

NIBBLES

☑ HALLOUMI FRIES	3.9
MOO TOD-SPICY PORK LOIN STRIPS	4.5
PULLED FREE RANGE CHICKEN ARANCINI	4.5
DEVILLED WHITEBAIT	4.5
☑ OLIVES & GUINDILLAS PEPPERS	2.5
THAI STYLE SALMON BON BONS	4.5
☑ BEETROOT HUMMUS, KALE PESTO, PITTA STICKS	3.9

STARTERS

☑ ☑ SOUP SPECIAL OF THE DAY	4.9
CORNISH CALAMARI	7.5
<i>light tempura batter, saffron aioli</i>	
☑ CHICKEN & COCONUT SOUP	5.9
<i>Malay style, with oyster mushrooms</i>	
☑ MUSHROOMS ON SOURDOUGH TOAST	5.9
<i>portobello & chestnut, roast garlic, dolcelatte</i>	
☑ DUCK LIVER PÂTÉ	6.9
<i>smoked tomato chutney, fruit bread</i>	
TERIYAKI CRISPY BEEF	6.9
<i>watercress, pickled ginger</i>	
☑ DEVONSHIRE MUSSELS	6.9/13.50
<i>Rosie's pig cider, cream, leeks & apples (main including fries)</i>	
THAI STYLE SALMON FISHCAKE	6.9
<i>sriracha ketchup, baby coriander</i>	
☑ PRAWN COCKTAIL	8.5
<i>baby & tiger prawns, marie rose, brown bread & butter</i>	
☑ ☑ BAKED CAMEMBERT	6.7
<i>celery sticks, red onion marmalade</i>	

SHARING BOARDS

SEAFOOD	17.5
<i>Devilled whitebait, Cornish calamari, cured salmon, prawn cocktail, smoked mackerel pâté, chargrilled lemon, saffron aioli, sriracha ketchup, bread basket</i>	
☑ FARMER'S PLATE	15.9
<i>Selection of English cured meats, goats curd, Hartington stilton, hand raised pork pie, red pepper marmalade, smoked tomato chutney, pickles, artisan breads</i>	
☑ ☑ MEZZE	13.5
<i>Stuffed vine leaves, falafel, beetroot hummus, feta filled piquillo peppers, marinated aubergine & courgettes, celery & carrot sticks, walnut skordalia, tabouleh, pitta bread sticks</i>	

FROM THE ROBATA GRILL

Choose from house chips, skinny fries, sweet potato fries or house salad for all robata main dishes

☑ STEAKS	
6oz RUMP	12.9
8oz RUMP	16.5
<i>recommended medium, medium rare</i>	
8oz SIRLOIN	19.5
7oz FILLET	25
12oz RIBEYE	26
<i>recommended medium</i>	
CHATEAUBRIAND (for two)	59
Add a sauce: Roquefort or Peppercorn	2.5

SKEWERS (small/main)

FILLET OF DERBYSHIRE BEEF	7.5/15
<i>black bean sauce, wholegrain mustard crème fraîche</i>	
☑ SWEET CHILLI CHICKEN	6/12
<i>satay sauce</i>	
MERGUEZ SPICED LAMB KOFTA	7/14
<i>tzatziki, sriracha sauce</i>	

☑ 10oz BARNESLEY LAMB CHOPS	15.7
<i>(Tender & juicy cut recommended slightly pink) with mint jus, mash or new potatoes</i>	
☑ WHOLE SPATCHCOCK CHICKEN	17.9
<i>garlic, chilli, paprika marinade, sauté potatoes</i>	

MAINS

☑ FULL RACK OF ASIAN STYLE BABY BACK RIBS	15.9
<i>Asian slaw & skinny fries</i>	
☑ DERBYSHIRE LAMB SHANK	14.9
<i>flageot beans, parsnip & rosemary purée</i>	
☑ BRAISED SHOULDER OF DERBYSHIRE BEEF	14.5
<i>colcannon, chantenay carrots</i>	
BANGERS & MASH	10.5
<i>mustard mash, onion & red wine gravy</i>	
PENANG CURRY & steamed rice	
<i>free range chicken</i>	11.5
☑ tofu	9.9
<i>king prawn</i>	12.9
☑ SPINACH GNOCCHI	10.5
<i>ricotta, peas & pesto, roasted hazelnuts, shaved pecorino</i>	
☑ ☑ SUN BLUSHED TOMATO RISOTTO	10.5
<i>roquito peppers, wild rocket</i>	
INDIVIDUAL HANDMADE ARTISAN PIE	
<i>mash, spring vegetables</i>	
<i>steak & Atlantic ale</i>	12.5
<i>chicken, leek & bacon</i>	12.5
☑ brie & broccoli	11.5
<i>(subject to seasonal change)</i>	
☑ COD WRAPPED IN PANCETTA	14.9
<i>courgette tagliatelle, carbonara sauce</i>	
☑ HARISSA SALMON	14.5
<i>sweet potato & quinoa chilli, avocado & mango salsa</i>	
☑ FILLET OF PLAICE MORNAY	14.5
<i>crushed new potatoes, peas, petit onions & aged parmesan</i>	
BATTERED HADDOCK	12.5
<i>minted crushed peas, tartare sauce, house chips</i>	

BURGERS

☑ BIG MICK	14.5
<i>double burger, pulled pork, Monterey Jack cheese, house chips, house mayo</i>	
☑ GREEK STYLE LAMB	11.9
<i>stuffed with feta served in a flatbread, tzatziki, house chips</i>	
☑ RIB STEAK	11.5
<i>mature cheddar, crispy bacon, bacon jam, house chips</i>	
☑ BEER BATTERED HADDOCK	10.5
<i>chunky tartare sauce, battered gherkin, house chips</i>	
☑ ☑ POLENTA & SWEET POTATO	10.5
<i>creamed corn, chilli & lime mayo, zucchini fries</i>	

SIDES

ZUCCHINI FRIES	3.2
TRIPLE COOKED CHIPS	2.9
SWEET POTATO FRIES	3.2
SKINNY FRIES	2.9
DEEP FRIED ONION RINGS	3.2
NEW POTATOES, MINT BUTTER	2.9
MUSHROOMS PROVENÇAL	3.2
SPINACH, GARLIC CREAM, NUTMEG	3.2
CHANTENAY CARROTS, CUMIN, ORANGE	3.2
BRAISED RED CABBAGE & APPLE	2.9
ASIAN COLESLAW	2.9
HOUSE SALAD	2.9
RUSTIC BREAD BASKET	2.5

THE COCK INN

MUGGINTON

Many of our valued customers have varied dietary requirements. We are more than happy to accommodate where possible, some of us are avoiding carbs, others are looking for a gluten free dish; then of course some people are vegetarian or vegan. We have indicated where we have options for gluten free and vegetarian. We can often satisfy other requests, so please talk to one of our team members, (ideally when booking) and we will do our best to provide alternative dishes to suit you.

V - VEGETARIAN GF - GLUTEN FREE GFO - GLUTEN FREE OPTION

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.

CHAMPAGNE

Bottle

LAURENT PERRIER LA CUVÉE BRUT NV 65
Laurent-Perrier Brut NV is light, fresh & elegant. A Champagne for every occasion

LAURENT PERRIER ULTRA BRUT NV 85
Subtle mineral character & freshness make this the perfect Champagne for an aperitif (& a low sugar option for those on a diet!)

LAURENT PERRIER ROSE BRUT NV 89
The classic Champagne Rose, creamy, toasty & fresh with a hint of cherry fruit

DOM PERIGNON VINTAGE 2006 169
The King of vintage Champagnes, rich with brioche & orchard fruits

SPARKLING

PIANER PROSECCO DOCG LE COLTURE 29.5
'Grand Cru' Prosecco with elegant aromas & hints of apple & pear

PIANER PROSECCO DOCG LE COLTURE MAGNUM 59
Beautiful complexity of flavour on the palate. The perfect wine for a celebration

FEATURED WHITES

Bottle

LIGHT & CRISP

CHENIN BLANC LOWRY'S PASS SOUTH AFRICA 19.9
Light, zesty and equally enjoyable with food or on its own

MUSCADET SUR LIE DM. DE LA CHAUVINIÈRE 22.5
A zesty mouth-watering white, perfect for any occasion

PICPOUL DE PINET DOMAINE DE MORIN LANGRAN LANGUEDOC FRANCE 24.5
Notes of Mediterranean white peach, apricot kernel & zesty lime peel

SANCERRE DOMAINE DE LA GRANDE MAISON CHAUMEAU-BALLAND FRANCE 35
Multi-award winning Sancerre from this passionate, winemaking family

AROMATIC & MEDIUM BODIED

GAVI DI GAVI FRATELLI ANTONIO E RAIMONDO PIEDMONT ITALY 29.5
Ripe pear and white flowers dominate in this elegant & appealing Gavi di Gavi

POUILLY-FUME LES CHAUMIENNES A&E FIGEAT LOIRE FRANCE 38
Classic Pouilly-Fume, oozing class & elegance

SAUVIGNON BLANC CLOUDY BAY MARLBOROUGH NEW ZEALAND 59
The most famous of all NZ wines - delicious!

FULL & RICH

BOURGOGNE BLANC LES SETILLES OLIVIER LEFLAIVE 2014 37.5
Produced from Meursault & Puligny Monstrachet vines by possibly Burgundy's finest winemaker

CHABLIS CÔTE DE LECHET 1ER CRU DOMAINE DANIEL DAMPT 2014 49
Creamy, round, well-structured, with an underlying minerality

CHASSAGNE MONTRACHET CHATEAU DE CITEAUX, BOUZEREAU 2013 65
Tangy, energetic and silky-textured

HOUSE WINES

CHAMPAGNE

MARQUIS DE BONNIÈRES BRUT NV CHAMPAGNE FRANCE 9.5 125ml Bottle 49
Grand Cru Champagne from a traditional, family-run house

SPARKLING

PROSECCO CECILIA BERETTA VENETO ITALY NV 4.9 125ml Bottle 23.9
Delicate fruit aromas and notes of sweet almonds on the nose

CHIC BARCELONA ROSE 4.7 125ml Bottle 22.5
Fragrant, with an explosion of red fruit

WHITE

MARQUES DE LA MUSA CHARDONNAY BODEGAS SAN VALERO SPAIN 3.5 125ml 250ml Carafe Bottle 5.9 11.9 16.9
Refreshing, displaying light flower blossom & citrus notes

PINOT GRIGIO SANZIANA 3.9 125ml 250ml Carafe Bottle 7.3 13.9 19.9
Crisp & super easy drinking

PANUL SAUVIGNON BLANC VINEDOS MARCHIGUE 2016 3.7 125ml 250ml Carafe Bottle 7.2 13.9 19.9
Vibrant, zesty, herbaceous & extremely refreshing

VIOGNIER TERRE DE LUMIÈRE JEAN D'ALIBERT IGP PAYS D'OC FRANCE 4.1 125ml 250ml Carafe Bottle 7.7 15.3 21.5
Crisp with orange blossom notes & orchard fruit flavours

SAUVIGNON BLANC ANA ERADUS ESTATE MARLBOROUGH NEW ZEALAND 4.7 125ml 250ml Carafe Bottle 8.9 16.9 24.9
A beautifully fresh, crisp palate with flavours of ripe guava

ALBARINO PAZO LA MAZA ADEGAS GALEGAS DO RIAS BAIXAS SPAIN 4.9 125ml 250ml Carafe Bottle 9.3 17.7 26
A refreshing, yet intense wine, with orchard fruits & citrus fragrances

CHABLIS DOMAINE MILLET BURGUNDY FRANCE 6.5 125ml 250ml Carafe Bottle 12.3 23.9 35
Minerality is the key here, laser sharp in its focus & intensity

RED

MARQUES DE LA MUSA TEMPRANILLO BODEGAS SAN VALERO SPAIN 3.5 125ml 250ml Carafe Bottle 5.9 11.9 16.9
Juicy red & black fruits with a touch of spice

PANUL MERLOT VALLE CENTRAL CHILE 3.0 125ml 250ml Carafe Bottle 6.9 13.9 19.9
Super smooth with a purity of red fruits & finely toned tannins

SHIRAZ PUERTAS ANTIGUAS VALLE CENTRAL CHILE 3.9 125ml 250ml Carafe Bottle 7.3 13.9 19.9
Ripe, elegant, rich & concentrated with spicy dark berries

MALBEC CHAMUYO MENDOZA VINEYARDS ARGENTINA 4.7 125ml 250ml Carafe Bottle 8.8 16.9 24.5
Vibrant aromas of crunchy red fruits & plum

PINOT NOIR LA MUSE DE CABESTANY JEAN D'ALIBERT FRANCE 4.7 125ml 250ml Carafe Bottle 8.8 16.9 24.5
A smooth, ripe & perfumed Pinot Noir

CORNEY & BARROW CLARET MAISON SICHEL BORDEAUX FRANCE 2012 4.7 125ml 250ml Carafe Bottle 8.8 16.9 24.5
Well-rounded blend of red & black fruits with a classical backbone

RIOJA 50/50 JOVEN BODEGAS ZUGOBER SPAIN 4.9 125ml 250ml Carafe Bottle 9.3 17.9 26
Juicy & fruit-driven, showcasing dark cherry fruit

ROSE

SOURCE GABRIEL ROSE AOC CÔTES DE PROVENCE 2015 4.9 125ml 250ml Carafe Bottle 9.5 18.7 27.5
Floral notes coupled with that kind of rich stone fruit you only get from wines from this part of France

PINOT GRIGIO ROSÉ MONTEVENTO 4.1 125ml 250ml Carafe Bottle 7.7 15.3 21.5
A fresh well balanced and fruity wine with elegant, floral notes with hints of pear and apricot

LA BROUETTE ROSÉ, PLAIMONT IGP, COMTE TOLOSAN 3.6 125ml 250ml Carafe Bottle 6.5 12.3 17.5
Red fresh fruit nose with hints of wild strawberry & fruit drops

SEASONAL SELECTION

A COLLECTION OF VERY INTERESTING WINES SOURCED FROM SOME OF THE FINEST PRODUCERS IN THE WORLD.

HOMER RIESLING ERADUS ESTATE MARLBOROUGH NEW ZEALAND 26 Bottle
This particular Riesling named after winemaker, Michiel Eradus' dog, is delicious. Highly refreshing, it is perfect with seafood, spicy food or simply as an aperitif

SORAI IGT VENETO CECILIA BERETTA ITALY 28
This 'Baby Amarone' offers stunning flavours of black plums, black cherry, vanilla & a moreish chocolatey finish. Great with any red meat

GIGONDAS ROMANE MACHOTTE PIERRE AMADIEU 2012 37.5
This wine is deeply coloured & offers an overtly savoury nose, smoky notes complementing a wealth of red & black fruit. Super with burgers, steak & roast meats

FEATURED REDS

Bottle

SOFT & FRUITY

CABERNET CARMENERE EL CAMPESINO VALLE CENTRAL CHILE 19.9
Coffee, chocolate & gentle spice, with hedgerow fruit

CABERNET SAUVIGNON DOMAINE DE SAISSAC FRANCE 22.5
Concentrated and balanced with delicate, cedar-spice notes

MONTEPULCIANO D'ABRUZZO ROCCASTELLA ITALY 24
Ripe, dark fruit and a lingering savoury spice

PINOTAGE RHEBOKSKLOOF PAARL SOUTH AFRICA 29
Ripe, dark fruit, subtle smoke and ash

RICH & SPICY

SHIRAZ THE SOUTHERLY SE AUSTRALIA 2014 26
Juicy forest fruits mingle with dark chocolate and sweet spice

CORNEY & BARROW CÔTES-DU-RHÔNE VIGNOBLES GONNET FRANCE 29
Exuding all the violet, dried herb & spicy dark fruit for which the appellation is famous

CROZES HERMITAGE DOMAINE GUILLAUME BELLE RHÔNE FRANCE 2015 37.5
An enveloping and complex Crozes-Hermitage from a passionate family-run & certified organic estate

CHATEAUNEUF-DU-PAPE GRANDE RESERVE CHATEAU BEAUCHENE FRANCE 2013 55
Ancient vines are used to make this concentrated and delicious Chateauf-neuf-du-Pape

FULL BODIED

RIOJA RESERVA BELEZOS BODEGAS ZUGOBER SPAIN 2011 39
Bursting with ripe, dark fruit balanced by complex savoury notes of leather & tobacco

GRAND CRU ST-EMILION CHATEAU BARRAIL DU BLANC BORDEAUX FRANCE 2014 45
Sweetness of palate & a silky, medium weight concentration to the finish

AMARONE CLASSICO CECILIA BERETTA TERRE DI CARRIANO 2011 ITALY 65
Brooding & intense, this stunning Amarone recently won the ultimate 3 bicchieri award from leading Italian wine publication, Gambero Rosso

POMEROL L'HOSPITALET DE GAZIN 2012 FRANCE 75
As the second wine of Chateau Gazin, this is one of the very best values in Pomerol. 2012 has proven to be an exceptional vintage for Gazin