



CORK INTERNATIONAL HOTEL

Something Light

Mixed Seafood Arancini €13.50

Langoustine Bisque, Crab Meat & Vegetable Slaw

Cl Cr D E F Gw Mu

Warm Flaked Salmon Salad €17.00

Lemon Poached Salad, Fried Potatoes, Capers,
Charred Red Onion, Madras & Golden Raisin Dressing

Sul Gf F D Mu So

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 €5.00

Mayonnaise

Agf D E Mu Sul

Something Sweet

Plum & Poached Pear Clafoutis €9.00

Candied Walnuts, Salted Caramel Ice Cream,

D E Gw So Sul Wn Agf

Coconut & Mango Posset €9.00

Lime Syrup, Compressed Pineapple, Coconut Crumb

Agf Al Go So Sul Vo

Brooklyn Blackout Chocolate Cake €9.00

Espresso Custard, Marinated Blackberries, Fresh Cream

E Gw D So Al Sul

Vanilla Crème Brulee €9.00

Spiced Cranberry and Orange Sable, Orange & Saffron Salad

D E Gw Sul

White Wine

Glass Bottle

Campo Del Moro, Sauv Blanc, Spain Sul €8.00 €35.00

Rosario Estate Chardonnay, Chile Sul €8.50 €35.00

Sonetti, Pinot Grigio, Italy Sul €9.00 €38.00

Old Coach Road, Sauv Blanc, New Zealand Sul €12.50 €48.00

Red Wine

Campo Del Moro, Tempranillo, Spain Sul €8.00 €35.00

Alvier, Merlot, Chile Sul €9.50 €38.00

Santa Ana, Malbec, Argentina Sul €9.50 €38.00

Rose Wine

Sierra Salinas Rose, Spain Sul €7.50 €30.00

Sparkling Wine

Colle Del Principe, Italy, Sul €45.00

Massotina Organic Prosecco Spumante, Italy Sul €60.00

Moet & Chandon, France Sul €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.