



CORK INTERNATIONAL HOTEL

MAINS

Cashel Blue Cheese & Pear Salad | €15.00

Poached Pear, Candied Walnuts, Pickled Red Onions,
Honey & Mustard Dressing Gw D Mu Sul Vg Wn
Add Miso Aubergine (So), Prawns (Cr) or Chicken | €4.50

Cavolo Nero Tagliatelle with Pangrattato | €19.00

Fresh Tagliatelle in a Parsley Pesto, Wilted Cavolo Nero, Garlic &
Rosemary Crumb, Parmesan Shavings D E Gb Gw Vg Se So Sul
Add Chicken or Prawn (Cr) | €4.50
Add Garlic & Parmesan Sourdough Baguette (D Gw Se Sul)

NEW YORK INSPIRED CHICKEN WINGS | €19.50

House Hot Sauce and Cashel Blue Cheese Dip served with Skinny
French Fries Agf D E Gw Mu Sul

DESSERTS

Blueberry & White Chocolate Cheesecake | €8.50

Caramelised White Chocolate with Lemon Sorbet and Berry
Coulis. D E 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

Munster Cheese Platter | €12.50

Gubbeen Mature (Skibbereen, West Cork)
Hegarty Cheddar (Whitechurch, Co. Cork)
Cashel Blue (Cashel, Co. Tipperary)
Apple Chutney, Crackers and Fresh Grapes D Gw Su

White Wine

	Glass	Bottle
CARACTER CHARDONNAY (Argentina)	€8.00	€30.00
CAMPO DEL MORO SAUVIGNON BLANC (Spain)	€7.50	€31.00
SONETTI PINOT GRIGIO (Italy)	€8.50	€35.00
OLD COACH ROAD SAUVIGNON BLANC (NZ)	€12.00	€44.00

Red Wine

CAMPO DEL MORO Tempranillo, Syrah, Cabernet (Spain)	€7.50	€31.00
ALVIER MERLOT (Chile)	€8.50	€33.00
ALMA ADINA MALBEC (Argentina)	€9.00	€36.00

Rosé

SIERRA SALINAS ROSÉ BOBAL	€7.50	€30.00
---------------------------	-------	--------

Sparkling Wine

COLLE DEL PRINCIPE PROSECCO FRIZZANTE (Italy)	€12.00	€47.00
PERLAGE SORALÒC SAUVIGNON BLANC (Italy)		€47.00
MOET & CHANDON		€170.00

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.