



CORK & COFFEE

wine bar and charcuterie

Breakfast Menu

Served from 9am

CLASSICS	EGGS & SIGNATURES
Full English Breakfast £13.95 Two rashers of bacon, two sausages, two eggs (fried, poached or scrambled), grilled tomato, mushrooms, beans, black pudding, hash browns and 2 toast. Miner's Breakfast £15.95 Three rashers of bacon, three sausages, three eggs (fried, poached or scrambled), grilled tomato, mushrooms, beans, black pudding, hash browns and 4 toast. Vegan Breakfast £12.95 Farmhouse bloomer topped with two vegan sausages, mushrooms, beans, hash browns and grilled tomatoes. <i>(Add an egg for a vegetarian option +£2)</i> Avocado Toast £9.95 Smashed avocado with chilli flakes and lemon, served on farmhouse bloomer with beetroot hummus. <i>(Add an egg +£2 Grilled halloumi +£3)</i> The Classic Breakfast Sandwich £9.95 Choice of bacon or sausage with mozzarella and fried egg in lightly toasted farmhouse bloomer, served with hash browns and vine tomatoes. <i>(Extra bacon +£2 Sausages +£2 Hash brown +£2)</i> Granola Bowl £8.95 Yoghurt, fresh fruit, honey and Egyptian dukkah, finished with your choice of Nutella or peanut butter. <i>(Add strawberries +£2 Banana +£2 Honey drizzle +£2)</i>	Eggs Benedict £13.95 English muffin topped with prosciutto ham, poached eggs and hollandaise. Eggs Royale £14.95 English muffin topped with smoked salmon, poached eggs, capers and hollandaise. Signature Benedict £14.95 Avocado, chilli and grilled chorizo with poached eggs, chipotle hollandaise and pico de gallo on English muffin. Turkish Eggs £12.95 Two poached eggs n garlic infused yogurt with chilli oil and mint served with flatbread. <i>(Add grilled chorizo +£3)</i> Eggs on Toast £5.95 Choice of two poached, fried or scrambled eggs on farmhouse bloomer with sea salt and black pepper.
HOUSE FAVOURITES	FRENCH TOAST
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 & Poached Eggs £16.95 Pan-seared steak with chimichurri, mushrooms, roasted red pepper ketchup, and two poached eggs on farmhouse bloomer. Shakshuka £12.95 Poached eggs simmered in spiced tomato and pepper sauce, served with toasted flatbread. <i>(Add grilled chorizo +£3)</i>	<i>Thick-cut brioche, pan-toasted until golden, with your choice of topping.</i> 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. <i>(Add strawberries +£2 Banana +£2 Honey drizzle +£2)</i>

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

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DRINKS

HOT DRINKS

Flat White	£3.55
Cappuccino	£3.80 / £4.20
Latte	£3.80 / £4.20
Americano	£3.55 / £3.95
Pot of Tea	£3.00
Herbal Tea	£3.50
Matcha Green Tea	£3.50
Dark Chocolate Mocha	£4.25 / £4.65
Caramel Macchiato	£4.25 / £4.65
Pistachio Latte	£4.25 / £4.65
Deluxe Hot Chocolate	£4.20 / £4.60
Espresso (Single Shot)	£2.50
Espresso (Double Shot)	£3.10
Babyccino	£1.70
Chai Latte	£3.80 / £4.20
Dirty Chai Latte	£4.25 / £4.65
Dirty Matcha Green Tea Latte	£5.25 / £5.65
Matcha Green Tea Latte	£4.75 / £5.15

ICED DRINKS

Latte	£3.95
Caramel Latte	£4.25
Pistachio Latte	£4.25
Matcha Green Tea Latte	£5.25
Dirty Matcha Green Tea Latte	£5.75

Syrups	£0.70
Milk Alternatives (Oat, Soya)	£0.70

SMOOTHIES

Made with real fruit, blended to order.

BERRY BLEND £4.75

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

CHERRY & MANGO £4.75

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

MANGO & PASSIONFRUIT £4.75

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

BAKERY

Freshly baked each day.

Cheese Scone £3.30

Served with butter.

Fruit Scone £3.30

Served with clotted cream and jam.

Homemade Cake £4.95

Ask about our cake of the week.

DOG FRIENDLY DINING 🐾

Sausages (S) £2.95

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

Sausages (L) £4.95

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

Scrambled Eggs £2.95

Fluffy free-range scrambled eggs.

Scrambled Eggs & Sausages £5.75

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

Puppuccino £2.95

Frothy milk topped with a swirl of cream and a sprinkle of dog treats.

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SCAN ME



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Main Menu

Served until 5pm

SMALL PLATES & STARTERS	FLATBREADS
Homemade Hummus £7.75 With flatbread, cucumber and carrot batons. (V, VE) <i>Upgrade to Beetroot Hummus +£2</i> Homemade Truffle Pâté £7.95 Wild mushrooms, pistachios, garlic and rosemary with truffle oil, served on toasted farmhouse bloomer. (V, VE) Pork Liver Pâté £7.75 With Duck and Orange, Served with toasted farmhouse bloomer. Scallops £10.95 Three pan-seared scallops with minted pea purée, prosciutto and black pudding crumb. (GF) Garlic & Chilli Prawns £10.95 King prawns sautéed with garlic, chilli and herbs. (GF) Chicken Caesar Salad £12.95 Crisp romaine, grilled chicken, Parmesan shavings and homemade croutons in creamy Caesar dressing.	Steak & Cheese £17 8oz grass-fed sirloin with sautéed peppers, mushrooms and onions on a garlic-butter base, finished with melted cheese sauce. King Prawn & Chorizo Picante £15 Wild king prawns and artisan chorizo in garlic chilli on a spicy 'nduja tomato base, topped with rocket and lemon. Burrata & Prosciutto £15 Creamy burrata and prosciutto with sun-blushed tomatoes, rocket and balsamic glaze. Hot Honey, Halloumi & Prosciutto £15 Halloumi and prosciutto on a tomato base, finished with hot honey drizzle.
CLASSIC BURGERS	CHEF'S SPECIALS
Royale Cheeseburger £14.95 Two grass-fed 3oz smashed beef patties on brioche with smoked bacon, Swiss cheese, crispy onions, pickles and house burger sauce. <i>Upgrade to Chilli Cheeseburger +£2. with Jalapeños, Siracha mayo and chilli cheese</i> Truffle Burger £17.95 Two grass-fed smashed beef patties with sautéed mushrooms, creamy Brie, prosciutto, lettuce and truffle aioli. Served with Parmesan and truffle fries.	Moules & Frites £14 Fresh mussels in a garlic and white wine cream sauce with golden fries. 🍷 Pairs perfectly with Gavi (white) or Pinot Noir (red) Peppercorn Surf & Turf £34 8oz grass-fed sirloin with shell-on king prawns, tender mussels, seasoned fries, mushrooms, vine tomatoes and peppercorn sauce. 🍷 Pairs perfectly with Chardonnay (white) or Rioja Reserva (red) Steak & King Prawn Salad £18 Sliced 8oz grass-fed sirloin with king prawns, mixed leaves, avocado, cucumber and tomato, finished with lemon and herb dressing. 🍷 Pairs perfectly with Sauvignon Blanc (white) or Grenache (red)

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SHARING BOARDS

The heart of what we do.

Signature Sharing Board £33

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

Classic Board £27

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

Vegan Board £27

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

Gluten-free crackers available on request at no extra charge.

MEAT

Chorizo

Smoky Spanish pork with paprika warmth (GF)

Prosciutto Crudo

Silky Italian dry-cured ham (GF)

Italian Milano Salami

Aromatic and gently spiced (GF)

Spanish Serrano Ham

Delicately aged, nutty and savoury (GF)

Italian Sliced Mortadella

Smooth and delicately seasoned (GF)

Peppered Brisket Pastrami

Tender beef with a peppered crust (GF)

LITTLE EXTRAS

Marinated Olives £4.80

Mediterranean olives marinated with fragrant herbs.

Sundried Tomatoes £4.80

Rich, intense, and full of character.

Pickles £3.00

Tangy and vibrant, the perfect addition to your sharing board.

Truffle Oil £3.00

Truffle oil drizzle.

Honey Drizzle £3.00

Golden sweetness with a smooth, velvety finish.

Artisan Cheese £3.50

Additional portion of cheese.

Charcuterie £3.50

Additional portion of meat.

Crackers £3.00

Extra selection of artisan crackers.

Focaccia with Oil and Balsamic £5.95

Freshly baked rosemary focaccia with oil and balsamic.

CHEESE

Brie

Soft and creamy French classic (V)

Roquefort

Bold, tangy French blue cheese (V, unpasteurised)

Oak Smoked

Mellow English cheddar with natural smoke (V)

Vintage Cheddar

Sharp, full-flavoured farmhouse cheddar (V)

Hootenanny

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

Wensleydale with Cranberries

Sweet and crumbly Yorkshire favourite (V)

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Tapas Night



3 for £29.95 or 5 for £39.95



Pan con Tomate (V)

Toasted farmhouse rubbed with ripe tomato, olive oil and sea salt.
£8.95

Patatas Bravas (V)

Crisp potatoes with a lightly spicy and tangy tomato sauce. Simple, fiery and classic.
£8.95

Croquetas de Jamón Serrano

Golden bites filled with creamy Serrano ham and cheese.
£9.95

Champiñones al Ajillo (V)

Mushrooms sautéed with garlic and olive oil, finished with Spanish spice and cheese.
£9.95

Pisto (V)

Spanish vegetables stewed in tomato and Spanish spices, topped with a fried egg.
Rustic and hearty.
£9.95

Chorizo al Vino Tinto

Smoky Spanish chorizo simmered in red wine with garlic, paprika and herbs.
£10.95

Albondigas

Tender meatballs in rich tomato, paprika and red wine sauce.
£10.95

Pollo con Mojo

Chicken skewers marinated in garlic, citrus and herbs, served with spicy mojo.
£11.95

Gambas Pil Pil

Juicy prawns in sizzling garlic, chilli and smoky paprika oil.
£12.95

Tabla de Embutidos y Quesos

A handpicked selection of Spain's finest cured meats and artisan cheeses.
£12.95



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