



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 Cookie (D, E, Gw)	€3.75
Freshly Baked Pastries (D, E, Gw)	€3.75
Croissant, Pain au Chocolat	
Homemade Scone (D, E, Gw)	€4.00
Irish Salted Butter & Strawberry Jam	

Coeliac Friendly Desserts

Blueberry Muffin (D,E)	€3.75
Lemon Muffin (D,E)	€3.75

Desserts

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 So Sul Vo	
Brooklyn Blackout Chocolate Cake	€9.00
Espresso Custard, Marinated Blackberries, Fresh Cream E Gw D So Al Sul	
Spiced Apple & Croissant Pudding	€9.00
Bourbon Caramel Sauce, Vanilla Bean Ice Cream Gw E D Sul	

Light Bites

Warm Flaked Irish Salmon Salad	€18.00
Lemon Poached Salad, Fried Potatoes, Capers, Charred Red Onions, Madras and Golden Raisin Dressing Gf D So F Mu Sul	
Chicken Caesar Wrap	€12.50
Chargrilled Chicken Fillets, Crispy Gem, Parmesan, Bacon, Rich Caesar Dressing D E Gw Mu So Sul F	
Classic Toasted Special D Gw Sul Mu	€12.50
Pezo Pan, Home Cooked Gammon, Cheddar, Tomato & Red Onion served with Salad & French Fries Agf D Gw Mu So Sul	

Allergens-(D) Milk Products (E) Eggs (Mu) Mustard(CI) 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 (Vo) Vegan (Vg) Vegetarian. All our meats, poultry & game are "Feile Bia" approved & our beef is 100% Irish. All our seafood is sustainably sourced.
** Gluten Free – AGF Ask gluten free

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