
AMUSE-BOUCHE TO SHARE €6

TUNA TARTATE

w/ Szechuan dressing & toasted sesame seeds

OR

2 NATURAL ROCK OYSTERS

w/ shallot vinaigrette

STARTERS

CS CHICKEN WINGS

w/ a blue cheese dip & celery stick (gf)

FILLET BEEF CARPACCIO

w/ ortiz anchovies & pecorino cheese (gf)

ROAST RAINBOW SALAD

beetroot, goats cheese crumb, quinoa, truffle honey & garlic crisps (gf)

PRAWN PIL PIL

w/ sourdough, fresh chilli & spicy garlic oil

DUCK LIVER PARFAIT

w/ quince jelly sourdough toast

MINI LOBSTER ROLLS

on brioche w/ tomato chilli jam

BAKED SCALLOPS IN THE SHELL

w/ caviar, bacon jam & cauliflower puree (€4 supplement)

MAINS

CITRUS HALF CHICKEN

w/ pico de gallo, avocado verde & café de paris wedges (gf)

ROAST CAULIFLOWER STEAK

w/ romesco sauce, spinach, café de paris butter & toasted almonds (ve) (gf)

CONFIT DUCK LEG

w/ sautéed baby potatoes, chorizo, pak choi, red onion marmalade & hoisin sauce

ROAST HAKE

w/ grain mustard roast potatoes, roasted beetroot & lemon beurre blanc sauce (gf)

AGED SIRLOIN STEAK

w/ spinach, fries or mash & pepper sauce

400g WAGU STEAK TO SHARE

Dry age carved wagyu steak w/ dauphinoise potatoes, spinach, pepper & bear-naise
(€5 supplement pp)

DESSERTS

FLOURLESS CHOCOLATE CAKE

w/ pistachio gelato & pistachio brittle (gf)

STICKY TOFFEE PUDDING

w/ butterscotch sauce, french vanilla ice-cream, and candied pecans

VANILLA PANNACOTTA

blackberry and elderflower jelly, lemon sorbet

COOKIE PAN FOR TWO

warm cookie, bourbon ice-cream & caramel sauce- perfect for sharing

3 COURSE €65

(gf) gluten friendly • (v) vegetarian • (ve) vegan

For allergens, dietary requirements & further information please speak to a member of the team.



CORNSTORE

SPECIALITY SEAFOOD & STEAKS | WINE & COCKTAILS

Valentine's Menu