

Night Menu (21:30-12:00)	€
Soup of Day (Call Server for Details) Served with Cuthbert's Brown Soda Bread	8.00
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
Authentic Sri Lankan Curry Authentic Sri Chef Mihira's Secret Recipe served with a Mango Salsa, Poppadom and Fragrant Basmati Rice	19.00 Gf Cl Sul Vo

White Wine

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

Red Wine

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

Sparkling Wine

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



CORK INTERNATIONAL HOTEL

Room Service Menu

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

Vegan Bean Feuilleté

Mixed Bean & Fresh Herbs in Flaky Puff
Pastry, Roasted Sprouts, Peanut Rayu

12.00

GW Sul
Vo Pn So

Sandwich

Classic Toasted Special

Buckley's Hand Cut Country Loaf,
Home Cooked Gammon, Cheddar,
Tomato & Red Onion served with Salad
& French Fries

12.50

Agf D Gw
Mu So Su

PULLED CHICKEN MEXICAN WRAP

Marinated Chicken, Chipotle
Mayonnaise, Fresh Coriander & Black
Bean Salsa served with Salad & French
Fries

13.0

D E Gw
Mu So
Sul

Main Course

Warm Confit Duck Salad

Fried Potatoes, Mixed Leaves, Red
Onions, Pine Nuts with Berry Dressing

17.50

Agf D Mu
Sul

Chef Mihira's Elawalu Maas Curry

**
Authentic Sri Lankan Vegetable Curry
served with a Mango Salsa, Poppadom
and Fragrant Basmati Rice

18.00

Cl Gf Ss
Sul Vo

Add Chicken or Prawn (Cr)

22.50

CAVOLO NERO TAGLIATELLE WITH PANGRATTATO

Fresh Tagliatelle in a Parsley Pesto,
Wilted Cavolo Nero, Garlic & Rosemary
Crumb, Parmesan Shavings

17.50

D E Gw
Vg

Add Chicken or Prawn (Cr)

4.50

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.

Dial '0' for Room Service

Allow up to 45 minutes for
delivery during peak times

A tray charge of €5 applies for
delivery.

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.

Main Course

€

Empire State Double Beef Burger 21.00
Cheddar, Crispy Onions, Sweet Tomato
Relish, Cos Lettuce, Beef Tomato, Pickle
served with French Fries & Slaw D E Gw
Mu Sul

Charred Chicken Supreme 23.00
Grilled Cabbage, Creamy White Bean &
'Nduja Cassoulet, Dill Oil Gf Cl D
Sul

Wild Atlantic Fish & Chips 21.00
Crispy Battered Fresh Local Haddock, French
Fries, Tartar Sauce, House Pea Purée D E F
Gw Mu
Sul

**Chargrilled 8oz Hereford Premium Rib
Eye Steak** 32.50
Golden Fried Paris Mushrooms stuffed with
Café de Paris Butter, Glazed Baby Carrots
and Skinny French Fries Agf Cl
D F So
Sul
Choose
HP Brown Sauce Jus (Cl D Gw So Sul)
OR
Pink Peppercorn Sauce (Cl D So Sul)

Sides

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

Dessert

**Blueberry & White Chocolate
Cheesecake** 8.50
Caramelised White Chocolate with Lemon
Sorbet and Berry Coulis D E
Gw So
Su

Dark Chocolate Delice 8.50
Candied Walnut, Chocolate & Walnut Purée
with Rum & 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 Gf Al
Hn So Vo

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
Sul