



Radisson BLU
HOTEL & SPA, CORK

RADISSON BLU HOTEL & SPA CORK

Day Menu

AVAILABLE DAILY FROM 12.30 – 17.00

SANDWICHES

BAKED MULTIGRAIN BAGEL € 13.50

Cajun spiced chicken, sundried tomatoes & scallions, mayonnaise

Topped with Mozzarella cheese

served with fries

(1-wheat, rye, 2, 5, 6, 8, 9)

HOT TOASTED CIABATTA € 12.95

Roast turkey, homemade stuffing, St Brendan's brie, cranberry chutney

Served with salad garnish

(1 – wheat, barley, rye, 2, 5, 8)

MEDITERRANEAN VEGETABLE WRAP € 13.95

Roast vegetables, vegan Feta, baby spinach, rocket pesto and balsamic

Sweet pepper relish and skin on fries

(1 – wheat, 2, 7, 8, 11 – pine)

HOME COOKED HAM & BANDONVALE VINTAGE CHEDDAR CHEESE SALAD SANDWICH € 11.50

Crusty baguette, crunchy coleslaw and red onion relish

(1 – wheat, 2, 5, 6, 8)

TOASTED SPICY CHICKEN WRAP € 14.95

Garlic mayonnaise, vine tomato and Mozzarella cheese

Skin on fries and salad garnish

(1 – wheat, 2, 5, 6, 8)

SOUPS & SALADS

TODAY'S HOMEMADE SOUP €6.50

(1 – wheat, barley, rye, oats, 4, 5)

CHEF'S WEST CORK SEAFOOD CHOWDER € 13.50

(Salmon, smoked haddock, cod, fresh mussels & prawns)

Garlic cheesy bread

(1 – wheat, barley, rye, oats, 4, 5, 7, 9, 12, 13, 14)

CRISP COS CAESAR SALAD € 11.50

Bacon, Parmesan shavings, crispy croutons, Caesar dressing
(1 – wheat, 2, 5, 6, 7, 8)

Add chicken or BBQ salmon (13) € 3.50

BBQ SALMON SALAD € 13.50

Pickled cucumber & scallion, baby new potato, quail eggs, beetroot, grain mustard dressing
(6, 8, 13)

QUINOA & ROAST VEGETABLE SALAD € 9.95

Pomegranate seeds, tossed in raspberry & grenadine dressing
(4, 7, 11 – almond)

Add chicken or BBQ salmon (13) € 3.50

BURGERS & MAINS

THE BLU BEEF BURGER € 16.95

Irish beef burger, toasted brioche bun
Cheddar cheese, onion jam, salad & ranch dressing, skin on fries
(1 – wheat, 2, 5, 6, 7, 8)

DOUBLE VEGAN BURGER € 15.95

Curried beetroot & cauliflower patties topped with melted vegan cheddar cheese
Pretzel bun with salad, thousand island dressing and skin on fries
(1 – wheat, 2, 7, 8) Vegan

**RED SPLIT PEA, BUTTERNUT SQUASH &
CORIANDER INDIAN DAHL € 16.50**

Coconut rice and crisp poppadum
(1 – wheat, 2) Vegan
Add chicken € 3.50

ALE BATTERED COD & CHIPS € 17.95

Served in a crispy Franciscan beer batter with skin on fries and tartar sauce
(1 – wheat, barley, oat, 5, 6, 7, 8, 13)

DESSERTS

WARM WALNUT & CHOCOLATE BROWNIE € 6.95

Vanilla ice cream

(2, 5, 6, 11 – walnut, almond)

BREAD & PEANUT BUTTER PUDDING € 7.50

With ice cream and raspberry gel

(1 – wheat, 2, 5, 6, 7, 10)

SELECTION OF GLENOWN FARM ICE CREAM € 6.95

Irish Whiskey, white chocolate & cappuccino, fresh cream & berries

(2, 5, 6)

CHOCOLATE & COCONUT TART € 6.95

Wild berry compote, blood orange sorbet

(2, 11 – walnut, hazelnut, almond, cashew)

We are delighted to offer most of our above dishes as half portions for your children.

KIDS MENU

SIGHTSEEING STARTERS - €2.40

CHEESY & CRUSTY

Mozzarella & garlic bread

(Gluten (Wheat), Egg, Milk, Soya)

SUN-SOAKED SOUP

soup of the day

(Gluten (Wheat), Milk, Celery)

MARVELOUS MELON

fresh fruit and fruit sauce

SHAKE IT SALAD

mini Caesar salad with Parmesan and crouton

(Gluten (Wheat), Egg, Fish, Milk, Mustard)

MAIN DESTINATION - €6.00

THE ITALIAN

linguini pasta with tomato and Parmesan or beef bolognese sauce
(Gluten (Wheat), Egg, Soyabean, Milk, Celery, Mustard, Sulphites)

THE NEAPOLITAN

slices of crispy tomato & Mozzarella pizza
(Gluten (Wheat), Egg, Soyabean, Milk, Celery, Sulphites)

BREAK TIME BANGER

pork sausages, mash and gravy
(Gluten (Wheat, Barley), Milk, Sulphites)

THE FISHERMAN

crispy cod in batter, salad and chips
(Gluten (Wheat), Egg, Fish, Milk, Soya, Sulphites)

CITYBREAK CHICKEN

goujons and chips
(Gluten (Wheat), Egg, Milk, Soya)

DISCOVERED DESSERTS - €3.60

FESTIVAL FRUITS

fresh fruit salad

SUNNY SCOOPS

choose two scoops ice cream, chocolate sauce or sprinkles
(Gluten (Wheat), Egg, Milk, Soya)

CHOCOLATE BROWNIE

covered in chocolate
(Gluten (Wheat), Egg, Milk, Soya)

PERFECT PIE

apple crumble served warm
with ice cream or fresh cream
(Gluten (Wheat), Egg, Milk, Sulphites)

All our beef is of Irish origin.

Our chicken is of Irish origin where stated or locally sourced with origin of the EU.

Whilst every care is taken to ensure our dishes do not contain allergens other than listed for each dish, traces may be present due to the nature of our kitchens and operations. Please inform your server if you suffer from any food allergy or have other dietary requirements

Allergens: 1 Gluten, 2 Soya, 3 Lupin, 4 Celery, 5 Milk, 6 Egg, 7 Sulphites, 8 Mustard, 9 Sesame, 10 Peanuts, 11 Nuts, 12 Crustaceans, 13 Fish, 14 Molluscs