



CORK INTERNATIONAL HOTEL

BOILING POINT

Espresso	€4.00
Double Espresso	€4.20
Americano	€4.00
Cappuccino D	€4.50
Café Latte D	€4.50
Flat White D	€4.50
Hot Chocolate D	€4.50
Breakfast Tea	€4.00
Herbal Tea Selection	€4.00
Irish Coffee D	€9.50
Baileys Coffee D	€9.50
Calypso Coffee D	€9.50

Decaffeinated Beverages and Dairy Free Milks Available upon Request

ARTISAN BAKES

Homemade Cookie D E Gw	€4.00
Freshly Baked Pastries D E Gw	€4.00
Homemade Scone	
Irish Salted Butter Fresh Cream Jam D E Gw	€4.50
Coeliac Friendly Muffins Gf	€4.00
Blueberry Muffin D E	€4.00
Lemon Muffin D E	€4.00



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SNACKS

Charred Chicken Caesar Wrap €13.50
 Chargrilled Chicken | Grilled Bacon | Baby Gem | Creamy Caesar Dressing | Parmesan Agf D E F Gw Mu Sul

Classic Toasted Special € 13.50
 Pezo Pan | Home Cooked Gammon | CheddarTomato | Red Onion Salad | French Fries Agf D Gw Mu So Su

LIGHT LUNCH

Macroom Buffalo Burrata €14.50
 Heritage Tomatoes | Aubergines | Sourdough Crisp | Herb Salsa | D Gf Mu Sul Vg

Crispy Hake Tacos €14.50
 Panko Wild Atlantic Hake | Flour Tortillas | Guacamole | Sour Cream | Baby Gem | Pico De Gallo Tomato Salsa | Chilli Dressing | D E Gw F Mu Sul

DESSERTS

New Yorker Baked Cheesecake € 9.95
 Pistachio | Amarena Cherry | Chocolate Sauce | D E Gw Ps So Sul

Classic Crème Brulée € 9.95
 Vanilla | Shortbread | Summer Berries | Agf D E Gw Sul

Signature Dark Chocolate Mousse € 9.95
 Sea Salt | Macadamia | Honeycomb | Olive Oil | D E Gf Mc So Sul

*Allergens-(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 (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*