

Night Menu (21:30-12:00)	€
Soup of Day - Murphy's and Treacle Homemade Soda Bread	6.50 D Gw Mu Sul Ps
Fresh Cut Sandwich Filling of Choice, served with Corn Tortilla Crisps	11.50 D E Gw
Classic Toasted Special Buckley's Hand Cut Country Loaf, Home Cooked Gammon, Cheddar, Tomato & Red Onion served with Salad & Corn Tortilla Crisps	12.50 D Gw Sul Mu
Chef Mihira's Elawalu Maas Curry Authentic Sri Lankan Vegetable Curry served with a Mango Salsa, Poppadom and Fragrant Basmati Rice (Call Server for Details & Allergens)	18.00 Cl Gf Ss Sul Vo

White Wine

Campo Del Moro, Sauvignon Blanc Spain	30.00 Bottle 7.50 Glass
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Sonetti, Pinot Grigio Italy	35.00 Bottle
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Red Wine

Campo Del Moro, Cabernet Sauvignon, Syrah Spain	30.00 Bottle 7.50 Glass
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Alvier, Merlot France	33.00 Bottle
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Sparkling Wine

COLLE DEL PRINCIPE PROSECCO Prosecco, Italy	47.00 Bottle
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Moet & Chandon Brut Imperial Champagne, France	170.00 Bottle
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CORK INTERNATIONAL HOTEL

Room Service Menu

Dial '0' for Room Service

Allow up to 40 minutes for

Starters €

Soup of the Day (Call Server for Details)	6.50
New York Inspired Chicken Wings House Hot Sauce or BBQ Sauce and Cashel Blue Cheese Dip	12.00 D E Gw Mu
Ardsallagh Goat's Cheese Wrapped in Kataifi Pastry, Minted Greek Salad, Toasted Pistachios	12.00 D Gw Mu Sul Ps
Gubbeen Chorizo & Smoked Chicken Croquette Apple & Fennel Salad, Pickled Chillis and Chimichurri Rojo	12.00 Cl D E Gw Mu Sul

Sandwich

Classic Toasted Special Buckley's Hand Cut Country Loaf, Home Cooked Gammon, Cheddar, Tomato & Red Onion served with Salad & French Fries	12.50 D, Gw, Sul **
West Cork Beef Satay Toasted Wrap Marinated Beef & Asian Style Slaw served with Salad, French Fries & Thai Peanut Dipping Sauce	13.00 D Gw Mu Pn So Sul

Main Course

Warm Gubbeen Chorizo & Prawn Salad Fried Potatoes, Mixed Leaves, Red Onions, Garlic Croutons with Lemon Dressing	17.50 Cr D Gw Mu Sul
Chef Mihira's Elawalu Maas Curry Authentic Sri Lankan Vegetable Curry served with a Mango Salsa, Poppadom and Fragrant Basmati Rice Add Chicken or Prawn (Cr)	18.00 Cl Gf Ss Sul Vo 22.50
Fresh Pappardelle Pasta Roasted Red Pepper Coulis, Charred Mediterranean Vegetables, Fresh Basil and Ardsallagh Feta Cheese Add Chicken or Prawn (Cr)	18.00 Al D E Gw Vg Sul 22.50

Dial '0' for Room Service

Allow up to 40 minutes for delivery during peak times

A tray charge of €5 applies for delivery.

Main Course €

Empire State Double Beef Burger Cheddar, Crispy Onions, Sweet Tomato Relish, Cos Lettuce, Beef Tomato, Pickle served with French Fries & Slaw	20.00 D E Gw Mu Sul
Middle Eastern Shawarma Chicken Supreme Persian Saffron Rice, Tomato and Pomegranate Salsa, Toasted Almonds, Yogurt Dressing	21.00 Al D Gf
Wild Atlantic Fish & Chips Crispy Battered Fresh Local Haddock, French Fries, Tartar Sauce, House Pea Purée	19.50 D E F Gw Mu Sul
Chargrilled 8oz Hereford Premium Rib Eye Steak - Caramelised Red Onions, Flat Cap Mushroom, Sprouting Broccoli, French Fries with a Jameson, and Pink Peppercorn Sauce	32.50 Cl D Gw
Add Skewered Prawns (Cr) 4.50	

Sides

New Yorker Skinny French Fries with House Season	Gw	4.50
Beer Battered Onion Rings	Gw Sul	4.50
Seasonal Vegetables with Irish Salted Butter	D Gw	4.50
Baby Mixed Leaf Salad with Elderflower and Tomato Salsa	Mu Sul	4.50
Sweet Potato Fries with Smoked Rosemary Salt	Gw	4.50

Dessert

NYC Inspired Baked Vanilla Cheesecake Marinated West Cork Strawberries, Wild Berry and Star Anise Compote	8.50 D Gw
Chocolate, Caramel & Walnut Brownie Caramelised White Chocolate and Salted Caramel Ice Cream	8.50 D E Gw Wn
Lemon, Ginger & Chilli Posset Crushed Sablé Biscuit, Raspberry Sorbet, Fresh Raspberries	8.50 D E Gw
Irish Cheese Platter Gubbeen Mature (Skibbereen, West Cork) Hegarty Cheddar (Whitechurch, Co. Cork) Cashel Blue (Cashel, Co. Tipperary) Apple Chutney, Crackers and Fresh Grapes	11.50 D Gw Sul

ALLERGENS(D) Milk Products (E) Eggs (Mu) Mustard(Cl) Celery (Sul) Sulphur Dioxide (L) Lupin (F) Fish (Mo) Molluscs (Cr) Crustaceans(So) Soya (Se) Sesame (Gw) Gluten Wheat (Gb) Gluten Barley (Gr) Gluten Rye (Go) Gluten Oats (Al) Almonds (Bz) Brazil Nut (Ch) Cashew (Mc) Macadamia Nut (P) Peanuts (Wn) Walnuts (Ps) Pistachio Nut (Pc) Pecan Nut (Vo) Vegan (Vg) Vegetarian (Gf) Gluten Free

All our meats, poultry & game are "Feile Bia" approved & our beef is 100% Irish and all our seafood is sustainably sourced.