

STARTERS

QUINOA SALAD Roast red pepper, cherry tomatoes, sugar snap, tender stem broccoli & apple cider dressing (v) (g)
TOONSBRIDGE MOZZARELLA Cherry tomato, red pepper caponata & fresh basil (g)
CORNSTORE CHICKEN WINGS Cashel blue cheese dip & celery sticks (g)
DURCAN'S SPICED BEEF CARPACCIO Smoked sea salt, truffle oil & shaved pecorino
SOUP OF THE DAY served with homemade brown bread
FISH CAKE & ORIENTAL CRAB TOES Marinated crab toes, crab & sea food potato cake with chilli garlic mayonnaise

MAINS

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

ROAST CHICKEN SUPREME On Jack Mac's black pudding, sweet potato, buttered leek & spinach with red wine jus CRISP DUCK LEG CONFIT Chorizo potatoes, sticky red onion marmalade & aromatic hoisin sauce (g) CORNSTORE AGED BACON& CHEESE BURGER Mature cheddar, beef tomato, crisp lettuce & horseradish mayo 8oz FILLET AGED IN HOUSE with Green Beans, Vine Roast Plum Tomato & Pepper Sauce (g) (€8 Supp) BAKED SALMON Herbed quinoa, baby spinach, pineapple & mango salsa (g) CORNSTORE HEALTHY FISH & CHIPS Oven roast native hake, pea puree, chunky chips & gribiche sauce (g) CANNELLONI OF BUTTERNUT SQUASH Goats' cheese, spinach & fig & a sun-dried tomato pesto creamed sauce & rocket (v) COURGETTE & TOMATO RISOTTO Shaved fennel & rocket salad with smoked Gubeen cheese & lemon oil (v) (g)

DESSERTS

VANILLA CRÈME BRULEE with a Nutella Viennese sandwich (g) FLOURLESS CHOCOLATE CAKE with fresh cream & peanut brittle (g) FRESH FRUIT SALAD with raspberry sorbet, elderflower syrup & mint (g) TRADITIONAL TIRAMISU with apricot biscotti PEAR BAKEWELL TART with crème anglaise