

THE COCK INN

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MUGGINTON

Here at The Cock Inn we are proud to work with local artisan suppliers who share our passion for food and local providence. We are pleased to be working with Paul Shum Family Butchers, who are based in Yoxall and supplies our Beef, Lamb and Pork, which all come from a 20 miles radius of their shop.

We are also proud to be working with Green Door Bakery, also based in Yoxall. This family run bakery produces all our breads baked daily

Small Plates

Chargrilled padron peppers, smoked Maldon salt (gf) (ve)	7.50
King prawns, garlic, chilli & parsley butter, sourdough	10.50
Chorizo & Manchego croquettes, paprika aioli, Aleppo chilli	8.50
Korean crispy fried chicken, sesame seeds, spring onion	8.50
Seared scallops, crispy pancetta, carrot puree, salsa verde (gf)	12.50
Crispy squid, chilli, spring onion, lemon, aioli	9.00
Burrata, heirloom tomato, basil pesto, ciabatta crostini (v)	10.00
Smoked mackerel rilette, caperberries, mixed leaf salad, preserved lemon & chive vinaigrette, sourdough	9.00
Roasted red pepper hummus, extra virgin olive oil, flatbread (ve)	7.50

Sharers

Baked Camembert, garlic, lemon thyme, red onion marmalade, candied walnuts, sourdough (v)	18.50
Charcuterie board, salami, prosciutto, coppa, hummus, olives, artisanal bread selection & whipped butter	21.50
Fish board: crispy squid, spring onion, chilli, lemon, aioli; smoked mackerel pate, caperberries, sourdough; king prawns, garlic chilli & parsley butter; seared scallops, crispy pancetta, purple carrot puree, salsa verde	28.50

Mains

Corn-fed chicken supreme, whipped potato, fine beans, chicken jus (gf)	18.50
Pan-fried salmon fillet, new potatoes, samphire, sun-blushed tomato & preserved lemon salsa, herb oil (gf)	22.50
Hand-raised chicken and leek pie, hispi cabbage, mashed potato, roasted carrots	18.50
Beer-battered fish & triple-cooked chips, crushed English peas, tartare sauce, charred lemon (gf)	17.50
Crispy tofu & Thai salad, carrot, mooli, mangetout, cucumber, spring onion, chilli, sticky sesame dressing (gf) (ve)	15.50
Delica pumpkin risotto, roasted Romano courgette, lemon oil, crushed hazelnut (gf) (ve)	16.00
Derbyshire pork fillet, charred hispi cabbage, cider jus (gf)	17.50
Roasted lamb rump, roasted Mediterranean vegetable & mint cous cous, lamb jus	24.50
Prawn & crab linguine, cherry tomato, parsley, preserved lemon, chilli	17.50
28 day-aged 10oz Sirloin steak, triple-cooked chips, watercress, peppercorn sauce (gf)	29.50
Rib, chuck & bone marrow burger, brioche bun, streaky bacon, Monterey Jack, pickle, burger sauce, skin-on-fries	16.50
Crispy chicken burger, brioche bun, gochujang mayo, iceberg lettuce, skin-on-fries	17.00

Sides

Triple-cooked chips (gf) (ve)	5.00
Skin-on-fries (gf) (ve)	4.50
Tenderstem broccoli, toasted flaked almonds	5.00
Truffle fries, 22 month aged Parmesan, truffle oil ^{(gf),(v)}	7.50
Charred hispi cabbage (gf) (v)	5.00
Mashed potato (gf) (v)	5.00

(v) Suitable for vegetarians (ve) vegan (gf) gluten free

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. **For allergen, calorie and nutritional information please scan the QR code.** Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included.

