

SMALL BITES

MARINATED OLIVES (g) 3.5

CRUSTY FLAT BREAD (v) 7.5

Parma ham & pan con tomato

OR Caramelised onion and goats cheese

LIGHT BITES

CORNSTORE SPICY CHICKEN WINGS 10

with blue cheese dip (g)

PRAWNS PIL PIL with sourdough 12

SMOKED SEAFOOD CHOWDER 9

with treacle brown bread

SALADS

(add chicken 3)

HEIRLOOM TOMATO SALAD (g) (v) 8

crumbled feta, red onion, toasted pistachio, shredded basil & organic rapeseed oil.

CAESAR SALAD 10

with baby gem, bacon, croutons & shaved parmesan

SANDWICHES

served open on brown bread, closed in sourdough or in a wrap

FILLET STEAK TIPS 11

caramelized red onion, rocket & hollandaise

LEMON THYME CHARRED CHICKEN BREAST 8

avocado, tomato, red onion & balsamic

SMOKED SALMON 10

red Onion, crushed avocado, tomato & caper horseradish creme fraiche

ADD CHIPS/FRIES €3

BRUNCH

CORNSTORE EGGS BENEDICT 10

jack mac's black pudding, poached eggs, bacon, hollandaise & brown bread

CORNSTORE EGGS ROYAL 10

smoked salmon, avocado, hollandaise & brown bread

6oz STEAK MEDALLIONS & EGGS 15

wilted spinach, hollandaise & fries

MAINS

STEAK FRITES 13

Dry aged 6oz steak fries, baby gem leaves & bearnaise sauce

CONCHIGLIONI PASTA 13.5

Stuffed with buffalo curd ricotta & spinach, heirloom tomato sauce & shaved pecorino

OVEN ROASTED COD (g) 13.5

with mash, market greens & hollandaise sauce

CORNSTORE RED CURRY (g)

with potato dumplings & grilled flat bread, rice & natural yogurt sauce

Vegetable 12 // Chicken 14 // Beef 15

ROAST CHICKEN SUPREME 14.5

with sautéed bacon & cabbage, mash, forest mushroom sauce & black pudding crumble

EGG NOODLE STIR FRY

with crisp veg, fresh herbs & Szechuan sauce

Vegetable 12 // Chicken 14

CORNSTORE AGED BEEF BURGER 13.5

with Jack Mac's twice smoked bacon, brie fondue cake, portobello mushroom, paprika onion rings, chips & truffle mayo

(v) vegetarian (g)gluten free or can be made gluten free on request. 12.5% discretionary service charge is applied to parties of 8 or more.

Please inform your server if you are intolerant or allergic to any of the 14 legislative allergens

STARTERS

Soup of the Day with homemade treacle brown bread (v)

Heirloom Tomato Salad with crumbled feta, red onion, toasted pistachio, shredded basil & organic rapeseed oil (g) (v)

Smoked Seafood Chowder with homemade treacle brown bread

Cornstore Chicken Wings with blue cheese dressing (g)

MAINS

Cornstore Red Curry with potato dumplings, grilled flat bread & natural yogurt sauce (g) (v)
Vegetarian / Chicken

Szechuan Egg Noodle Stir-Fry with crisp veg & fresh herbs (v)
Vegetarian / Chicken

Roast Chicken Breast with sautéed bacon & cabbage, mash, forest mushroom sauce & crumbled black pudding

Oven Roast Cod with creamy mash, market greens & hollandaise sauce (g)

Cornstore Aged Burger on brioche bun with Jack Mac's twice smoked bacon, brie fondue cake, portobello mushroom, paprika onion rings, truffle mayo & chunky chips

DESSERTS

Vanilla Crème Brûlée with ginger short bread biscuit

Flourless Chocolate Cake with fresh cream & raspberry coulis (g)

€18 2 COURSES / €23 3 COURSES

(v) = VEGETARIAN, (g) = GLUTEN FREE OR CAN BE MADE COELIAC FRIENDLY 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