

<b>Night Menu</b> (21:30-12:00)	€
<b>Soup of Day</b> (Please ask Server for Details) Served with Cuthbert's Brown Soda Bread	8.00
<b>Fresh Cut Sandwich</b> Filling of Choice, served with Corn Tortilla Crisps	11.50 D E Gw
<b>Classic Toasted Special</b> Buckley's Hand Cut Country Loaf, Home Cooked Gammon, Cheddar, Tomato & Red Onion served with Salad & Corn Tortilla Crisps	12.50 D Gw Sul Mu
<b>Expatriate Makani Vegetable Curry</b> Crispy Onions, Yoghurt Dressing, Fresh Coriander, and Fragrant Basmati Rice Add Chicken or Prawn (Cr)	19.00 Ch Cl D Gf Sul 4.50

### White Wine

<b>Campo Del Moro, Sauvignon Blanc</b> Spain	35.00 Bottle 8.00 Glass
<b>Sonetti, Pinot Grigio</b> Italy	38.00 Bottle 9.00 Glass

### Red Wine

<b>Campo Del Moro, Cabernet Sauvignon, Syrah</b> Spain	35.00 Bottle 8.00 Glass
<b>Alvier, Merlot</b> France	38.00 Bottle 9.50 Glass

### Sparkling Wine

<b>Colle Del Principe, Italy</b> Prosecco, Italy	45.00 Bottle
<b>Moet &amp; Chandon Brut Imperial</b> Champagne, France	132.00 Bottle



CORK INTERNATIONAL HOTEL

## Room Service Menu

Starters	€
<b>Soup of Day</b> (Please ask Server for Details) Served with Cuthbert's Brown Soda Bread	8.00
<b>New York Inspired Chicken Wings</b> House Hot Sauce or BBQ Sauce and Cashel Blue Cheese Dip	12.00 D E Gw Mu So Sul
<b>Mixed Seafood Arancini</b> Langoustine Bisque, Crab Meat & Summer Vegetable Slaw	13.50 Gw Cl D E Cr F Sul Mu

Sandwich	
<b>Classic Toasted Special</b> Pezo Pan, Home Cooked Gammon, Cheddar, Tomato & Red Onion served with Salad & French Fries	12.50 Agf D Gw Mu So Su
<b>Chicken Caesar Wrap</b> Chargrilled Chicken Fillet. Crispy Gem, Parmesan, Bacon, Rich Caesar Dressing, Served with Salad & French Fries	12.50 D E Gw Mu So Sul F

Main Course	
<b>Warm Flaked Irish Salmon</b> Lemon Poached Salad, Local Baby Fried Potatoes, Capers, Charred Red Onions, Madras & Golden Raisin Dressing	17.50 Gf D So F Mu Sul
<b>Expatriate Makani Vegetable Curry</b> Crispy Onions, Yoghurt Dressing, Fresh Coriander, and Fragrant Basmati Rice	19.00 Ch Cl D Gf Sul
Add Chicken or Prawn Cr	4.50
Add Charred Flat Bread Brushed with Garlic Oil	4.50
D Gw So	
<b>Beef Ragú Pappardelle</b> Slowly Braised Irish Beef in a Rich Roma Tomatoes and Garden Herbs Sauce, served over Pappardelle Pasta and finished with Basil Oil & Parmesan Reggiano	20.00 Cl D E Gw Sul

## Dial '0' for Room Service

Allow up to 45 minutes for delivery during peak times  
A tray charge of €8 applies for delivery.

**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.

Main Course	€
<b>Empire State Double Beef Burger</b> Two 4oz Hereford Burgers, Bacon Jam Cheddar, Sweet Tomato Relish, Cos Lettuce, Beef Tomato, & Pickle served with French Fries & Slaw	21.00 Agf Cl D E Gw Mu Sul
<b>Celeriac Fritter Parmigiana</b> Caponata of Autumnal Vegetables, Sauteed Broccolini, Pomme Rissole, Lemon Dressing	18.50 Dw E D Sul
<b>Wild Atlantic Fish &amp; Chips</b> Crispy Battered Fresh Local Haddock, French Fries, Tartar Sauce, House Pea Purée	21.00 D E F Gw Mu Sul
<b>West Cork Hereford Beef 8oz Rib Eye</b> Served with Grilled Flat Mushroom, Charred Baby Gem & Broccolini, Served with New Yorker Skinny Fries, Pink Peppercorn Sauce Or Garlic Butter	34.00 Gf Cl D Sul D Sul Cl Gf

Sides	
Garlic & Parmesan Sourdough Baguette	D Gw So Sul 3.50
Seasonal Vegetables with Irish Salted Butter	Gf D 4.50
Mixed Leaf Salad with Watermelon Rind & Madras Dressing	Gf Mu Sul 4.50
New Yorker Skinny French Fries with Truffle Mayonnaise	Agf D E Mu Sul 5.00

Dessert	
<b>Plum &amp; Poached Clafoutis</b> Candied Walnuts, Salted Caramel Ice Cream,	9.00 D E Gw So Sul Wn
<b>Brooklyn Blackout Chocolate Cake</b> Espresso Custard, Marinated Blackberries, Fresh Cream	9.00 E Gw D So Sul
<b>Vanilla Crème Brulée</b> Spiced Cranberry ad Orange Sable, Orange and Saffron Salad	9.00 Agf D E Gw
<b>Cork Cheese Platter</b> Gubbeen Mature (Skibbereen, West Cork) Hegarty Cheddar (Whitechurch, Co. Cork) Ardsalagh Goats Cheese (East Cork) Apple Chutney, Crackers and Fresh Grapes	12.50 D Gw Sul se Mu

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.