

NIGHT MENU (21:00-07:00)		€
Soup of the Day (Please ask Server for Details)		9.50
Served with Cuthbert's Brown Soda Bread		
Fresh Cut Sandwich		12.50
Filling of Choice served with Corn Tortilla Crisps (D E Gw)		
Classic Toasted Special		13.50
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		19.50
Perfectly Balanced with Fragrant Spices & Coconut Milk (Ch Cl Gf So Sul Vo)		
Add Chicken or Prawn (Cr)		5.50

### WHITE WINE

Campo Del Moro, Sauvignon Blanc Spain (Sul)	33.50
Bottle	
8.50	
Glass	
Sonetti, Pinot Grigio Italy (Sul)	38.00
Bottle	
9.50	
Glass	

### RED WINE

Campo Del Moro, Cabernet Sauvignon, Syrah Spain (Sul)	33.50
Bottle	
8.50	
Glass	
Alvier, Merlot France (Sul)	36.00
Bottle	
9.50	
Glass	

### SPARKLING WINE

Colle Del Principe, Italy	45.00
Prosecco, Italy (Sul)	Bottle
Moet & Chandon Brut Imperial	132.00
Champagne, France (Sul)	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 €10 applies for delivery.

STARTERS	€	MAIN COURSE	€
SOUP OF THE DAY (Please ask Server for Details) Served with Cuthbert's Brown Soda Bread	9.50	CATCH OF THE DAY Sustainably caught fresh fish of the day- please ask for today's special *please ask for daily allergens**	Market Price
NEW YORKER ORIGINAL BUFFALO WINGS House Hot Sauce and Cashel Blue Cheese Dip	13.50 D E Ag Mu So Sul	ROAST OF THE DAY Locally sourced and served with Seasonal Vegetables- please ask for today's specials *please ask for daily allergens**	Market Price
CEASER SALAD Classic Ceaser Salad with Crunchy Gem Lettuce, Garlic Croutons, Rosscarbery Bacon Lardons and Rich Ceaser Dresssing	17.50 D E F Gw Sul	BUTCHER'S CUT OF THE DAY All served with Crispy Onion Rings, Rocket Salad, New Yorker Skinny French Fries and Garlic Butter or Pink Peppercorn Sauce- please ask for today's specials	Market Price Cl D Gb Mu So Sul
SANDWICH		SIDES	
CLASSIC TOASTED SPECIAL Pezo Pan, Home Cooked Gammon, Cheddar, Tomato & Red Onion served with Salad & French Fries	13.50 Agf D Gw Mu So Su	Garlic & Parmesan Sourdough Baguette D Gw So Sul Charred Flat Breads Brushed with Garlic oil, Served with Hummus D Gw Se So Sul Roasted Root Vegetables with Stonewell Cider Vinaigrette D Gf Sul Vg Mixed Leaf Salad, House Pickles and Elderberry Dressing Gf Mu Sul New Yorker Skinny French Fries with Garlic Aioli D E Gf Mu Sul	5.00 5.00 5.50 5.50 5.50
CHARRED CHICKEN CEASAR WRAP €12.50 Chargrilled Chicken, Grilled Bacon, Baby Gem in a Creamy Ceasar Dressing, Parmesan	13.50 D E F Gw Mu Sul		
MAIN COURSE		DESSERT	
AUTHENTIC SRI LANKAN CURRY Perfectly Balanced with Fragrant Spices & Coconut Milk	21.00	Seasonal Panna Cotta Vegan & Coeliac Friendly, Orange & Cinamon Infusion, Marinated Mandarins, Oat & Maple Shortbread	10.00 Go So Sul Vo
Add Chicken or Prawn (Cr)	5.50	New Yorker Authentic Baked Cheesecake Berry Sorbet, Mulled Berries, Caramelised White Chocolate	10.00 AI D E Gw Sul
LINGUINE BOLOGNESE Tender Linguine tossed in a rich, slow cooked sauce of Irish Beef, Aromatic Herbs and Ripe Tomatoes, topped with Parmesan	21.50 D E Gw Sul	Amaretto Crème Brûlée Cranberry Compote, Almond Brittle	10.00 Agf Al D E Gw Hn Sul
ROSSCARBERY DOUBLE BEEF BURGER €23.00 Two 4oz Burgers, Cheddar, Smoked Bacon Jam, Cos Lettuce, Beef Tomato, Pickle, French Fries & Slaw	24.50 D E Gw Mu Sul		
WILD ATLANTIC FISH & CHIPS Crispy Battered Fresh Local Haddock, French Fries, Tartar Sauce, House Pea Purée	24.50 D E F Gw Mu Sul		

**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 endeavor to meet your specific needs.