

EARLY BIRD MENU

STARTERS

- Cornstore Spicy Chicken Wings** with celery & blue cheese dip (g)
Baked Goats Cheese with apple, caramelised onion, rocket & balsamic dressing (v)
Brick Prawns wrapped in basil & brick pastry with chilli mayo
Aubergine Parmigiana with Toomsbridge mozzarella, tomato sauce & basil pesto (g) (v)
Homemade Soup of the Day with homemade treacle bread (v) (g)

MAINS

- Crisp Duck Leg Confit** with chorizo baby potatoes, braised pak choi, caramelised red onion & hoisin sauce
Cornstore Aged Beef Burger with North Cork pancetta, Applewood cheese, onion rings, chorizo mayo & skinny fries
Aged Rib Eye Steak (€6 SUPP) OR Aged Hereford Sirloin Steak(€8 SUPP)
with mash, creamed spinach, buttermilk onion rings & pepper sauce
Oven Roasted Cod with homemade pappardelle pasta, wild mushroom sauce, spinach & tomato tartare
Roast Red Pepper Risotto with a pepper, heirloom tomato & shaved fennel salad, goat cheese curd
Thai Style Yellow Curry with coconut rice (g) (v)
Vegetarian or Chicken

DESSERTS

- Rosemary Honey Crème Brulee** with shortbread (g)
Flourless Chocolate Cake with fresh cream and peanut brittle
Chef's Special Dessert of The Day

€32

(v) = VEGETARIAN, (g) = GLUTEN FREE OR CAN BE MADE COELIAC FRIENDLY BY REMOVING ELEMENT OF DISH
10% 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