

The background of the entire page is a light beige color with a subtle, repeating floral pattern. The pattern consists of various types of flowers, including large daisies, smaller five-petaled flowers, and roses, along with their leaves and stems. The pattern is rendered in a slightly darker shade of beige than the background, creating a delicate, textured effect.

CORK & COFFEE

wine bar and charcuterie

Main Menu

Due to the risk of cross-contamination, we are unable to accommodate allergens. Please speak to a member of our team for further assistance.

CORK & COFFEE

wine bar and charcuterie

Main Menu

SERVED UNTIL 5:00PM

Cork & Coffee's Signature Benedict

Lightly toasted sourdough bread, topped with avocado & chilli, grilled chorizo & 2 perfectly poached eggs, with a homemade signature chipotle hollandaise sauce & Pico de Gallo.

£13.95

Eggs Royale

Lightly toasted sourdough bread topped with smoked salmon, perfectly poached eggs & smooth hollandaise sauce.

£14.95

Eggs Benedict

Lightly toasted sourdough bread topped with smoked streaky bacon, perfectly poached eggs & smooth hollandaise sauce.

£12.95

Eggs Florentine

Lightly toasted sourdough bread topped with sauteed spinach, perfectly poached eggs & smooth hollandaise sauce. (V)

£12.95

Vegan Avocado on Sourdough

Avocado on toasted sourdough, topped with homemade hummus, falafel with a sprinkle of chilli flakes & a drizzle of extra virgin olive oil. (VE)

£12.95

STAFF FAVOURITES

Mexican Quesadilla

Grilled quesadilla filled with garlic & paprika chicken, grilled chorizo picante & melted mozzarella. Finished with a chipotle aioli, smoky salsa & fresh Pico de Gallo garnish. Topped with homemade guacamole.

£14.95

Truffle Burger

6oz seasoned beef patty with sautéed truffle mushrooms, rich truffle oil, & creamy Brie de Meaux. Layered with delicate prosciutto, crisp lettuce, fresh tomato, & crispy shallots on toasted brioche bun. Served with a side of indulgent Parmesan truffle fries. Luxurious, aromatic, & deeply flavourful.

£17.95

Chilli Cheese Burger

Two smashed 3oz beef patties with smoky bacon streaks, crispy onions, & delicate pickled ribbons. Finished with tangy pink pickled onions, rich sriracha mayo, a touch of sweet-spicy chilli jam, fiery chillies & jalapeños on a toasted brioche bun. Served with a side of seasoned skin-on fries. Bold, refined, & perfectly balanced with a kick.

£15.95

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SIGNATURE SANDWICHES

Toasted sourdough bread, served with hand cooked crisps, homemade slaw & side salad garnish.

Caprese

Fresh buffalo mozzarella, ripe tomatoes, & fragrant basil, layered with pesto, mixed leaf salad, & a drizzle of balsamic glaze. Simple, fresh, & full of flavour. (V)

£10.95

Italian Mortadella Ham & Mozzarella

Delicate mortadella of Bologna ham & thick slices of creamy mozzarella. Simple, rich, & authentically Italian.

£10.95

The Spicy Nduja

Spicy 'nduja, smoky chorizo, & savoury salami, balanced with creamy mozzarella, crisp lettuce, & smooth mayo.

£11.95

Beef Brisket Pastrami

Tender peppered beef brisket pastrami layered with tangy gherkin pickles, bold mustard, mixed leaf salad, & creamy mayonnaise. Savoury, tangy, & perfectly balanced.

£11.95

Spicy Jalapeño Grilled Chicken

Juicy grilled chicken served on toasted sourdough, topped with melted mozzarella & a vibrant lime, garlic, coriander, chilli, & jalapeño sauce. Finished with crisp lettuce & fresh tomato for a perfect balance of creamy, zesty, & spicy flavours.

£12.95

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FLAT BREADS

King Prawn & Chorizo Picante

Sautéed king prawns & spicy chorizo, tossed in a rich garlic & chili-infused sauce, finished with a splash of lemon & fresh herbs.

£14.95

Philly Cheese Steak

Grilled steak, sautéed peppers, onions, & melted oak smoked cheddar cheese served on a warm, crispy flatbread.

£14.95

Prosciutto & Burrata

Handcrafted, crisp flatbread adorned with velvety burrata & delicate prosciutto, complemented by sun-ripened tomatoes. A finishing touch of aged balsamic glaze.

£13.95

Middle Eastern Maneesh

Traditional Middle Eastern flatbread, baked to perfection with fragrant za'atar, sesame, & olive oil. Topped with creamy whipped feta cheese, Homemade falafel & sweet caramelised red onion.

£13.95

SALADS

Classic Caesar Salad

Crisp romaine lettuce, grilled chicken, shaved Parmesan, & homemade croutons, tossed in a rich Caesar dressing. Classic, creamy, & satisfying.

£12.95

Greek Salad

A refreshing mix of crisp lettuce, juicy tomatoes, cucumbers, red onions, Kalamata olives, & creamy feta cheese, tossed in a light oregano vinaigrette. Fresh, vibrant, & full of Mediterranean flavour.

£11.95

Gochu Greens Korean Salad

A vibrant mix of fresh leafy greens, crunchy Asian slaw, & grilled cauliflower tossed in a bold gochujang dressing. Finished with edamame beans & roasted Pak choi for a flavourful Korean-inspired twist.

£12.95

Steak & King Prawns

A vibrant, fresh salad featuring tender king prawns & juicy grilled steak, served atop a bed of mixed greens, cherry tomatoes, avocado, & cucumber. Drizzled with a zesty lemon & herb dressing for the perfect balance of flavours.

£15.95

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SERVED UNTILL CLOSE

BRUSCHETTA

The Classic Bruschetta

Refreshing combination of Diced Tomato, Basil with a Balsamic Glaze. (VE, V)
£8.95

Caprese Bruschetta

Fresh Mozzarella, Tomato, Basil with a Balsamic Glaze. (V)
£8.95

Spicy Nduja Bruschetta

Italian spreadable Salami, Mozzarella & Rocket Bruschetta topped with a Balsamic Glaze.
£9.95

Goats Cheese & Walnut Bruschetta

Topped with creamy goats cheese, crunchy toasted walnuts, & a drizzle of golden honey. (V, Unpasteurised)
£9.95

SMALL PLATES

Marinated Olives

Italian Nocellara del Belice, Basil & Garlic. (V, VE)
£4.60

Rosemary Focaccia

Topped with Extra Virgin Olive Oil & Balsamic Vinegar of Modena. (V, VE)
£5.40

Homemade Hummus with Rosemary Focaccia

Homemade hummus infused with tahini & fresh lemon, served with warm, fragrant rosemary focaccia. (V, VE)
£7.75

Pork Liver Paté with Duck & Orange

Served with toasted sourdough bread & red onion chutney.
£7.75

Homemade Truffle Paté

A rich and velvety blend of wild mushrooms, pistachios, garlic, and fragrant rosemary, infused with luxurious truffle oil served alongside crisp sourdough bread.
£10.95

Halloumi & Prosciutto

Spiced grilled halloumi paired with delicate prosciutto, served on warm, toasted sourdough. finished with fresh tomatoes & hot honey.
£8.95

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SHARING BOARDS

Ultimate Board

*Choice of 3 Cheeses, 3 Charcuterie & 3 Chutneys.
Served with a selection of Crackers,
Grapes, Rosemary Focaccia & Mixed Pickles.*
£31.95

Classic Board

*Choice of 2 Cheeses, 2 Charcuterie & 2 Chutneys.
Served with a selection of Crackers,
Grapes & Rosemary Focaccia.*
£24.95

Cheese Board

*Choice of 4 Cheeses & 2 Chutneys. Served with a
selection of Crackers, Grapes &
Rosemary Focaccia.*
£21.95

Charcuterie Board

*Choice of 4 Charcuterie & 2 Chutneys. Served with a
selection of Crackers, Grapes
& Rosemary Focaccia.*
£20.95

Vegan Board

*Mixed Marinated Olives, Hummus, Rosemary Focaccia,
Extra Virgin Olive Oil & Balsamic Vinegar, Classic
Bruschetta, Grapes, Hand Cooked Crisps & Red Onion
Chutney.*
£24.95

CHARCUTERIE

Chorizo

Sweet & smoky, Spanish style thinly sliced chorizo. (GF)

Prosciutto Crudo

The history of this cured ham stretches back to pre-Roman times. In northern Italy, in San Daniele, it was the Celtic people who first began curing meat with salt. Now a delicacy, served very finely sliced. (GF)

Italian Milano Salami

Cured pork salami, richly seasoned with pepper & garlic.

Spanish Serrano Ham

Dry-cured ham produced in Spain. It is one of the most globally recognized food items of Spanish cuisine. (GF)

Italian Sliced Mortadella

An Italian cold cut, is a delightful addition to your culinary repertoire. Originating from Bologna, Italy, this emulsified sausage boasts a unique blend of flavours. (GF)

Peppered Brisket Pastrami

Beef brisket, partially dried, seasoned with herbs & spices, then smoked & steamed. (GF)

CHEESES

Brie

A creamy, buttery French cheese with a soft texture and delicate, mild mushroom-like flavour, perfectly paired with fruits and wine. (V, GF, Unpasteurised)

Roquefort

A famous French blue cheese aged in caves at Combalou. This Ewe's milk cheese has a tangy yet salty flavour with sweet notes. (V, GF, Unpasteurised)

Oak Smoked

Slowly oak-smoked for 24 hours to impart a full yet delicate flavour which grows richer on the palate. A perfect balance between cheese & smoke. (V, GF)

Vintage Cheddar

An extra special & 'extra old' Cave-Aged Cheddar. (V, GF)

Hootenany

A semi-hard cheese made with pasteurised goats milk from the north of the lake district. Snow white in colour, with a rich creamy texture & fresh delicate flavour. (V, GF, Contains Rennet)

Wensleydale with Cranberries

A creamy, crumbly & full of flavour cheese, carefully, combined with deliciously juicy cranberries. (V, GF)

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Fancy Something Sweet?

SERVED UNTIL 5:00PM

PANCAKE STACKS

A stack of 4 fluffy pancakes, served with one of the following toppings & Madagascan Vanilla Ice Cream;

Cinnamon Bun

Swirled with cinnamon & white chocolate sauce, topped with cinnamon swirl pieces.

£13.95

Kinder Bueno

Drizzled with smooth white chocolate & hazelnut sauce, finished with kinder bueno pieces for the ultimate indulgence.

£13.95

Lotus Biscoff & Banana

Covered in warm Biscoff Spread, Lotus Biscoff biscuits, banana finished with a swirl of Chantilly cream.

£13.95

Pistachio Perfection

Our most elegant stack, drizzled with smooth white chocolate & pistachio cream sauce, finished with a sprinkle of crushed pistachio's, Dubai Pistachio Chocolate pieces & dried raspberries.

£14.95

The American

American Style Pancakes: A stack of thick, fluffy pancakes served with crispy bacon & a drizzle of rich maple syrup. The perfect sweet & savoury combo!

£12.95

FRENCH TOAST

3 slices of brioche French toast served with Chantilly cream & one of the following:

Nutella & Strawberry

Warm, gooey Nutella, served with a dusting of powdered sugar & a drizzle of syrup for the ultimate indulgence.

£10.95

Lotus Biscoff & Banana

Creamy Biscoff spread, topped with fresh banana slices & crushed Lotus biscuits for the perfect balance of sweetness & spice.

£10.95

STUFFED CROISSANT'S

A lightly warmed all butter croissant filled with one of the following selections;

Nutella & Strawberry

Buttery croissant filled with rich Nutella & fresh strawberries, offering the perfect balance of chocolatey indulgence & fruity sweetness.

£8.95

Lotus Biscoff & Banana

Filled with Biscoff Spread, banana & cream, topped with Belgian milk chocolate & caramel drizzle.

£8.95

Pistachio Dream

Nutella & whipped cream topped with pistachio sauce, pistachio pieces, white chocolate sauce & raspberries.

£9.95

BAKERY

Sourced Locally;

Fruit Scone

Served with clotted cream & Jam

£2.95

Homemade Toasted Cheese Scone

Served with butter

£2.95

Toasted Tea Cake

Served with butter

£2.95

Slice of Victoria Sponge

Served with raspberry sauce & whipped cream

£4.95

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Thank You

CORK & COFFEE



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SCAN ME

