

THE COCK INN

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MUGGINTON

WHILE YOU WAIT

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

MAINS

CONFIT DUCK LEG 22 Beans, pancetta & sausage cassoulet, cavolo nero, Madeira jus	SHORT RIB AND CHUCK BURGER (gfa) 18 Smoked streaky bacon, monteray jack, iceberg, gherkins, burger sauce, skin-on-fries
SOUS VIDE SPICED AUBERGINE (ve, gf) 16.5 Turmeric and coconut sauce, kale	LAMB RUMP (gf) 26 Pomme anna, pea, kale, mint jus
8 oz SIRLOIN STEAK (gf) 29.50 Triple cooked chips, roasted Portobello mushroom, confit tomato, peppercorn sauce	KING PRAWN AND CRAB LINGUINE 20 Cherry tomato, garlic, chilli, lobster bisque
CORN FED CHICKEN SUPREME (gf) 21.5 Butternut squash puree, sautéed wild mushroom, savoy cabbage, brown butter sage jus	PAN-FRIED FILLET OF BREAM (gf) 25 Crushed new potato, tender stem broccoli, salsa verde, red wine reduction
BEER BATTERED FISH AND CHIPS (gf) 18 Triple cooked chips, crushed peas, tartare sauce, lemon	SMOKED MUSHROOM BURGER (ve) 17 Smoked cheese, paprika aioli, iceberg, skin-on-fries
STEAK & ALE PIE 19 Roasted carrots, buttered kale, mashed potato, gravy	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 Lemon and garlic	MASHED POTATO (v, gf) 5
TRUFFLE FRIES (gf) 7.5 Parmesan, truffle oil	BACON & BROWN BUTTER BRUSSEL SPROUTS (gf) 5	

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

