

RED WINE

	<i>Glass</i>	<i>Bottle</i>
CAMPO TRANQUILLO TINTO SPAIN <i>A blend of Monastrell & Tempranillo</i>	7.00	27.00
COLLI RIPANI ROSSO PICENO ITALY <i>60% Montepulciano & 40% Sangiovese</i>	—	30.00
CROIX DES VENTS MERLOT FRANCE <i>Pairs well with white meat & cheeses</i>	8.00	32.50
JEAN GAMAY NOIR FRANCE <i>Fantastic fruit & beautifully smooth</i>	—	39.00
LES DEUX COLS COTES DE RHONE FRANCE <i>Rich red fruit aromas with a touch of spice</i>	—	39.00
SANTA LIANA CABERNET SAUVIGNON CHILE <i>Smooth & fruity with a hint of creamy oak</i>	7.50	28.00
ARBERETO MONTEPULCIANO D'ABRUZO ITALY <i>Bold cherry & a touch of bitter chocolate</i>	—	28.50
KELLYS SHIRAZ AUSTRALIA <i>Full of flavour with bold ripe berries</i>	7.50	29.00
OPI MALBEC ARGENTINA <i>A great balance between fruit & oak</i>	8.50	34.00
LA MOTTE LEOPARDS LEAP PINOTAGE SHIRAZ SOUTH AFRICA <i>Round & full wine with heavy ripe fruits</i>	—	36.00
ALVARO CASTRO DAO PORTUGAL <i>Red fruit & well-balanced tannins</i>	—	39.00
SAN LEONARDO CABERNET SAUVIGNON CARMENERE MERLOT ITALY <i>Powerful but elegant</i>	—	135.00
JEAN GAMY ROSE ITALY	32.00	

ROSE

WHITE WINE

	<i>Glass</i>	<i>Bottle</i>
CAMPO TRANQUILLA BLANCO SPAIN <i>A fresh crisp dry wine blend</i>	7.00	27.00
ORSINO PINOT GRIGIO ITALY <i>Vibrant white with citrus characters</i>	7.80	30.00
FABRIZIO VELLA BIANCO ORGANICO ITALY <i>Unfiltered organic wine with herbaceous fruit nose</i>	—	29.50
SANTA LIANA SAUVIGNON BLANC CHILE <i>Great with rich fish & shellfish</i>	7.50	28.00
RABBIT ISLAND SAUVIGNON BLANC NEW ZEALAND <i>Typical grassy Nelson style</i>	9.00	37.00
GERARD & PIERRE MORIN SANCERRE FRANCE <i>A truly "classic" Sancerre</i>	—	49.00
STONELEIGH RAPURA SERIES NEW ZEALAND <i>First Class Marlborough sauvignon blanc</i>	—	55.00
COLLEITA DE MARTIS ALBARINO RIAX BAIXAS SPAIN <i>Perfect with seafood & for sipping</i>	—	38.00
SPRINGFIELD WILD YEAST CHARDONNAY SOUTH AFRICA <i>An excellent dry unoaked chardonnay</i>	—	49.00
GILES BOUTON PULIGNY - MONTRACHET 1ER CRU FRANCE <i>One of the best wines from the Burgundy</i>	—	79.00
MASSOTINA PROSECCO SPUMANTE ITALY	11.00	39.00
PERRIER JOUET GRAND BRUT NV FRANCE	75.00	
MOET ET CHANDON N.V. FRANCE	85.00	

CHAMPAGNE & SPARKLING

COCKTAILS

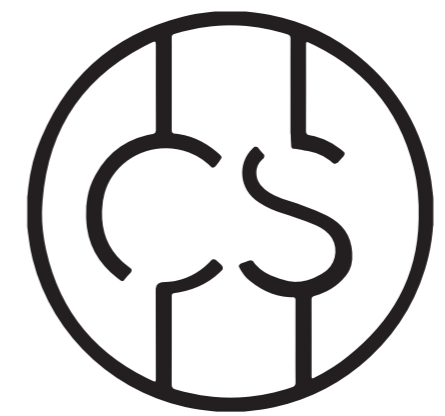
BARRELL AGED NEGRONI <i>Gin, Campari, Aperol, vermouth rosso, raspberrry infused balsamic reduction</i>	12.00
SENSATION SOUR <i>Tanqueray, coconut syrup, pink grapefruit juice, fresh lime juice, egg white</i>	10.00
SUGAR DADDY <i>Amaretto, Chambord, fresh lemon juice, egg white, amarena cherry juice, sugar syrup</i>	11.00
BALSAMICOTINI <i>Vodka, cranberry juice, strawberry, lemon, basil & balsamic reduction</i>	10.00
TEDDY BEAR <i>White rum, dark rum, Wray & Nephew, almond syrup, cranberry and pineapple juice, fresh strawberry</i>	11.00
IRISH PENICILIN <i>Jameson, Connemara, craft ginger liquor, honey, fresh lime juice</i>	12.00
PORNSTAR MARTINI <i>Absolut Vanilia, passion fruit liquor, passion fruit syrup, fresh lime juice, pineapple juice</i>	12.50

DESSERT WINE

SEIFRIED SWEET AGNES RIESLING "ICE WINE" 375ML NEW ZEALAND <i>Concentrated ripe summer fruits & zesty mouth leaving a clean, lingering finish.</i>	29.50
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DESSERT COCKTAILS

MIDNIGHT ESPRESSO <i>Kahlua, Baileys, Amaretto, Chambord, espresso</i>	10.00
BELGIAN MARTINI <i>Absolut Vanilia, Frangelico, Creme de Cacao White, cream, white chocolate</i>	10.00
ESPRESSO MARTINI <i>Absolut Vanilia, Kahlua, espresso</i>	10.00



CORNSTORE

À LA CARTE MENU

19 THOMAS ST, LIMERICK | 40A CORNMARKE T ST, CORK
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APPETISERS

GOATS CHEESE CROSTINI (v) <i>toasted foccacia, with fig jam & roasted red peppers</i>	8.50
DUCK LIVER PARFAIT <i>with a grape & apple chutney & toasted soldiers</i>	8.50
BURATTA (v) (g) <i>chopped heirloom tomatoes salsa with first press extra virgin olive oil</i>	9.50
CLASSIC MUSSELS <i>in a white wine, shallot cream with toasted basil sourdough</i>	8.50
FILLET BEEF CARPACCIO (g) <i>horseradish cream, pickled cauliflower & tobacco shallots</i>	9.50
SPICY CHICKEN WINGS (g) <i>with celery & blue cheese dip</i>	11.50
PRAWNS PIL PIL <i>with crusty sourdough bread</i>	13.50

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

FROM THE PIZZA OVEN

CORNSTORE SOURDOUGH PIZZA BASE
GLUTEN FREE BASE ADD 2.50

CORNSTORE CLASSIC (v) <i>classic Burrata cheese, sundried tomato pesto with fresh tomato basil sauce</i>	15.00
THE FARM (v) <i>goats cheese, poached baby pears, roast peppers, toasted pecan nuts & whiskey maple syrup</i>	16.00
THE PLOUGHMAN'S <i>olive oil, mozzarella cheese, pulled pork, parma ham with fried pickles & dijonnaise sauce.</i>	18.00
MEATLESS (v) (ve) <i>Cornstore tomato sauce, chunky heirloom tomatoes, charred fennel, vegan cheese, black olive tapenade, olive oil & rocket salad</i>	17.00
THE GAME PIZZA <i>shredded confit duck leg, chorizo, game chips, red onion jam, baby spinach & spiced hoisin sauce</i>	19.00
MAGIC MUSHROOM (v) <i>Crème fraiche and olive oil, mixed field mushrooms, blue cheese, mozzarella, truffle, crispy herbed potato & rocket</i>	16.00

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FROM THE GRILL

We are passionate about beef, so we dry age all our steak cuts in-house with Himalayan salt.

*This process takes **21-35 days**, resulting in the best tasting steak we can produce for our customers.*

*All our meats are **100%** sourced from **local suppliers**. Each grill item is rubbed with our award winning steak rub & your choice of sauce. The rub is **NOT** gluten free so please inform your server if you require a grill item free from gluten.*

RIB EYE STEAK (10oz)	17.00
SIRLOIN STEAK (10oz)	18.00
FILLET STEAK (8oz)	21.00

CHOOSE A SAUCE WITH YOUR MEAT:

- Pepper Sauce (g)
- Garlic Butter (g) (v)
- Cashel Blue Cheese Sauce (g) (v)
- Béarnaise (g) (v)
- Bone Marrow Jus (g)
- Field Mushroom and Jameson Whiskey Sauce (g)

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MAINS

OVEN ROAST SALMON (g) <i>with grilled asparagus, tenderstem broccoli, minted baby potatoes & hollandaise sauce</i>	21.00
CONFIT DUCK LEG (g) <i>sautéed baby potatoes, chorizo, pak choi, red onion marmalade & hoisin sauce</i>	19.00
SPATCHCOCK CHICKEN (g) <i>slow cooked half roast chicken with a mushroom & tarragon cream sauce, baked potato & crème fraiche</i>	18.00
PENNE PASTA (v) <i>roast fennel, black olives, baby spinach roast pine nuts & sundried tomato parmesan cream</i>	15.00
CLASSIC FILLET BEEF STROGANOFF (g) <i>with fragrant basmati rice</i>	18.50
THE CORNSTORE BURGER <i>aged beef, onion ring, cheddar & apple wood cheeses, whiskey ketchup, crisp pancetta bacon, pickle, Cornstore relish with proper chips & béarnaise sauce</i>	18.00

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ADD ONS

PROPER CHIPS (g) <i>with Cornstore seasoning</i>	4.50
CREAMY MASH (g) (v)	4.00
ROCKET & PARMESAN SALAD (g) (v)	5.00
BUTTERED GARDEN PEAS (v)	4.00
ONION RINGS (g) (v)	5.00
BLACKENED CAULIFLOWER MORNAY (g) (v)	5.00
BAKED POTATO (g) (v) <i>with crème fraiche</i>	4.00
HEIRLOOM TOMATO SALAD (g) (v) (ve) <i>with crisp basil & organic rape seed</i>	4.50
GRILLED ASPARAGUS (g) (v) <i>& hollandaise sauce</i>	5.50
MINTED BABY POTATOES (g) (v) <i>with clarified butter</i>	4.50

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Serving nibbles, wines & cocktails until LATE every weekend