin sauce (g)

ROAST CHICKEN BREAST 20  
confit of the leg croquette, gratin potato, bacon & cabbage fondue, thyme jus (g)

12 HOUR SLOW ROAST PORK BELLY 20  
With garlic confit mash, roast carrots, braised shallot, pea & bacon dashi consommé (g)

ROAST RUMP OF LAMB 24  
Honey glazed squash, pomegranate seeds, crisp kale, toasted pine nuts with a mint pesto (g)

CORNSTORE AGED BEEF BURGER 20  
in a brioche bun with Jack Mac's twice smoked bacon, brie fondue cake, Portabella mushroom, paprika onion rings, Cornstore chunky chips & truffle mayo

CORNSTORE THAI STYLE YELLOW CURRY  
Served with fragrant coconut rice, fresh herbs & lemon wedges (g)

Vegetable 16  
Chicken 18  
Seafood 19

## SIDES

CREAMY MASH POTATO (g) (v) 3.5  
SKINNY CHIPS (g) (v) 4  
SAUTÉED BROCCOLI & KALE (g) (v) 4.5  
with toasted garlic butter  
GRILLED PORTOBELLO MUSHROOMS 5  
with blue cheese butter

BUTTERMILK ONION RINGS (g) (v) 5  
BRAISED CARROTS & PARSNIPS (g) 5  
in roast bone marrow sauce  
BLACKENED CAULIFLOWER (v) 5  
with hazelnut mornay  
BRAISED RED CABBAGE (g) (v) 4

(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