



CORNSTORE SET MENU

STARTERS

- Homemade Soup of the Day** with treacle brown bread
Crab Brulée with sourdough toast & crisp Thai veg salad
Smoked Salmon Plate with capers, diced shallot & lemon (g)
Foie Gras Parfait with mini brioche rolls and chutney
Oxtail & Goat Cheese Cannelloni with truffle béchamel
Burrata Mozzarella with balsamic lentils & heirloom tomato (g) (v)
Spicy Prawns Pil Pil with sourdough bread

MAINS

- Korean Style Stir Fried Egg Noodles** in a bulgogi and crisp veg sauce (**choose chicken or vegetable**)
12 hour Slow Roast Pork Belly with confit garlic mash, roast carrots, braised shallots & bacon dashi consommé (g)
Crisp Confit Duck Leg with chorizo potatoes, pak choi, red onion jam & hoisin sauce (g)
Breast & The Leg of Chicken with bacon braised leeks, smoked Applewood cheese mash & mushroom cream sauce (g)
Baked Salmon & Grilled Prawns with fondant potato, tenderstem broccoli, samphire & blood orange hollandaise (g)
Pan Seared Cod with minted baby potato, Italian sausage, green beans, roast peppers capers & salsa Verdi (g)
Dry-Aged Rib Eye Steak
or Dry-Aged Sirloin Steak (€3 supp)
with mash, Portobello mushroom, buttermilk onion rings & green peppercorn sauce

DESSERTS

- Sticky Toffee Pudding** with vanilla ice-cream & caramel sauce
White Chocolate & Raspberry Crème Brûlée with salted chocolate biscuits
Flourless Chocolate Cake with fresh cream and peanut brittle (g)

€39

(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