



## CORNSTORE EARLY BIRD MENU

### STARTERS

**Homemade Soup of The Day** with treacle brown bread

**Crab Brulée** with sourdough toast & crisp Thai veg salad

**Pork Belly Nigiri** with wakame seaweed (g)

**Spicy Crispy Chicken Wings** with Cashel blue cheese dip (g)

**Crusty Flat Bread** with caramelised onion & goat cheese (v)

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

### MAINS

**Conchiglioni Pasta** stuffed with buffalo curd ricotta & spinach, heirloom tomato sauce & shaved pecorino (v)

**12 hour Slow Roast Pork Belly** with confit garlic mash, roast carrots, braised shallots & bacon dashi consommé (g)

**Cornstore Aged Beef Burger** in a brioche bun with Jack Mac's twice smoked bacon, brie fondue cake, Portobello mushroom, paprika onion ring, proper chips & truffle mayo

**Naturally Smoked Haddock** with poached egg, pea veloute, potato, bacon, onion & pickled mushroom fricassee (g)

**Thai Style Red Curry** with potato dumplings, grilled flatbread & natural yoghurt  
(choose chicken *or* vegetable) (g)

**Dry Aged Rib Eye Steak** with mash, portobello mushroom, buttermilk onion rings & pepper sauce (€4 supp)

### DESSERTS

**Sticky Toffee Pudding** with caramel sauce

**Crème brulée** of the day with short bread biscuit (g)

**Flourless Chocolate Cake** with fresh cream and peanut brittle (g)

€34

(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