

THE  
**COCK INN**  
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MUGGINTON

**WHILE  
YOU  
WAIT**

MIXED OLIVES (ve, gf) 5.5

FOCACCIA (v) 6  
Balsamic, olive oil

DUCK CROQUETTES 6.5  
Caramelised onion mayo, parmesan

**STARTERS**

POTTED HOT SMOKED TROUT 9  
Horseradish crème fraîche, pickled dill, crostini

MUSSELS (gfa) 10.5  
White wine sauce, toasted sourdough

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

**ROASTS**

All roasts are served with roast potatoes, Yorkshire pudding, thyme roasted carrots, seasonal greens and gravy

SIRLOIN OF BEEF (gfa) 22.5

ROAST CHICKEN BREAST (gfa) 18.5  
Apricot, pork and maple stuffing

TRIO OF ROAST MEATS (gfa) 25  
Sirloin of beef, belly of pork, roast chicken,  
apricot, pork and maple stuffing

BELLY OF PORK (gfa) 18.5  
Apricot, pork and maple stuffing

BUTTERNUT SQUASH & BEETROOT WELLINGTON (v)  
(ve upon request) 17  
Vegan gravy

**MAINS**

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

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

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

**SIDES**

TRIPLE-COOKED CHIPS (ve, gf) 5.5

BUTTERED GREENS (v, gf) 5

TRUFFLE FRIES (gf) 7.5  
Parmesan, truffle oil

ROCKET, PEAR AND WALNUT SALAD (ve, gf) 5

CHARRED TENDERSTEM BROCCOLI (ve, gf) 7  
Lemon and garlic

BACON & BROWN BUTTER BRUSSEL SPROUTS (gf) 5

SKIN-ON-FRIES (ve, gf) 5.5

MASHED POTATO (v,gf) 5

