

# Words from Chef Carl

Welcome to The Fork and Cork restaurant

Opening my very own restaurant was a dream come true

The name

“The Fork and Cork” originates from two of my greatest passions  
food & wine

The rhyming of “Fork” with “Cork” is a bonus.

The 14th of September 2014 marks the day we opened our  
doors to the public after an intense renovation and refurbishing.

The sacrifices have, however, been worth their while, as we  
continually strive to make sure that our guests feel at home  
and leave feeling satisfied.

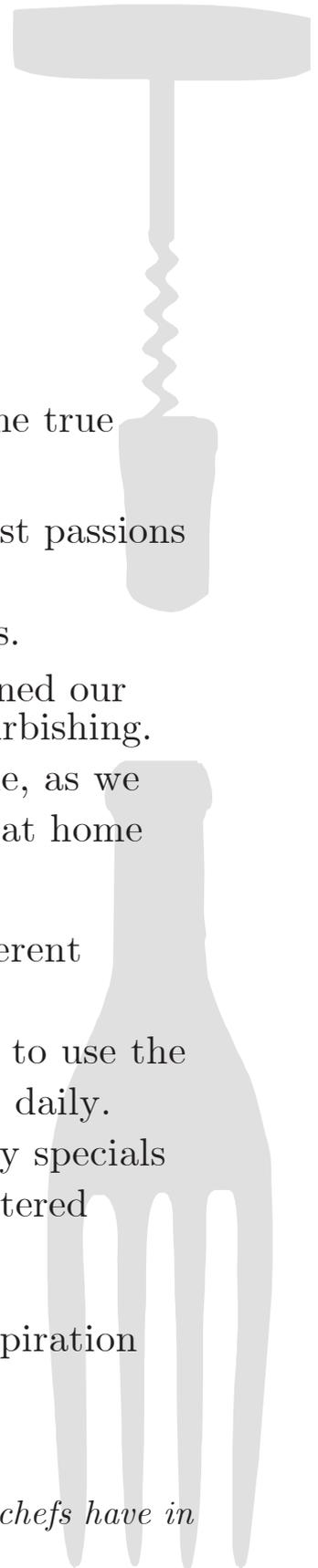
Our menu changes every season, ensuring a different  
experience every time you visit.

The size of our menu at The Fork and Cork allows us to use the  
freshest of ingredients, with dishes being prepared daily.

To further tantalise your taste buds, we prepare daily specials  
which depend on the seasonal ingredients encountered  
during our daily shopping.

To end, with a quote from my favourite Chef & inspiration  
Chef Marco Pierre White

*‘A chef’s palate is born out of his childhood, and one thing all chefs have in  
common is a mother who can cook’*



# Tasting menu

White sourdough bread, extra virgin olive oil, welcome snacks

White fish and shrimp dumplings, julienne of vegetables  
coriander and infused coconut velouté, sesame oil

Country style pork terrine, honey mustard 'Edmond Fallot selection'  
crushed pink peppercorn, onion and apple relish, ciabatta bread

Aged carnaroli risotto 'Acquerello selection'  
cauliflower and kale purée, hen egg, parsley oil

Crispy quail cordon bleu  
walnut granola, seasonal vegetable, white port blanquette

Strawberry pavlova, strawberry sorbet, chocolate crumble

# Surprise menu

Fixed or surprising tasting menu **€70** per person  
beef supplement **€7**, cheese course supplement **€8**  
must be partaken by the entire table

Wine matching Extra **€40** available for both tasting menus

Our food products contain traces of gluten,  
nuts, peanuts lactose and other types of allergens

# Starting Course

Globe artichoke salad

ricotta cheese, lemon & parsley dressing, roasted almonds

**€16**

Country style pork terrine, honey mustard 'Edmond Fallot selection'

crushed pink peppercorn, onion and apple relish, ciabatta bread

**€16**

White fish and shrimp dumplings, julienne of vegetables

coriander and infused coconut velouté, sesame oil

**€16**

Spaghetti di Gragnano 'Gentile selection'

monkfish, cherry tomatoes, kalamata olives, citrus and herbs

**€17**

Aged carnaroli risotto 'Acquerello selection'

cauliflower and kale purée, crispy hen egg, parsley oil

**€17**

Busiate pasta 'Alfieri selection'

slow cooked beef cheeks, portobello mushrooms, pecorino cheese

**€17**

Pasta main course supplement €4.. Please advise servers regarding any allergies or any special dietary needs. Our food products may contain traces of gluten, shellfish, nuts, peanuts, lactose & other types of allergens

# Main Course

Red snapper pavé

zucchini and fish cannolo, squid ink aioli, fish and dill beurre blanc

**€29**

Seared beef rib eye steak

chimichurri dressing, roasted corn, beef sausage croquant

**€30**

Crispy quail cordon bleu

walnut granola, seasonal vegetable, white port blanquette

**€28**

Roasted milk fed veal sirloin

wilted greens, pangrattato, nduja and tomato fondue sauce

**€29**

Baked lentil dahl tart

vegan haloumi cheese, crispy chickpeas, labneh and tahini dressing

**€27**

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Extra sides dishes or sauces supplement **€3**

# Sweet Course

Crema catalana, Madagascar vanilla and cinnamon fennel biscotti

**€8**

Chocolate & hazelnut Piemontese, nougat ice cream

**€10**

Date fritters 'imqaret,' fruit spread, red wine affogato ice cream

**€7**

Strawberry pavlova, strawberry sorbet, chocolate crumble

**€8**

Duo of artisan local cheeses, fruit spread, water biscuits

Tax-xehhet rih, Sheep's milk, marinated in local Girgentina wine  
wrapped in xehhet ir rih leaves, aged over 200 days

Ġobon taz-Żebbiegħ, Goat's milk, marinated in local Girgentina wine,  
wrapped wild fennel leaves, 'bidni' local olive oil, aged over 60 days

**€14**

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# After dinner drinks

## Kopke port wine

1982 Colheita €18, 1985 Colheita €17, 1987 Colheita €16  
2000 Colheita €8, 2001 Colheita €8, 2003 Colheita €8  
2007 Colheita €8, 2010 Colheita €8, 2003 white Colheita €8

## Dessert wine

Gran Reserva Noble Sémillon 2017 Viu Manent, Colchagua-Chile €8  
Maury aged 20 years Mas Amiel, Languedoc Roussillon-France €11

## Sherry

El Candado Pedro Ximénez €8  
Valdespino Solera 1842 Oloroso VOS €8

## Grappa

Nonino 'Monovitigno' Moscato €8  
Nonino Vuisinar Riserva €8, Nonino 'Monovitigno' Prosecco €8  
Grappa Berta Barbera €8, Grappa pinot barricata €8

## After dinner cocktail

Espresso Martini €10  
Chocolate Martini €10  
Affogato €6