

## FROM THE ROBATA GRILL

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

### NIBBLES

✓ HALLOUMI FRIES	3.9
CHIPOLATAS, HONEY MUSTARD GLAZE	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

GF ✓ SOUP SPECIAL OF THE DAY	4.9
CORNISH CALAMARI	7.5
<i>light tempura batter, saffron aioli</i>	
GF CHICKEN & COCONUT SOUP	5.9
<i>Malay style, with oyster mushrooms</i>	
✓ MUSHROOMS ON SOURDOUGH TOAST	5.9
<i>portobello &amp; chestnut, roast garlic, dolcelatte</i>	
GF DUCK LIVER PÂTÉ	6.9
<i>smoked tomato chutney, fruit bread</i>	
TERIYAKI CRISPY BEEF	6.9
<i>watercress, pickled ginger</i>	
GF DEVONSHIRE MUSSELS	6.9/13.50
<i>Rosie's pig cider, cream, leeks &amp; apples (main including fries)</i>	
THAI STYLE SALMON FISHCAKE	6.9
<i>sriracha ketchup, baby coriander</i>	
GF PRAWN COCKTAIL	8.5
<i>baby &amp; tiger prawns, marie rose, brown bread &amp; butter</i>	
GF ✓ 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>	
GF 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>	
GF ✓ MEZZE	13.5
<i>Stuffed vine leaves, falafel, beetroot hummus, feta filled piquillo peppers, marinated aubergine &amp; courgettes, celery &amp; carrot sticks, walnut skordalia, tabouleh, pitta bread sticks</i>	

### GF 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>	
GF SWEET CHILLI CHICKEN	6/12
<i>satay sauce</i>	
MERGUEZ SPICED LAMB KOFTA	7/14
<i>tzatziki, sriracha sauce</i>	

GF 10oz BARNESLEY LAMB CHOPS	15.7
<i>(Tender &amp; juicy cut recommended slightly pink) with mint jus, mash or new potatoes</i>	

GF WHOLE SPATCHCOCK CHICKEN	17.9
<i>garlic, chilli, paprika marinade, sauté potatoes</i>	

### MAINS

GF FULL RACK OF ASIAN STYLE BABY BACK RIBS	15.9
<i>Asian slaw &amp; skinny fries</i>	
GF DERBYSHIRE LAMB SHANK	14.9
<i>flageot beans, parsnip &amp; rosemary purée</i>	
GF BRAISED SHOULDER OF DERBYSHIRE BEEF	14.5
<i>colcannon, chantenay carrots</i>	
BANGERS & MASH	10.5
<i>mustard mash, onion &amp; red wine gravy</i>	
PENANG CURRY & steamed rice	
<i>free range chicken</i>	11.5
✓ <i>tofu</i>	9.9
<i>king prawn</i>	12.9
✓ SPINACH GNOCCHI	10.5
<i>ricotta, peas &amp; pesto, roasted hazelnuts, shaved pecorino</i>	
GF ✓ SUN BLUSHED TOMATO RISOTTO	10.5
<i>roquito peppers, wild rocket</i>	

INDIVIDUAL HANDMADE ARTISAN PIE	
<i>mash, spring vegetables</i>	

<i>chef's pie of the day</i>	12.5
<i>steak &amp; Atlantic ale</i>	12.5
✓ <i>brie &amp; broccoli</i>	11.5
<i>(subject to seasonal change)</i>	

GF COD WRAPPED IN PANCETTA	14.9
<i>courgette tagliatelle, carbonara sauce</i>	

GF HARISSA SALMON	14.5
<i>sweet potato &amp; quinoa chilli, avocado &amp; mango salsa</i>	

GF FILLET OF PLAICE MORNAY	14.5
<i>crushed new potatoes, peas, petit onions &amp; aged parmesan</i>	

BATTERED HADDOCK	12.5
<i>minted crushed peas, tartare sauce, house chips</i>	

### BURGERS

GF BIG MICK	14.5
<i>double burger, pulled pork, Monterey Jack cheese, house chips, house mayo</i>	
GF GREEK STYLE LAMB	11.9
<i>stuffed with feta served in a flatbread, tzatziki, house chips</i>	
GF 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>	
GF ✓ POLENTA & SWEET POTATO	10.5
<i>creamed corn, chilli &amp; 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
FRESH SEASONAL VEGETABLES	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

MUGGINGTON

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 ..... 69  
Laurent-Perrier Brut NV is light, fresh & elegant. A Champagne for every occasion

LAURENT PERRIER ULTRA BRUT NV ..... 89  
Subtle mineral character & freshness make this the perfect Champagne for an aperitif (& a low sugar option for those on a diet!)

LAURENT PERRIER ROSÉ BRUT NV ..... 89  
The classic Champagne Rosé, creamy, toasty & fresh with a hint of cherry fruit

DOM PERIGNON VINTAGE 2006 ..... 179  
The King of vintage Champagnes, rich with brioche & orchard fruits

## SPARKLING

PROSECCO CECILIA BERETTA VENETO ITALY NV DOC ..... 28.5  
Delicate fruit aromas and notes of sweet almonds on the nose

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 ..... 22.5  
Light, zesty and equally enjoyable with food or on its own

PICPOUL DE PINET DOMAINE DE MORIN LANGARAN LANGUEDOC FRANCE ..... 26  
Notes of Mediterranean white peach, apricot kernel & zesty lime peel

SAUVIGNON BLANC ANA ERADUS ESTATE MARLBOROUGH NEW ZEALAND ..... 29.5  
A beautifully fresh, crisp palate with flavours of ripe guava

SANCERRE DOMAINE DE LA GRANDE MAISON CHAUMEAU-BALLAND FRANCE ..... 37.5  
Multi-award winning Sancerre from this passionate, winemaking family

### AROMATIC & MEDIUM BODIED

ALBARINO PAZO LA MAZA ADEGAS GALEGAS DO RIAS BAIXAS SPAIN ..... 29  
A refreshing, yet intense wine, with orchard fruits & citrus fragrances

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-FUMÉ LES CHAUMIENNES A&E FIGEAT LOIRE FRANCE ..... 39.5  
Classic Pouilly-Fumé, oozing class & elegance

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

### FULL & RICH

CHABLIS CÔTÉ DE LÉCHET 1ER CRU DOMAINE DANIEL DAMPT 2014 ..... 45  
Creamy, round, well-structured, with an underlying minerality

CHASSAGNE MONTRACHET CHÂTEAU DE CÎTEAUX, BOUZEREAU 2013 ..... 65  
Tangy, energetic and silky-textured

## HOUSE WINES

### CHAMPAGNE

125ml Bottle

MARQUIS DE BONNIÈRES BRUT NV CHAMPAGNE FRANCE ..... 9.9 55  
Grand Cru Champagne from a traditional, family-run house

### SPARKLING

125ml Bottle

PROSECCO, LYRIC EXTRA DRY NV ..... 4.9 23.9  
A burst of green fruits on the nose and an off dry but citrusy palate

PONTE AURORA ROSÉ ..... 5.5 24.9  
Light and delicate with a burst of strawberry, raspberry and forest fruit notes

### WHITE

125ml 250ml Carafe Bottle

CASTILLO DE PIEDRA, VIURA, SPAIN ..... 3.5 5.9 11.9 16.9  
Crisp, delicate fruit and attractive floral notes

SAUVIGNON BLANC, MILLSTREAM, SA ..... 3.7 6.9 13.7 19.5  
A light-bodied dry white wine with attractive ripe fruit flavours and a lively acidity

PINOT GRIGIO SANZIANA ..... 3.9 7.3 13.9 19.9  
Crisp & super easy drinking

EL CAMPESINO UNOAKED CHARDONNAY ..... 4.2 7.9 15.5 22.5  
Bright stone fruit flavours with a touch of creaminess on the nose and palate

VIOGNIER TERRE DE LUMIÈRE JEAN D'ALIBERT IGP PAYS D'OC FRANCE ..... 4.2 7.9 15.5 22.5  
Crisp with orange blossom notes & orchard fruit flavours

SAUVIGNON BLANC, CLOUD ISLAND, NEW ZEALAND ..... 4.7 8.9 16.9 23.9  
Fresh and juicy with tropical fruit flavours and zingy acidity

PETIT CHABLIS DOMAINE MILLET ..... 6.5 12.3 23.9 35  
An open and aromatic nose with fresh pear and apple notes

### RED

125ml 250ml Carafe Bottle

CASTILLO DE PIEDRA, TEMPRANILLO, LA MANCHA ..... 3.5 5.9 11.9 16.9  
Soft red fruit with a touch of spice

MERLOT, PLATE 95, CHILE ..... 3.7 6.9 13.9 19.9  
Fruity and spicy with a complimentary balance of acid and tannin on the palate

SHIRAZ PUERTAS ANTIGUAS VALLE CENTRAL CHILE ..... 3.9 7.5 14.7 21.5  
Ripe, elegant, rich & concentrated with spicy dark berries

PINOT NOIR, SANZANIA, RECAS CRAMELE ..... 4.2 7.8 15.5 22  
Black cherry, raspberry, deep spicy notes

MALBEC, ANDEAN VINEYARD, ARGENTINA ..... 4.5 8.5 16.5 23.5  
Rich, concentrated scents of plums and cherries with notes of vanilla and chocolate

RIOJA 50/50 JOVEN BODEGAS ZUGOBER SPAIN ..... 4.9 9.3 17.9 26  
Juicy & fruit-driven, showcasing dark cherry fruit

### ROSÉ

125ml 250ml Carafe Bottle

CASTILLO DE PIEDRA, TEMPRANILLO, ROSÉ ..... 3.5 5.9 11.9 16.9  
Off-dry rose with hints of wild strawberry and cherry

PINOT GRIGIO BLUSH, LYRIC ..... 3.9 7.5 14.7 21.5  
Light and delicate, off-dry on the palate

SOURCE GABRIEL ROSÉ AOC CÔTES DE PROVENCE 2015 ..... 4.9 9.5 18.7 28.5  
Floral notes coupled with that kind of rich stone fruit you only get from wines from this part of France

## SEASONAL SELECTION

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

SORAIE IGT VENETO CECILIA BERETTA ITALY ..... 29  
This 'Baby Amarone' offers stunning flavours of black plums, black cherry, vanilla & a moreish chocolatey finish. Great with any red meat

HOMER RIESLING ERADUS ESTATE MARLBOROUGH NEW ZEALAND ..... 29.5  
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

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 CARMENRE EL CAMPESINO VALLE CENTRAL CHILE ..... 22.5  
Coffee, chocolate & gentle spice, with hedgerow fruit

CABERNET SAUVIGNON DOMAINE DE SAISSAC FRANCE ..... 23.9  
Concentrated and balanced with delicate, cedar-spice notes

MONTEPULCIANO D'ABRUZZO ROCCASTELLA ITALY ..... 25  
Ripe, dark fruit and a lingering savoury spice

PINOTAGE RHEBOKSKLOOF PAARL SOUTH AFRICA ..... 29.5  
Ripe, dark fruit, subtle smoke and ash

### RICH & SPICY

CORNEY & BARROW CLARET MAISON SICHEL BORDEAUX FRANCE 2012 ..... 27.5  
Well-rounded blend of red & black fruits with a classical backbone

SHIRAZ THE SOUTHERLY SE AUSTRALIA 2014 ..... 28  
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 RHONE FRANCE 2015 ..... 38.5  
An enveloping and complex Crozes-Hermitage from a passionate family-run & certified organic estate

CHÂTEAUNEUF-DU-PAPE GRANDE RESERVE CHÂTEAU BEAUCHENE FRANCE 2013 ..... 59  
Ancient vines are used to make this concentrated and delicious Châteauneuf-du-Pape

### FULL BODIED

MALBEC CHAMUYO MENDOZA VINEYARDS ARGENTINA ..... 29  
Vibrant aromas of crunchy red fruits & plum

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 CHÂTEAU BARRAIL DU BLANC BORDEAUX FRANCE 2014 ..... 47  
Sweetness of palate & a silky, medium weight concentration to the finish

AMARONE CLASSICO CECILIA BERETTA TERRE DI CARRIANO 2011 ITALY ..... 69  
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