

Welcome to The Cornstore, we are committed to using local Irish produce. Our chefs cook from the heart with a blend of the freshest ingredients as well as free range and organic produce that is in season. The Cornstore has its own garden in Ballingarry Co. Limerick which provides us with garden to fork produce all year round.

Fish supplied by: Matt O'Connell, Kay O'Connell & Jamie Dwyer. Meat supplied by: CL Meats, Tom Durcan, Owen O'Mahony, Crowe's Farm & The Chicken Inn

# ON YOUR OWN / TO SHARE

#### Homemade Bread and Dips €6.5

Salsa verde, sun-dried tomato pesto & modena balsamic olive oil (v)

#### Quinoa Salad €7

Roast red pepper, cherry tomatoes, sugar snap, tender stem broccoli & apple cider dressing (v) (g)

#### Toonsbridge Mozzarella €7.5

Cherry tomato, red pepper caponata & fresh basil (g)

#### Durcan's Spiced Beef Carpaccio €7.5

Smoked sea salt, truffle oil & shaved pecorino cheese

#### Classic Mussels €8

Shallots, garlic, cream & white wine (g)

#### Fish Cake & Oriental Crab Toes €8.5

Marinated crab toes, crab & sea food potato cake with chilli garlic mayonnaise

#### Cornstore Chicken Wings €9

Cashel blue cheese dip & celery sticks (g)

#### Peppered Calamari €9

Organic veg salad, pickled ginger seaweed & a tomato & cucumber salsa

#### Brie & Black Pudding €9

Crumbed Irish Brie & Jack Mac's black pudding, candies walnuts & dry raspberry

#### Traditional Smoked Salmon €9.5

Shallots, mini capers, sakura cress & lemon oil (g)

#### Tiger Prawn Pil Pil in Olive Oil €11.5

Ethically sourced prawns with fresh chillies, garlic and sourdough bread (g)



## MAINS

#### Artisan Grilled Bangers & Mash €14.5

Creamy mash, sherry braised onion, crisp smoked bacon & red wine jus

#### Thai Green Chicken Curry €15

Basmati rice & crisp poppadum (g)

#### Egg & The Leg €16

Spatchcock chicken leg, twice cooked egg, leek & bacon with garden peas & champ

#### Cornstore 6oz Steak & Chips €17

Shallot bacon jam & béarnaise sauce (g)

### Roast Chicken Supreme €17

On Jack Mac's black pudding, sweet potato, buttered leek & spinach with red wine jus

#### Crisp Duck Leg Confit €17.5

Chorizo potatoes, sticky red onion marmalade & aromatic hoisin sauce (g)

# Cornstore Healthy Fish & Chips €16

SEAFOOD

Oven roast native hake, pea puree, chunky chips & gribiche sauce (g)

#### Baked Salmon €18

Herbed quinoa, baby spinach, pineapple & mango salsa (g)

#### Halibut & Shellfish Bouillabaisse €21

Mediterranean fish stew

# VEGETARIAN

#### Thai Green Vegetable Curry €14

Basmati rice & crisp poppadum (v) (g)

#### Courgette & Tomato Risotto €15.5

Shaved fennel & rocket salad with smoked Gubeen cheese & lemon oil (v) (g)

### Cannelloni of Butternut Squash €17.5

Goats' cheese, baby spinach & fig & a sun-dried tomato pesto creamed sauce & rocket (v)

#### PREMIUM DRY AGED STEAKS

Our dry aged beef... we are very passionate about our beef at the Cornstore and so dry age all our beef in-house with Himalayan salt. This entire process takes 21-35 days resulting in the best tasting steak we can produce for our customers. All our meats are 100% Irish and sourced from local suppliers.

Aged for over 30 days, a slightly fattier but Flavoursome cut. 12oz COTE DE BOEUF

€25.5

Recommended with home cut chips & béarnaise sauce

€27.5

Aged for over 35 days, the most popular cut with a strip of fat on top Aged for 21 days, the leanest cut of beef available

€29.5

All steaks come with green beans, vine roast plum tomato. Choice of chips, creamy mash or mixed salad and a choice of béarnaise sauce, pepper sauce or garlic butter (g). Add Garlic Prawns €8 / Add Foie Gras €6

CHATEAUBRIAND (for two) Served with mash, green beans, sautéed mushroom & onions and vine

10oz SIRLOIN

8oz FILLET

€29.5/pp

### SIDES

roast plum tomatoes with béarnaise, garlic butter and pepper sauce (g)

Organic leaf & crisp veg salad (g) €3.5 Creamy mash (g) €3.5 Market Greens (g) €3.5 Herbed Quinoa (g) Home cut chips (g) Buttermilk onion rings €3.5 €3.5 €3.5 Sautéed mushrooms & onions (g) Truffle chips and smoked salt (g) Basmati Rice €3.5 €3.5 €3.5

V = VEGETARIAN, G = GLUTEN FREE OR CAN BE MADE COELIAC FRIENDLY. 10% DISCRETIONARY SERVICE CHARGE ADDED TO PARTIES OF 10 OR MORE. IF YOU ARE INTOLERANT TO ANY OF THE 14 LEGISLATIVE FOOD ALLERGENS, PLEASE LET YOUR SERVER KNOW.