

TO BEGIN

NIBBLES

GARLIC STUFFED KALAMATA OLIVES (VE)(GF) 4.9	FLAT BREAD (V) 4.9 garlic butter, parmesan, rocket
BAKED SOURDOUGH (VE)(GFO) 3.9/6.9 extra virgin olive oil, balsamic vinegar	HARISSA & RED PEPPER HUMMUS (VE)(GFO) 4.5 toasted flat bread
HALLOUMI FRIES (V)(GF) 4.9 sweet chilli sauce	

STARTERS

HOMEMADE SOUP OF THE DAY (VE)(GFO) 5.5 toasted sourdough	TAHINI ROASTED BABY AUBERGINES (VE) 7.9 cous cous, sumac labneh, chermoula
CRISPY BEEF SALAD (VE)(GFO) 8.5 teriyaki sauce, pickled vegetables, Chinese leaf	CHICKEN LIVER PÂTÉ (GFO) 7.9 red onion marmalade, toasted sourdough
PRAWN & CRAYFISH COCKTAIL (GFO) 9.5 Marie Rose sauce, toasted sourdough	BURRATA SALAD (GFO) 6.9 sunblushed tomato & olive salad, focaccia
PAN FRIED CALAMARI (GF) 8.9 chorizo, rocket, saffron aioli	GOAT'S CHEESE, CONFIT GARLIC & HERB BON BONS 4.9 basil mayo

SKEWERS

STARTER/MAIN

FILLET OF DERBYSHIRE BEEF 10/19 green peppers, black bean marinade, hoi sin sauce
FREE RANGE CHICKEN (GF) 7.5/15 chorizo, red peppers, lemon sumac crème fraîche
MARINATED HALLOUMI & MIXED VEGETABLE (V) 7.5/15 mint & cucumber yoghurt
Choose from house chips, skinny fries, sweet potato fries or house salad, with your main dish

SHARING BOARDS

BAKED CAMEMBERT (GFO) 13.9 red onion marmalade, olive oil focaccia croutons
SEAFOOD (GFO) 23.9 prawn & crayfish cocktail, smoked mackerel pâté, smoked salmon, crispy squid, whitebait, haddock goujons, tartare sauce
MEZZE (VE) (GFO) 15.9 Moroccan carrot salad, sumac labneh, aubergine & red pepper zaaluk, harissa & red pepper hummus, marinated olives & artichokes, khobez flatbread

MAINS

SLOW COOKED SHOULDER OF BEEF (GF) 15.9 shredded savoy cabbage, crispy bacon, honey roasted carrots, creamy mash	10oz BARNESLEY CHOP 19.5 buttered green beans, chunky chips or creamy mash, gravy, mint jelly
BEEF & ALE PIE 14.5 buttered green beans, chunky chips or creamy mash, gravy	CHARGRILLED PORK CUTLET (GF) 16.9 mustard mash, tenderstem broccoli, mushroom sauce
CHICKEN, LEEK & TARRAGON PIE 14.5 buttered green beans, chunky chips or creamy mash, chicken gravy	BUTTERNUT SQUASH, GOAT'S CHEESE, CHARD & HAZELNUT CANNELLONI'S (V) 14.9 cheddar cheese sauce
SPICY SWEET POTATO & SPINACH PIE (VE) 13.9 buttered green beans, chunky chips or creamy mash, korma gravy	WILD MUSHROOM & SPINACH RISOTTO (VE) (GF) 15.9 parmesan, white truffle oil
MALAYSIAN STYLE LAKSA (GF) baby corn, pak choi, oyster mushrooms, vermicelli noodles	ROASTED CORN-FED CHICKEN (GF) 15.9 chorizo & butterbean casserole, roasted paprika potatoes
crispy tofu & mushroom (VE) 13.9	
free range chicken 14.9	
king prawns 15.9	

28 DAY AGED LOCAL STEAKS

All served with pan roasted king oyster mushroom and roasted cherry tomatoes on the vine. With your choice of: chunky chips, skin on fries, sweet potato fries or house salad

Add a sauce: Peppercorn or Blue Cheese Sauce (+2.50)

10oz RUMP 20	7oz FILLET 32
8oz SIRLOIN 21.9	20oz CHATEAUBRIAND 65

add Half a Lobster (+26) or Garlic King Prawn Skewer (+9)

BURGERS

All served with a choice of chunky chips, skin on fries or sweet potato fries

CHARGRILLED CHICKEN BREAST (GFO) 14.5 smoked bacon, chilli cheese, guacamole
THE BIG MICK (GFO) 15.5 double burger, BBQ pulled pork, mature cheddar, Frenchie's mustard mayo
BBQ LENTIL (V)(GFO) 13.9 mature cheddar, sweet chilli mayo
8oz BEEF RIB (GFO) 14.5 crispy bacon, mature cheddar, ranch dressing



GREAT BRITISH FRESH FISH

BEER BATTERED HADDOCK 14.9 mushy peas, tartare sauce, chunky chips
PAN FRIED SEABASS (GFO) 16.9 green beans, creamy mash, prawn & crayfish butter
ROASTED SALMON (GFO) 16.9 nduja, lemon & mascarpone risotto
HERB CRUSTED FILLETS OF PLAICE 16.9 crushed potatoes, tomato, caper & lemon salsa

SIDES

CHUNKY CHIPS (VE)(GFO) 3.5	MAC 'N' CHEESE (V) 4.9
SKIN ON FRIES (VE)(GFO) 3.5	SEASONAL VEG (VE)(GFO) 3.9
SWEET POTATO FRIES (VE)(GFO) 4.5	PAPRIKA POTATOES WITH SPICED TOMATO SAUCE (VE)(GFO) 4.9
BROCCOLI & GARLIC (VE)(GFO) 3.9	HOUSE SALAD (VE)(GFO) 3.9
HOUSE SLAW (V)(GFO) 3.9	

Nuts, allergies & dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts & other dishes may contain nuts or nut traces. For any guests with dietary requirements please make this known to your server. The Cock Inn Mugginton cannot accept any responsibility for any allergen related intolerances you may have, if you have not asked for the dietary menu or informed us of your dietary needs.

(V) - VEGATARIAN (VE) - VEGAN (GFO) - GLUTEN FREE OPTION