CORKAGE

RESTAURANT · WINE BAR · BOTTLE SHOP

SET MENU - 2 COURSES £22.5 / 3 COURSES £27.5

LUNCH: WEDNESDAY – SATURDAY (12PM – 3PM) / DINNER: MONDAY – THURSDAY (5:30PM – 6:45PM)

TO BEGIN

OLIVES – pitted, marinated gordal olives (VE) £5

BREAD – homemade focaccia**,** with oil & balsamic (VE) £5 / with confit garlic & chive butter £6

STARTERS

SQUASH – roasted squash, bulgar wheat & pomegranate salad (VE)

FIG – torched fig, goat's curd, walnut granola, honey (V)

PIGEON – pan roasted breast, smoked bacon, hazelnuts, radish

MAINS

HOTPOT – Autumn vegetables, pearl barley, cavolo nero, pangrattato, wholegrain mustard soured cream (V)

KINGFISH – Pan-fried yellowtail kingfish, coconut & chickpea laksa

DUCK – confit Creedy Carver duck leg, lentils, cavolo nero

STEAK – chargrilled pork rib-eye (100z) rocket, truffle & parmesan butter (£4 supplement)

SIDES

POTATOES – harissa roast, aioli, crispy onions (V) £5

PURPLE SPROUTING – roasted, pine nut, anchovy & parmesan dressing £5

DESSERTS

CREMEAUX – salted dark chocolate cremeaux, dulce de leche, honeycomb, blackberries (V)

Pair with – Marsala Superiore, Vigna La Miccia Bartoli, 2019, Sicily, Italy - £12.5 (70ml)

ICE CREAM – vanilla / honeycomb / caramel - any 2 (V)

Add a shot of – Martell V.S. £6 (25ml) / Amaretto £5 (25ml) / Baileys £6.5 (50ml)

SORBET – raspberry / sour cherry / pear - any 2 (VE)

Pair with - Maximin Grunhaus 'Abtsberg' Grosse Lage Riesling Spatlese, 2022, Mosel, Germany - £8.5 (70ml)

IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS, PLEASE INFORM A MEMBER OF THE TEAM BEFORE PLACING YOUR ORDER
GAME DISHES MAY CONTAIN SHOT / FISH MAY CONTAIN BONES
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

CORKAGE
RESTAURANT · WINE BAR · BOTTLE SHOP

SET MENU - 2 COURSES £22.5 / 3 COURSES £27.5

LUNCH: WEDNESDAY – SATURDAY (12PM – 3PM) / DINNER: MONDAY – THURSDAY (5:30PM – 6:45PM)

TO BEGIN

OLIVES – pitted, marinated gordal olives (VE) £5

BREAD – homemade focaccia**,** with oil & balsamic (VE) £5 / with confit garlic & chive butter £6

STARTERS

SQUASH – roasted squash, bulgar wheat & pomegranate salad (VE)

FIG – torched fig, goat's curd, walnut granola, honey (V)

PIGEON – pan roasted breast, smoked bacon, hazelnuts, radish

MAINS

HOTPOT – Autumn vegetables, pearl barley, cavolo nero, pangrattato, wholegrain mustard soured cream (V)

KINGFISH – Pan-fried yellowtail kingfish, coconut & chickpea laksa

DUCK – confit Creedy Carver duck leg, lentils, cavolo nero

STEAK – chargrilled pork rib-eye (100z) rocket, truffle & parmesan butter (£4 supplement)

SIDES

POTATOES – harissa roast, aioli, crispy onions (VE) £5

PURPLE SPROUTING – roasted, pine nut, anchovy & parmesan dressing £5

DESSERTS

CREMEAUX – salted dark chocolate cremeaux, dulce de leche, honeycomb, blackberries (V)

Pair with – Marsala Superiore, Vigna La Miccia Bartoli, 2019, Sicily, Italy - £12.5 (70ml)

ICE CREAM – vanilla / honeycomb / caramel - any 2 (V)

Add a shot of – Martell V.S. £6 (25ml) / Amaretto £5 (25ml) / Baileys £6.5 (50ml)

SORBET – raspberry / sour cherry / pear - any 2 (VE)

Pair with - Maximin Grunhaus 'Abtsberg' Grosse Lage Riesling Spatlese, 2022, Mosel, Germany - £8.5 (70ml)

IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS,
PLEASE INFORM A MEMBER OF THE TEAM BEFORE PLACING YOUR ORDER
GAME DISHES MAY CONTAIN SHOT / FISH MAY CONTAIN BONES
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL