WINE TASTING DINNERS

For years we have been your go-to for an around the world experience destination.

JOIN US FOR BESPOKE EXPERIENCE



TAILOR-MADE PACKAGES AVAILABLE FOR ALL OCCASIONS

PRIVATE DINING

For your private meetings, birthdays, anniversary or special occasion call us on 0207-262-1485 or email us on paddington@thecorkandhottle.co.uk

SNACKS —		£7.5 EACH	£8.5 EACH		£9.5 EACH	
Mixed roasted nuts	£4	Ham hock & cheddar croquettes, Sprouting broccoli, gorgonzo			Mushroom filo parcel, Portobello, tarragon sauce (v)	
Queen olives (v)	£5	mustard mayo	mustard mayo & walnut tart, dressed leaves (v)			
Crispy goats' curd & almonds (v)	£5	Duck liver or mackerel paté	Beef carpaccio, parmesan, pine nuts, rocket		Chilli squid	
Soup du jour	£6.5	Pumpkin crostini, hummus, pomegranate, pine nuts, rocket pesto (ve)	Slow cooked ox cheek arancini, romesco sauce		Duo of scallops, chorizo, pumpkin puree	
Charcuterie board for 2	£16	Tempura langoustine, wasabi mayo	Grilled octopus, pineapple & chilli ĵam		Garlic butter snails & baguette	
— VEGGIE CORNER —	LARGE PLATES —				SIDES	
Greek salad – tomato, cucumber,	£8/12	Baked camembert, confit garlic, basil oil		£12	Dressed leaves	£3.5
Kalamata, soused red onion, feta (v)		Shepherd's pie		£13	Chips	£4
Gnocchi, creamy Tuscan mushrooms &	£11	Cod fillet with chorizo crust, red pepper sauce		£13	Creamy mash	£4
cherry tomato sauce (v)		Veal Holstein schnitzel, fried egg, capers		£14.5	Sweet potato fries	£4.5
Carrot & pumpkin curry, peanut, basmati rice (ve)	£13	Calves liver, pancetta, mustard mash, jus		£14.5	Red cabbage & apple sauerkraut	£5
		Ras-el-hanout lamb, pappardelle pasta, feta		£11/15	Polenta chips	£5
Orange, fennel, chicory, goats' curd, spiced honey, hazelnut (v)	£13	Longhorn beef burger, smoked applewood ch	eddar, chips add pancetta £1.5	£16	Sprouting broccoli, toasted almonds	£5.5
		Confit duck, mash, red cabbage & apple sauer	kraut	£17	French beans	£5.5
Hummus, roasted root veg, chickpea,	£13	Slow cooked ox cheek, mash, jus		£17	(-	
Za'atar, rocket pesto (ve)		Sirloin steak, Shropshire Blue butter, dressed I	eaves, chips	£23.5	All your favourite wines are now available on	À

CHEESE

Applewood Cheddar Brie **Epoisses** Morbier One - £5 Three - £12.50 **Shropshire Blue** Four - £17 Five - £21.50 Fourme d'Ambert **Black Bomber** Cambozola **Blue Stilton** Camembert Goats' cheese St. Nectaire *Order a 3, 4 or 5 selection & get £5 off Brillat-Savarin Comté Manchego St. Paulin a bottle of Graham's Quinta dos Malvedos

deliveroo. Ask our staff for more details.

Private wine tastings

Entertaining clients? We can organise your event, so you don't have to.





