

THE
COCK INN
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MUGGINTON

**WHILE
YOU
WAIT**

MIXED OLIVES (ve, gf) 5.5 CORN RIBS (ve, gf) 5 DUCK CROQUETTES 6.5 FOCACCIA (v) 6
Bbq seasoning Parmesan

STARTERS

CRAB & COD CROQUETTES 8.5
Saffron aioli

MUSSELS (gfa) 10.5
White wine sauce, toasted sourdough

BEEF TARTARE (gf) 10.5
Cured egg yolk, potato crisps

MUSHROOM PARFAIT (v, gfa) 9.5
Pickled shimeji mushroom, crispy shallot, focaccia

SOUP OF THE DAY (v,gf) (ve upon request) 7.5
Warm artisan sourdough, whipped butter

KING PRAWNS (gfa) 11.5
Garlic, chilli parsley butter, sourdough

SCALLOPS 10.5
Celeriac purée, pickled apple, black pudding

PORK BELLY BITES (gf) 9
Apple cider glaze, chives

BLUE CHEESE MASCARPONE (v, gf) 9.5
Walnut, pear, rocket

MAINS

DUCK BREAST 25
Duck leg croquette, celeriac purée, cavolo nero,
blackberry jus, pickled blackberries

ROLLED COD LOIN (gf) 25
Crushed new potatoes, samphire, tartare butter sauce

8 oz RIBEYE (gf) 31
Triple cooked chips, roasted Portobello mushroom,
confit tomato, peppercorn sauce

CORN FED CHICKEN SUPREME (gf) 21.5
Butternut squash puree, sautéed wild mushroom,
savoy cabbage, brown butter sage jus

BEER BATTERED FISH AND CHIPS (gf) 18
Triple cooked chips, crushed peas, tartare sauce, lemon

SHORT RIB AND CHUCK BURGER (gfa) 18
Smoked streaky bacon, monteray jack, iceberg, gherkins, burger
sauce, skin-on-fries

LAMB RUMP (gf) 26
Pomme anna, pea, kale, mint jus

KING PRAWN AND CRAB LINGUINE 20
Cherry tomato, garlic, chilli, lobster bisque

SOUS VIDE SPICED AUBERGINE (ve,gf) 16.5
Turmeric and coconut sauce, kale

SMOKED MUSHROOM BURGER (ve) 17
Smoked cheese, paprika aioli, iceberg, skin-on-fries

SIDES

TRIPLE-COOKED CHIPS (ve, gf) 5.5 ROCKET, PEAR & WALNUT SALAD (ve, gf) 5 SKIN-ON-FRIES (ve, gf) 5.5

BUTTERED GREENS (v, gf) 5 CRUSHED NEW POTATOES (v,gf) 5.5 MASHED POTATO (v,gf) 5

TRUFFLE FRIES (gf) 7.5 CHARRED TENDERSTEM BROCCOLI (ve, gf) 7

Parmesan, truffle oil Lemon and garlic

