

THE
COCK INN
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MUGGINTON

**WHILE
YOU
WAIT**

MIXED OLIVES (ve, gf) 5.5 PIGS IN BLANKETS 7 FOCACCIA (v) 6 DUCK CROQUETTES 6.5
Balsamic, olive oil Caramelised onion mayo, parmesan

STARTERS

POTTED HOT SMOKED TROUT 9
Horseradish crème fraiche, pickled dill, crostini
MUSSELS (gfa) 10.5
White wine sauce, toasted sourdough
BEEF TARTARE (gf) 10.5
Cured egg yolk, potato crisps
PUMPKIN AND SAGE RAVOLINI (ve) 9.5
Pumpkin cream, crispy sage, crushed hazelnut
SOUP OF THE DAY (v,gf) (ve upon request) 7.5
Warm artisan sourdough, whipped butter
KING PRAWNS (gfa) 10.5
Garlic chilli parsley butter, sourdough
SCALLOPS 10.5
Celeriac purée, pickled apple, black pudding
PORK BELLY BITES (gf) 9
Apple cider glaze, chives
WARM GOAT'S CHEESE SALAD (v, gf) 9.5
Rocket, pear, walnut, lemon dressing

MAINS

CONFIT DUCK LEG 22
Beans, pancetta & sausage cassoulet, cavolo nero, Madeira jus
SOUS VIDE SPICED AUBERGINE (ve,gf) 16.5
Turmeric and coconut sauce, kale
8 oz DRY- AGED SIRLOIN (gf) 33
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
STEAK & ALE PIE 19
Roasted carrots, buttered kale, mashed potato, gravy
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
PAN-FRIED FILLET OF BREAM (gf) 25
Crushed new potato, tender stem broccoli, salsa verde, red wine reduction
SMOKED MUSHROOM BURGER (ve) 17
Smoked cheese, paprika aioli, iceberg, skin-on-fries
SPICED BUTTERNUT SQUASH AND SPINACH PIE (ve) 16
Roasted carrots, kale, triple-cooked chips, gravy
FISH PIE 18
Smoked cod, prawns & salmon, dill & peas, mashed potato, tenderstem broccoli, buttered greens

SIDES

TRIPLE-COOKED CHIPS (ve, gf) 5.5 ROCKET, PEAR AND WALNUT SALAD (ve, gf) 5 SKIN-ON-FRIES (ve, gf) 5.5
BUTTERED GREENS (v, gf) 5 CHARRED TENDERSTEM BROCCOLI (ve, gf) 7 MASHED POTATO (v,gf) 5
Lemon and garlic
TRUFFLE FRIES (gf) 7.5 BACON & BROWN BUTTER BRUSSEL SPROUTS (gf) 5
Parmesan, truffle oil

We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff & scan the QR code if you have any particular dietary requirements. (v) vegetarian / (ve) vegan / (gf) gluten free / (gfa) gluten free adaptable

