



CORK INTERNATIONAL HOTEL

SOMETHING LIGHT

Spring Pea Veloute With BBQ Irish Salmon | €13.00

Water Cress, Creme Fraiche, Lemon Oil Gf Cl Cr F Sul

Warm Duck Salad | €17.50

Pulled Confit Duck Leg, Duck Fat Roasted Potatoes, Mixed Leaves,
Red Onions, Watermelon Rind and Honey Dressing Agf D Mu Sul

New York Inspired Chicken Wings | Starter €12.00 Mains €19.50

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

SIDES

Garlic & Parmesan Sourdough Baguette | €3.50

D Gw So Sul

New Yorker Skinny French Fries with Truffle Mayonnaise | €5.00

Agf D E Mu Sul

SOMETHING SWEET

Cherry & White Chocolate Parfait | €9.00

Caramelised White Chocolate, Amarena Cherries

D E Gw So Sul

Dark Chocolate Marquise | €9.00

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 Cl D E Gw Sul

White Wine

	Glass	Bottle
ROSARIO ESTATE CHARDONNAY (CHILE)	€8.50	€35.00
CAMPO DEL MORO SAUVIGNON BLANC (Spain)	€8.00	€35.00
SONETTI PINOT GRIGIO (Italy)	€9.00	€38.00
OLD COACH ROAD SAUVIGNON BLANC (NZ)	€12.50	€48.00

Red Wine

CAMPO DEL MORO Tempranillo, Syrah, Cabernet (Spain)	€8.00	€30.00
ALVIER MERLOT (Chile)	€8.50	€33.00
SANTA ANA MALBEC (Argentina)	€9.00	€38.00

Rosé

SIERRA SALINAS ROSÉ BOBAL	€7.50	€30.00
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Sparkling Wine

COLLE DEL PRINCIPE PROSECCO FRIZZANTE (Italy)	€11.00	€45.00
VILLA CONCHI BRUT (Spain)		€70.00
MOET & CHANDON		€132.00

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.