



CORK INTERNATIONAL HOTEL

Agf D Gr Gw Mu Se Sul Wn

SMALL PLATES

€13.50

From aromatic curries and vibrant salads to indulgent seafood and comforting classics these bowls celebrate bold flavours in every bite, we have curated a collection of smaller, flavour-packed dishes inspired by global cuisines.

THYME ROASTED CHICKEN

With Buttery Mash, Peppercorn Crème and white Truffle Drizzle
D Sul Mu Gf

POACHED PRAWN CAESAR SALAD

with Crispy Anchovies and Sourdough Croutons D E F Gw Mu

SRI LANKAN VEGETABLE CURRY WITH RICE BOWL

with Coriander & Lime Sul Vo

BEER BATTERED HADDOCK ESCALLOPS

Lemon Wedge, House Tartar D E Gw F Mu

TODAY'S MINI BAKED PIE

Topped with Mash Potatoes
Please liaise with your server for Allergens

SIDES

Garlic & Parmesan Sourdough Baguette

D Gw So Sul

New Yorker Skinny French Fries with Garlic Aioli

Agf D E Mu Sul

Beer Battered Onion Rings Served with Jalapeno & Tomato Relish

CI D Gb Gw Mu Sul

SOMETHING SWEET

CRÈME CARAMEL

Vegan Creme Caramel with Cardamon & Port Infused Prunes So Sul Vo Al

CAFÉ GOURMAND

A Refined Selection of Our Signature Petits Desserts
Please liaise with your server for Allergens

PLATTER OF IRISH CHEESE

Hegarty Cheddar, Gubbeen, Cashel blue, Crusty Bread & Fresh Fruit

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

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

ROSÉ WINE

Sierra Salinas Rose, Spain Sul

€7.50

€30.00

SPARKLING WINE

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.

SAMPLE