



## CORK INTERNATIONAL HOTEL

### BOILING POINT

Espresso	€3.00
Double Espresso	€4.00
Americano	€3.80
Cappucino D	€4.00
Café Latte D	€4.00
Flat White D	€4.00
Hot Chocolate D	€4.00
Breakfast Tea	€3.80
Herbal Tea Selection	€3.80
Irish Coffee D Sul	€9.00
Baileys Coffee D Sul	€9.00
Calypso Coffee D Sul	€9.00

DECAFFEINATED BEVERAGES AND DAIRY FREE  
MILKS AVAILABLE UPON REQUEST

### Tasty Bites

Homemade Cookies D E Gw	€3.50
Freshly Baked Pastries D E Gw	€4.00
Homemade Scone D E Gw	€4.00
Irish Salted Butter & Strawberry Jam	

### Coeliac Friendly Desserts

Blueberry Muffin D E	€4.00
Lemon Muffin D E	€4.00

### SWEET TREATS

Blueberry & White Chocolate Cheesecake | €8.50

Caramelised White Chocolate with Lemon Sorbet and Berry

Coulis. D E Gw So Sul

Pear & Almond Financier | €8.50

Almond Nougatine, Pear Puree with Vanilla Bean Ice Cream.

Al D E Gb Gw So Sul

Dark Chocolate Delice | €8.50

Candied Walnut, Chocolate and Walnut Puree with Rum and

Raisin Ice Cream. Al D E Gw So Sul Wn

Apple, Ginger & Cinnamon Crumble | €8.50

Hazelnut Topping with Vegan Vanilla Ice Cream and Seeded

Tuile. Al Gf Hn So Vo

### LIGHT BITES

Warm Confit Duck Salad | €17.00

Pulled Confit Duck Leg, Duck Fat Roasted Potatoes, Mixed

Leaves, Red Onions, Pine Nuts, Berry Dressing Agf D Mu Sul

Pulled Chicken Mexican Wrap | €13.00

Marinated Chicken, Chipotle Mayonnaise, Fresh Coriander

and Black Bean Salsa D E Gw Mu So Sul

Classic Toasted Special | €12.50

Buckley's Hand Cut Country Loaf, Home Cooked Gammon,

Cheddar, Tomato & Red Onion served with Salad &

French Fries Agf D Gw Mu So Sul

**ALLERGENS** (Gf) Gluten Free (Agf) Gluten Free Alternative Available (Vo) Vegan (Vg) Vegetarian (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 (Hn) Hazelnut.

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

Please be mindful that our dedicated kitchen team expertly manages the preparation of dishes containing the 14 mandatory allergens daily. Although every care is taken to ensure the safety of our guests, please inform a member of our team if you have any food allergies, intolerances, coeliac disease, or other dietary requirements. This will enable us to tailor your dining experience and we will endeavour to meet your specific needs.