

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
- CRUSTY FLAT BREAD 7.5  
Ortiz anchovies, tomato & chilli  
OR caramelised onion and goats cheese (v)

### APPETISERS

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| HEIRLOOM TOMATO SALAD (g) (v) 8.5<br>Crumbled feta, red onion, toasted pistachio, shredded basil & organic rapeseed oil | SPICY CHICKEN WINGS (g) 11<br>Blue cheese dip   |
| OXTAIL & GOATS CHEESE CANNELLONI 9.5<br>Truffle béchamel  | SMOKED SALMON PLATE (g) 11.5<br>with capers, diced shallot and lemon                  |
| SMOKED DUCK BREAST (g) 9.5<br>Celeriac remoulade, pomegranate seeds & charred cabbage                                   | FOIE GRAS PARFAIT 11.5<br>With grape & apple chutney, brioche navette                 |
| BUFFALO BURRATA (MOZZARELLA) (g) (v) 10<br>Balsamic lentils, tomato salsa & garlic crisps                               | SPICY PRAWN PIL PIL 12.5<br>Crusty sourdough bread                                    |
| CRAB BRULEE 10<br>Sour dough toast & crisp<br>Thai veg salad  | FILLET BEEF CARPACCIO (g) 12.5<br>pickled wild mushroom, smoked salt, dijon ice cream |

### CATCH OF THE DAY

- NATURALLY SMOKED HADDOCK (g) 18  
Poached egg with pea volute on a potato, bacon, onion & pickled mushroom fricassee
- OVEN ROAST COD (g) 20  
Minted baby potato, green beans, roast peppers, capers & a lemon & wild garlic butter
- BAKED SALMON WITH GRILLED PRAWNS (g) 23.5  
Fondant potato, tender stem broccoli, sauteed samphire, & a caper lemon beurre blanc
- PAN SEARED FILLETS OF SEABASS (g) 24  
Roast potato, braised fennel, asparagus & a clam cream reduction

### 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 280g 28
- SIRLOIN 250g 29 / 330g 37
- FILLET 225g 33 / 330g 43
- 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

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| CRISP DUCK CONFIT LEG (g) 21<br>Chorizo potatoes, pak choi, red onion jam & hoisin sauce | 12 HOUR SLOW ROAST PORK BELLY (g) 20<br>Garlic confit mash, roast carrots, braised shallots pea & bacon dashi consommé |
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CORNSTORE AGED BEEF BURGER 20  
in a brioche bun with Jack Mac's twice smoked bacon, brie fondue cake, Portobello mushroom, paprika onion ring, proper chips & truffle mayo

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

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

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

CORNSTORE RED CURRY (g)  
With potato dumplings & grilled flat bread & natural yogurt sauce

SZECHAUN EGG NOODLE STIR FRY  
with crisp veg, fresh herbs & Szechaun sauce

- Vegetable 17
- Chicken 18
- Beef 20

- Vegetable 17
- Chicken 18
- Prawn 21

### SIDES

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| CREAMY MASH POTATO (v) (g) 3.7                         | GRILLED PORTOBELLO MUSHROOMS 5<br>with blue cheese butter |
| TRIPLE COOKED PROPER CHIPS w / cornstore seasoning 4.5 | BUTTERMILK ONION RINGS (g) 5                              |
| CREAMED SPINACH (v) (g) 4                              | TENDER STEM BROCCOLI w / toasted almond & hollandaise 6   |
| DUCK FAT ROAST POTATOES with rosemary 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