



CORNSTORE

DESSERTS

TRIPLE CHOCOLATE COOKIE PAN (v) 12.00
with vanilla ice cream and toffee sauce

VANILLA CREME BRULEE (g) (v) 7.00

RASPBERRY ETON MESS (g) (v) 7.00
with meringue and fresh cream

FLOURLESS CHOCOLATE CAKE (g) (v) 7.00
*with peanut brittle, fresh cream and
berry coulis*

IRISH FARMHOUSE CHEESEBOARD 10.00
*your choice of two cheeses (ask server)
served with crackers, chutney and fruit*

*some items may contain nuts and other allergens, please
advise your server if you have any allergies or intolerances
before placing your order*

*(v) vegetarian (g) free from gluten
or can be made coeliac-friendly on request*



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COCKTAILS

BARRELL AGED NEGRONI (g) 12.00
Gin, Campari, Aperol, vermouth rosso, raspberry infused balsamic reduction

SENSATION SOUR (g) 10.00
Tanqueray, coconut syrup, pink grapefruit juice, fresh lime juice, egg white

SUGAR DADDY (g) 11.00
Amaretto, Chambord, fresh lemon juice, egg white, amarena cherry juice, sugar syrup

BALSAMICOTINI (g) 10.00
Vodka, cranberry juice, strawberry, lemon, basil & balsamic reduction

TEDDY BEAR (g) 11.00
White rum, dark rum, Wray & Nephew, almond syrup, cranberry and pineapple juice, fresh strawberry

IRISH PENICILIN (g) 12.00
Jameson, Connemara, craft ginger liquor, honey, fresh lime juice

PORNSTAR MARTINI (g) 12.50
Absolut Vanilia, passion fruit liquor, passion fruit syrup, fresh lime juice, pineapple juice

DESSERT COCKTAILS

MIDNIGHT ESPRESSO (g) 10.00
Kahlua, Baileys, Amaretto, Chambord, espresso

BELGIAN MARTINI (g) 10.00
Absolut Vanilia, Frangelico, Creme de Cacao White, cream, white chocolate

ESPRESSO MARTINI (g) 11.00
Absolut Vanilia, Kahlua, espresso

(v) vegetarian (ve) vegan (g) free from gluten or can be made coeliac-friendly on request