

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 PILPIL with sourdough 12

SMOKED SEAFOOD CHOWDER 8.5

with treacle brown bread

SALADS

(add chicken 3)

ARTICHOKE & PEA SALAD (g)(v) 8

roasted artichoke, pea, sweet potato crisps, balsamic lentils, sun-dried tomatoes & natural yogurt dressing

CAESAR SALAD 10

with baby gem, bacon, croutons & shaved parmesan

SANDWICHES

FILLET STEAK TIPS 11

on sourdough caramelized red onion, rocket & hollandaise

LEMON THYME CHARRED CHICKEN BREAST 8

on sourdough, avocado, tomato, red onion & balsamic

SMOKED SALMON 10

on brown bread red onion, crushed avocado, tomato & caper horseradish creme fraiche

ADD CHIPS/FRIES €3

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

OVENROASTED SALMON (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 roast root veg, mash & red wine jus

CORNSTORE AGED BEEF BURGER 13.5

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

PLEASE ASK YOUR
SERVER
FOR OUR
DAILY SPECIALS

(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)

Artichoke & Pea Salad with sweet potato crisps, balsamic lentils, sun-dried tomatoes & natural yogurt dressing (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

Roast Chicken Breast with roast root veg, mash & red wine jus (g)

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

Cornstore Aged Burger on brioche bun with Jack Mac's twice smoked bacon, brie fondue cake, 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)

Sticky Toffee Pudding with vanilla ice cream

€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