



CORK INTERNATIONAL HOTEL

SOMETHING LIGHT

Seasonal Salad of the Day €17.50
Please speak to our team for today's special

New York Inspired Chicken Wings €13.50
House Hot Sauce and Cashel Blue Cheese Dip.
Mains Served with Skinny French Fries & Side Salad Agf D E Gw Mu Sul €21.00

Platter of Irish Cheeses €14.50
Hegarty Cheddar, Washed Rind Gubeen, Wicklow Blue Brie,
Crispbread and Fresh Bread, Signature Black Irish Apple 'Butter'
and Walnuts Agf D Gr Gw Mu Se Sul Wn

SIDES

Garlic & Parmesan Sourdough Baguette €5.00
D Gw So Sul

New Yorker Skinny French Fries with Garlic Aioli €5.50
Agf D E Mu Sul

Beer Battered Onion Rings Served with Jalapeno & Tomato Relis €5.50
CI D GB Gw Mu Sul

SOMETHING SWEET

Amaretto Crème Brûlée, Cranberry Compote, Almond Brittle €10.00
Agf D E Gw Hn Sul

Seasonal Panna Cotta €10.00
Vegan & Coeliac Friendly, Orange & Cinamon Infusion,
Marinated Mandarins, Oat & Maple Shortbread
Go So Sul Vo

Café Gourmand €10.00
Selection of Desserts in Smaller Versions
Served Alongside Your Chosen Coffee or Tea
A Delightful Nod to French Indulgence
Gw E Al D So Wn Hn

WHITE WINE

	Glass	Bottle
Campo Del Moro, Sauv Blanc, Spain Sul	€8.50	€33.50
Rosario Estate, Chardonnay, Chile Sul	€9.00	€36.00
Sonetti, Pinot Grigio, Italy Sul	€9.50	€38.00
Old Coach Road, Sauv Blanc, New Zealand Sul	€13.00	€50.00

RED WINE

	Glass	Bottle
Campo Del Moro, Tempranillo, Spain Sul	€8.50	€33.50
Santa Ana, Malbec, Argentina Sul	€9.00	€35.00
Alvier, Merlot, Chile Sul	€9.50	€36.00

ROSE WINE

	Glass	Bottle
Sierra Salinas Rose, Spain Sul	€7.50	€30.00

SPARKLING WINE

	Glass	Bottle
Colle Del Principe, Italy Sul		€45.00
Villa Conchi, Brut, Spain 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.