

CORK & COFFEE

WINE BAR • CHARCUTERIE • COFFEE BAR

Breakfast Menu

• SERVED FROM 9AM •

CLASSICS

Full English Breakfast £13.95

Two rashers of bacon, two sausages, two eggs (fried, poached or scrambled), grilled tomatoes, mushrooms, beans, black pudding, hash browns and two slices of toast.

Miner's Breakfast £16.95

Three rashers of bacon, three sausages, three eggs (fried, poached or scrambled), grilled tomato, mushrooms, beans, black pudding, hash browns and four slices of toast.

Vegan Breakfast £13.95 (VE)

Farmhouse bloomer topped with two vegan sausages, vegan black pudding, mushrooms, beans, hash browns and grilled tomatoes.

Add an egg for a vegetarian option +£1

Avocado Toast £9.95 (VE)

Smashed avocado with chilli flakes and lemon, served on farmhouse bloomer with beetroot hummus.

Add an egg +£2 | Grilled halloumi +£3

The Classic Breakfast Sandwich £9.95

Choice of bacon or sausage with mozzarella and fried egg in farmhouse bloomer, served with hash browns and vine tomatoes.

Extra bacon +£2 | Sausage +£2 | Hash brown +£2

Granola Bowl £8.95

Yoghurt, fresh fruit, honey and Egyptian dukkah, finished with your choice of Nutella or peanut butter.

Add strawberries +£2 | Banana +£2

HOUSE FAVOURITES

The Continental £13.95

A selection of artisan charcuterie and cheeses with a buttery croissant. Served with yoghurt, honey, raspberry jam and toasted granola.

Steak & Eggs £16.95

8oz pan seared steak with chimichurri, mushrooms, roasted red pepper ketchup and 2 eggs cooked to your liking with farmhouse bloomer.

Shakshuka £12.95 (VE)

Poached eggs simmered in spiced tomato and pepper sauce, served with toasted flatbread.

Add grilled chorizo +£2 | Add Feta Cheese +£2

EGGS & SIGNATURES

Eggs Benedict £13.95

English muffin topped with prosciutto ham, poached eggs and hollandaise.

Brisket BBQ Benedict £15.95

English muffin topped with homemade BBQ Brisket and chipotle hollandaise.

Salmon Benedict £16.95

English muffin topped with smoked salmon, cream cheese and avocado, with 2 poached eggs and hollandaise sauce, served on top of beetroot hummus and garnished with pomegranate seeds and pistachios.

Signature Benedict £14.95

Avocado, chilli and grilled chorizo with poached eggs, chipotle hollandaise and poached eggs on English muffin.

Turkish Eggs £12.95

Two poached eggs in garlic infused yogurt with chilli oil and mint served with flatbread.

Add grilled chorizo +£2

Eggs on Toast £5.95

Choice of two poached, fried or scrambled eggs on farmhouse bloomer with sea salt and black pepper.

FRENCH TOAST & PANCAKES

Thick-cut brioche French toast or fluffy pancakes, served with your choice of the following toppings.

Lotus Biscoff £12.95

Warm Biscoff spread with sliced banana and a Lotus biscuit crumb.

Nutella & Strawberries £13.95

Rich, velvety Nutella balanced perfectly with fresh strawberries.

Pistachio £13.95

White chocolate and pistachio cream, finished with crushed pistachios and dried raspberries.

Kinder Bueno £12.95

Smooth hazelnut cream with pieces of Kinder Bueno.

Add strawberries +£2 | Banana +£2 | Honey drizzle +£2

Good food. Good wine. Good times.

Outdoor Seating • Bar Service Only

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Drinks Menu

• SERVED FROM 9AM •

HOT DRINKS

Flat White	£3.95
Cappuccino	£4.15 £4.55
Latte	£4.15 £4.55
Americano	£3.85 £4.25
Pot of Tea	£3.40
Herbal Tea	£3.85
Espresso (Single)	£2.95
Espresso (Double)	£3.55
Babyccino	£2.20
Chai Latte	£4.25 £4.65
Dirty Chai Latte	£4.95 £5.35
Matcha Latte	£5.15 £5.55
Dirty Matcha Latte	£5.75 £6.15
Mocha	£4.65 £5.05
Caramel Macchiato	£4.65 £5.05
Pistachio Latte	£4.75 £5.15
Hot Chocolate	£4.50 £4.90
Deluxe Hot Chocolate	£4.95 £5.35

SMOOTHIES

Made with real fruit, blended to order.

Berry Blend £5.45

A fruity feel-good hit of raspberries, blackberries and strawberries. Fresh, juicy & bursting with flavour.

Cherry & Mango £5.45

A juicy explosion of sour cherries, strawberries, raspberries, blackcurrants, mango and banana. Rich, tangy and irresistibly refreshing.

Mango & Passionfruit £5.45

Exotic mango blended with smooth passion fruit and pineapple. A tropical escape in every sip.

ICED DRINKS

Iced Latte	£4.35
Iced Caramel Latte	£4.75
Iced Pistachio Latte	£4.95
Iced Matcha Latte	£5.45
Iced Dirty Matcha Latte	£5.95
Syrups	£0.80
Milk Alternatives (Oat, Soya)	£0.80

BAKERY

Cheese Scone	£3.95
Warm and savoury, baked with mature cheese and served with butter.	
Fruit Scone	£3.95
Sweet and fruity, served with clotted cream and jam.	
Homemade Cake	£4.95
A delicious slice of homemade cake. Ask about our cake of the week.	

PUPPY MENU

DOG FRIENDLY DINING

Sausages (S) £2.99

Two gourmet sausages, made with 100% all-natural pork.

Sausages (L) £4.95

Four gourmet sausages, made with 100% all-natural pork.

Scrambled Eggs & Sausages £5.95

Fluffy scrambled eggs paired with two gourmet sausages, made with 100% all-natural pork.

Puppuccino £2.95

A specially crafted treat with milk, topped with a creamy swirl of whipped cream, finished with a sprinkle of delicious dog treats.

Dog Ice Cream £2.95

A delicious frozen treat made with dog-friendly ingredients.

PUPPY SOCIAL MONDAYS

Puppuccinos for £1
EVERY MONDAY

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Main Menu

• SERVED FROM 12PM •

SMALL PLATES & STARTERS

Homemade Hummus (V, VE, GFA) £9.25
With warmed flatbread, celery and carrot batons.
Upgrade to Beetroot Hummus +£2

Homemade Tzatziki (V, GFA) £9.25
Served with warmed flatbread.

Homemade Truffle Pâté (V, VE, GFA) £9.95
Wild Mushrooms, pistachios, garlic and rosemary with truffle oil, Served with toasted farmhouse bloomer.

Pork Liver Pâté £9.95
With Duck & Orange, Served with toasted farmhouse bloomer & Caramelised Red Onion Chutney.

Garlic & Chilli Prawns (GFA) £11.95
King Prawns sautéed with garlic, chilli & herbs served with flatbread.

Seasoned Fries (V, VE, GFA) £4.95
Cajun Spiced Seasoned Skin on Fries.

Truffle & Parmesan Fries (GFA) £5.95
Skin-on fries with white truffle oil, topped with Parmesan.

Korean BBQ Belly Pork £9.95
Spicy Korean gochujang glazed belly pork.

Duck Bao Buns £10.95
Crispy shredded duck in hoisin sauce with spring onions, served in bao buns.

Baked Camembert (V, GFA) £11.95
Ovenbaked Camembert, meltingly soft and aromatic, finished with crushed chillies, fragrant herbs and sweet honey, Served with warmed flatbread.
Add Truffle oil for £2

CLASSIC BURGERS

Royale Burger £15.95
Two 3oz Smashed Beef Patties on Brioche with Bacon, Swiss Cheese, Crispy Onions, Pickles and homemade Burger Sauce. Served with Seasoned Fries.
Upgrade to Chilli Cheeseburger for £2

Truffle Burger £18.95
Two 3oz Smashed Beef Patties on Brioche with sautéed mushrooms, creamy Brie, Prosciutto & Salad. Served with Truffle Parmesan Fries.

Brisket Burger £18.95
Two 3oz smashed beef patties on brioche with Swiss Cheese, Slow Cooked Birra Consommé Pulled Brisket, crispy onions and chipotle aioli. Served with Seasoned Fries.

TRUFFLE UPGRADE

Upgrade to Truffle & Parmesan Fries + £1

FLATBREADS

Steak & Cheese **CHEF'S FAVOURITE** £21.95
8oz Sirloin Steak with sautéed peppers & onions on a garlic butter base, finished with cheese sauce.

Goat's Cheese & Fig £17.00
Goat's Cheese, Fig, Festive Chutney, Rocket & Balsamic Glaze.

Hot Honey, Halloumi & Prosciutto £19.00
Halloumi and Prosciutto on a sun blushed tomato base, finished with a Hot Honey drizzle.

Wild Mushroom & Truffle (V, VE) £19.00
Vegan Cheese base with sautéed wild mushrooms, truffle oil, rocket & Balsamic Glaze, topped with a creamy cashew nut sauce.

ADD TO YOUR FLATBREAD

Seasoned Fries + £3.95 | Truffle & Parmesan Fries + £4.95

MAINS

Chicken Caesar Salad £14.95
Crisp Romaine Lettuce, Grilled Chicken, Parmesan and homemade Croutons with a creamy Caesar dressing.

Steak & King Prawn Salad £18.00
8oz Sliced Sirloin Steak with King Prawns, mixed leaves, avocado, cucumber and tomato, finished with a lemon & herb dressing.

Homemade Ramen (V) **STAFF FAVOURITE** £14.95
Spicy homemade ramen broth with noodles, Asian greens, wild mushrooms, fresh chillis, lime, coriander and Mayak egg.
Add Chicken, Gochujang Crispy Pork Belly or Spicy Birra Brisket for £3

Seasonal Soup (Ask for today's special) £9.95
Seasonal Homemade Soup served alongside a grilled cheese toasted sandwich.

Creamy Cajun Chicken Pasta £14.95
Cajun Chicken, Rigatoni Pasta & Spinach in a rich creamy Cajun sauce.
Add Halloumi for £3

Steak Loaded Fries £18.95
Fries topped with Mozzarella, 8oz Sirloin Steak & Creamy Peppercorn sauce.

SANDWICHES

All served in malted bloomer with homemade slaw and hand cooked crisps.

Pastrami £11.95
Pastrami, pickle, mustard mayo, Swiss cheese and salad.

Mojo Chicken £11.95
Grilled Chicken in a spicy Jalapeño Mojo Sauce with salad and mozzarella.

Artisan Stack £12.95
Chorizo, Milano Salami, Coppa, Swiss Cheese, Salad & Mayo.

Brie & Cranberry (V) £10.95
Creamy Brie and Cranberry with rocket.

ADD TO YOUR SANDWICH

Seasoned Fries + £3.95 | Truffle & Parmesan Fries + £4.95



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Sharing Boards Menu

• SERVED FROM 12PM •

SHARING BOARDS

SIGNATURE SHARING BOARD

£35

Choose any six from our artisan cheeses and charcuterie selection, served with chutneys, crackers, rosemary focaccia and accompaniments.

CLASSIC BOARD

£28

Choose any four from our artisan cheeses and charcuterie selection, served with chutneys, crackers, rosemary focaccia and accompaniments.

VEGAN BOARD

£28

Olives, hummus, rosemary focaccia, olive oil and balsamic, homemade truffle pâté and accompaniments.

CREATE YOUR PERFECT BOARD

STEP 1

Choose your meats

Pick your favourites from our curated selection.

STEP 2

Choose your cheese

Select your cheese from our artisan range.

STEP 3

Leave the rest to us

We'll add the perfect accompaniments, chutneys, crackers and breads.

CHOOSE YOUR MEATS

Chorizo (GFA)

Smoky Spanish pork with paprika warmth.

Prosciutto Crudo (GFA)

Silky Italian dry-cured ham.

Italian Milano Salami (GFA)

Aromatic and gently spiced.

Coppa (GFA)

Aromatic and gently spiced finely marbled Italian dry-cured pork shoulder with a delicate, slightly sweet and savoury flavour.

Italian Sliced Mortadella (GFA)

Smooth and delicately seasoned.

Peppered Brisket Pastrami (GFA)

Tender beef with a peppered crust.

CHOOSE YOUR CHEESE

Brie (V)

Soft and creamy French classic.

Vintage cheddar (V)

Rich, mature and full of flavour.

Roquefort (V)

Bold, tangy French blue cheese.

Oak Smoked (V)

Mellow English cheddar with natural smoke.

Hootenanny (V)

Smooth Yorkshire goat's cheese (contains vegetarian friendly rennet).

Wensleydale with Cranberries (V)

Sweet and crumbly Yorkshire favourite.

EXTRAS

Marinated Olives
£4.95

Pickles
£3.00

Truffle Oil
£3.00

Honey Drizzle
£3.00

Artisan Crackers
£3.00

Extra Focaccia
£3.50



WINE WEDNESDAYS

EVERY WEDNESDAY

Classic Board & Bottle of Selected Wine £43

Perfect for sharing

Unwind midweek with our classic sharing experience and a bottle of our hand-picked wine.

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WINE BAR • CHARCUTERIE • COFFEE BAR

SUNDAYS

at Cork & Coffee

• SERVED FROM 12PM •

THE SUNDAY ROAST

A Sunday tradition, beautifully shared.

Our roasts are presented on a sharing platter, served with golden roast potatoes, creamy mash, honey-roasted carrots & parsnips, seasonal vegetables, sage & onion pork stuffing, Yorkshire pudding and rich gravy.

Slow Roasted Beef Topside £18.95

Tender and full of flavour.

Herb infused Skin On Chicken Breast £17.75

With garlic, thyme and a touch of lemon.

Rolled Porchetta £18.95

Slow Roasted Pork with Fennel, Parsley & Garlic.

Butternut Squash Wellington (V) £17.95

With rich vegetarian gravy.

— All of our roasts are priced per person —



ADD EXTRA MEAT

Make your Sunday roast even heartier.

Add an extra portion of your choice

£3.95

THE LITTLE ROAST

A smaller serving of our traditional Sunday roast, complete with all the trimmings.

Choose from beef, chicken, porchetta or vegetarian.

For our younger guests aged 12 and under.

£9.95

SMALL PLATES

Homemade Hummus (V, VE, GFA) £9.25

With warmed flatbread, celery and carrot batons.

Homemade Truffle Pate (V, VE, GFA) £9.25

Wild mushrooms, pistachios, garlic and rosemary with truffle oil. Served with toasted farmhouse bloomer.

Pork Liver Pate £9.95

With duck & orange. Served with toasted farmhouse bloomer & caramelised red onion chutney.

Baked Camembert (V, GFA) £11.95

Ovenbaked camembert, meltingly soft and aromatic, finished with crushed chillies, fragrant herbs and sweet honey. Served with warmed flatbread.

Add Truffle Oil for £2

FLATBREADS

Steak & Cheese Flatbread £21.95

8oz sirloin steak with sautéed peppers, onions on a garlic butter base, finished with cheese sauce.

Goats Cheese & Fig Flatbread (V) £17.00

Goats cheese, fig, festive chutney, rocket & balsamic glaze.

Wild Mushroom & Truffle Flatbread (V, VE) £19.00

Vegan cheese base with sautéed wild mushrooms, truffle oil, rocket & balsamic glaze topped with a creamy cashew nut sauce.

EXTRAS & SIDES

Cauliflower Cheese £4.95

Extra Roast Potatoes £3.50

Extra Seasonal Vegetables £2.95

Sage & Onion Pork Stuffing £1.95

Extra Yorkshire Pudding £1.50



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ASIAN FUSION *Nights*

MENU

SMALL PLATES

Hoisin Duck Bao Buns	Crispy Shredded Duck in Hoisin Sauce with Spring Onions in Steamed Bao Buns	£10.95
Salt & Chilli Squid	Tender squid, lightly crisped and tossed with Salt & Chilli Seasoning, finished with fresh chilli and spring onion and served with a Spicy Asian Mayo	£10.95
Chicken Yakitori	Tender chicken skewers glazed in a rich, sticky Yakitori sauce, finished with sesame seeds and spring onion	£10.95

CHEF'S RECOMMENDATION

(SERVED COLD)

Beef Tataki	Pepper Crusted seared beef fillet, thinly sliced and served pink, finished with a rich soy dressing, sesame and fresh spring onion	£12.95
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Korean Belly Pork	Spicy Korean gochujang glazed belly pork, finished with sesame seeds and fresh chilli	£9.95
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LARGE PLATES

Homemade Ramen (V)	Spicy Homemade Ramen broth with noodles, Asian greens, wild mushrooms, fresh chilli's, lime, coriander and Mayak egg (Add Chicken, Korean Belly Pork or Spicy Brisket for £3)	£14.95
Penang Curry	A rich, velvety Thai curry simmered with coconut cream, fragrant kaffir lime leaves, and Thai Basil	£16.95 Chicken £18.95 Prawn £19.95 Duo
Chicken Pad Thai	Rice noodles tossed in a tamarind lime sauce with egg, spring onions, bean sprouts and crushed peanuts	£15.95
Pad Kra Pao	Hot and Fragrant minced chicken stir fried with ginger, garlic, lemongrass and chilli, finished with lime, fish sauce, coriander and mint. Served in crisp lettuce cups	£14.95

SIDE PLATES

Wok Fried Asian Greens (V)	£4.50
Lao Gan Ma Smashed Cucumber Salad (V)	£4.50
Salt & Chilli Fries	£4.95
Korean Spicy Cauliflower Bites	£4.95

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