

NIGHT MENU (21:30-07:00)	€
Soup of the Day (Please ask Server for Details)	8.00
Served with Cuthbert's Brown Soda Bread	
Fresh Cut Sandwich	11.50
Filling of Choice served with Corn Tortilla Crisps	D E Gw
Classic Toasted Special	12.50
Pezo Pan, Home Cooked Gammon, Cheddar, Tomato & Red Onion served with Salad & Corn Tortilla Crisps	Agf D Gw Mu So Sul
Authentic Sri Lankan Style Curry	19.00
Perfectly Balanced With Fragrant Spices & Coconut Milk	5.50
Add Chicken or Prawn (Cr)	

WHITE WINE	
Campo Del Moro, Sauvignon Blanc	33.50
Spain	Bottle
	8.50
	Glass
Sonetti, Pinot Grigio	38.00
Italy	Bottle
	9.50
	Glass

RED WINE	
Campo Del Moro, Cabernet Sauvignon, Syrah	33.50
Spain	Bottle
	8.50
	Glass
Alvier, Merlot	36.00
France	Bottle
	9.50
	Glass

SPARKLING WINE	
Colle Del Principe, Italy	45.00
Prosecco, Italy	Bottle
Moet & Chandon Brut Imperial	132.00
Champagne, France	Bottle



CORK INTERNATIONAL HOTEL

Room Service Menu

Please Dial '0' to Order

Allow up to 45 minutes for
delivery during peak times

A tray charge of €8 applies for delivery.

STARTERS	€
Soup of Day (Please ask Server for Details) Served with Cuthbert's Brown Soda Bread	8.00
New Yorker Original Buffalo Wings House Hot Sauce and Cashel Blue Cheese Dip	13.00 D E Ag Mu So Sul
Monkfish Scampi West Cork Caught Monkfish, Panko Fried, Mixed Baby Leaves, Spiced Goma Dressing	14.00 F Gw E D Se So

SANDWICH

Classic Toasted Special Pezo Pan, Home Cooked Gammon, Cheddar, Tomato & Red Onion served with Salad & French Fries	12.50 Agf D Gw Mu So Su
Charred Chicken Ceasar Wrap Chargrilled Chicken, Grilled Bacon, Baby Gem in a Creamy Ceasar Dressing, Parmesan served with Salad & French Fries	12.50 D Gw Sul E Mu F

MAIN COURSE

VGVB – Very Good Vegan Burger 120g Vegan Patty, Beef Tomato, Crisp Lettuce, Vegan Cheese, Vegan Mayo, Jalapeno & Tomato Relish, Gluten Free Sesame Bun, French Fries	20.00 Cl Gf Mu Se So Sul Vo
Authentic Sri Lankan Style Curry Perfectly Balanced With Fragrant Spices & Coconut Milk Add Chicken or Prawn (Cr)	19.50 D Gw Sul E Mu F 5.50
TAGLIATELLE AI FRUTTI DI MARE Best Of West Cork Fresh Seafood, Provençale Tomato Sauce, Truffled Gremolata Add - Gubbeen Chorizo (Sul) / Chicken / Prawns (Cr)	23.00 Cl Cr D Gb Gw Mu Sul 5.50
NEW YORKER STACK- DOUBLE IRISH BEEF BURGER Two 4oz Grass Fed Irish Beef Burgers, Bacon Jam, Cheddar, Gem Lettuce, Beef Tomato & Pickle Served with French Fries & Slaw	22.00 Agf Cl D E Gw Mu Sul

MAIN COURSE	€
DEVILLED CHICKEN English Market Chicken, Fiery Stir-Fried With Bold Sri Lankan Flavours Served with a Clove & Coriander Pilau Rice	22.00 D Gf Se So Sul
WILD ATLANTIC FISH & CHIPS Crispy Battered Fresh Local Haddock, French Fries, Tartar Sauce, House Pea Purée	22.00 D E F Gw Mu Sul
New Yorker Angus Short Ribs Overnight Beef Short Ribs, Jameson BBQ Sauce, Pomme Mousseline, Roasted Parsnip, Pear & Beetroot Relish	26.00 Cl D Gb Mu So Sul

SIDES

Garlic & Parmesan Sourdough Baguette	D Gw So Sul	5.50
Charred Flat Breads Brushed with Garlic oil, served with Hummus	D Gw Se So Sul	5.50
Roasted Root Vegetables with Stonewell Cider Vinaigrette	D GF Sul vG	5.50
Mixed Leaf Salad with Watermelon Rind & House Dressing	Gf Mu Sul	5.50
Mixed Seasonal Leaf Salad, House Pickles & Elderberry Dressing	Gf Mu Sul Vg	5.50
Sweet Potato Fries With Sun Blushed Tomato Mayonnaise	Agf D E Mu Sul	5.50
New Yorker Skinny French Fries with Garlic Aioli	D E Gf Mu Sul	5.50

DESSERT

Seasonal Pannacotta Vegan & Coeliac Friendly, Orange & Cinamon Infusion, Marinated Mandarins, Oat & Maple Shortbread	10.00 Go So Sul Vo
BROOKLYN'S FAMOUS BLACKOUT CAKE Chocolate Génoise, Amarena Cherries, Candied Hazelnuts, Chantilly Cream, Caramelised White Chocolate	10.00 Al D E Gw Hn Sul
Amaretto Crème Brulée Cranberry Compote, Almond Brittle	10.00 Agf D E Gw Hn Sul
PLATTER OF IRISH CHEESES Hegarty Cheddar, Washed Rind Gubbeen, Wicklow Blue Brie Crispbread & Fresh bread, Signature Black Irish Apple “Butter”, Walnuts	12.50 Agf D Gr Gw Mu Se Sul Wn

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.