

CORNSTORE

3 COURSE SET MENU **AVAILABLE ALL DAY SUNDAY,** **MONDAY TO SATURDAY FROM 4PM**

STARTERS

Heritage Beetroot Winter Salad with feta cheese, linseed crackers
& lacto fermented mustard seed dressing (v) (g)

Baked Goats Cheese with apple & caramelized onion, rocket & balsamic (v)

Duck Liver Pate with sauternes jelly & toasted brioche muffin (g)

Cornstore Chicken Wings with celery & blue cheese dressing (g)

Filo Wrapped Prawns with chilli mayo

Smoked Salmon with horseradish crème fraiche & blinis (g)

Prawn Pil Pil with chilli, garlic oil & sourdough bread (g) (**€2 supp**)

MAINS

Crisp Duck Confit Leg with baby potatoes, chorizo, pak choi & hoisin sauce (g)

Pepper & Sage Slow Roast Pork Belly with mushroom brown bread dumpling, red cabbage,
apple chutney & apple jus

Aged Hereford Sirloin Steak (€6 Supp) OR Aged Angus fillet Steak (€9 Supp)
With mash, creamed spinach, buttermilk onion rings & pepper sauce

Oven Baked Hake with a tomato, chick pea, chorizo & kale ragout (g)

Oven Roast Salmon on prawn & crab mash, blackened kale, crispy capers & seaweed beurre blanc (g)

Forrest Mushroom Tortellini with tarragon & truffle cream (v)

DESSERTS

Rosemary Honey Crème Brulee with shortbread

Peanut Butter Cheesecake with banana fritters

Nutty Apple Crumble with yoghurt ice cream & crème anglais

Irish Cheeseboard Selection with spicy apple chutney & grapes (**for 2 to share**)

€37

(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