

FROM THE CHARGRILL

Choose from house chips, skinny fries, sweet potato fries or house salad for all chargrill main dishes

NIBBLES

ⓧ MARINATED OLIVES & GUINDILLAS	2.7
ⓧ LEMON & THYME HUMMUS, BASIL PESTO & PITTA STICKS	3.9
ⓧ FONTINA & SUN BLUSHED TOMATO ARANCINI	3.9
ⓧ ZAATAR SPICED HALLOUMI FRIES	4.5
HONEY MUSTARD GLAZED CHIPOLATAS	4.6
MINI LAMB KOFTAS, TZATZIKI	4.9

STARTERS

ⓧ HOMEMADE SOUP OF THE DAY	4.9
KING PRAWN TOM YUM <i>shitake mushrooms, cherry tomato, Thai basil, rice noodles</i>	6.5
DUCK LIVER PÂTÉ <i>smoked tomato chutney, toasted fruit & nut bread</i>	6.9
BANG BANG CHICKEN <i>iceberg wedge, pickled cucumber, sweet chilli sauce</i>	6.9
SALMON FISHCAKES <i>kimchi mayo, daikon, carrot & coriander salad</i>	6.9
TERIYAKI CRISPY BEEF <i>wasabi peas, watercress, pickled ginger</i>	6.9
ⓧ BAKED CAMEMBERT <i>grissini sticks, celery</i>	7.5
PAN FRIED SQUID <i>honey glazed chorizo, saffron aioli</i>	6.9
RIVER EXE MUSSELS <i>shallots, cream, parsley</i>	7.5
ⓧ SWEET POTATO & CHICKPEA FALAFEL <i>whipped feta, almond milk dressing</i>	5.9

SHARING BOARDS

SEAFOOD <i>oak smoked salmon, prawn cocktail, salmon fishcakes, smoked mackerel pâté, devilled whitebait, chilli squid, saffron aioli, tartare sauce, artisan breads</i>	17.9
FARMER'S PLATE <i>smoked ham, duck liver pâté, scotch egg, pork pie, Hartington Stilton, smoked tomato chutney, pickles, artisan breads</i>	15.9
ⓧ MEZZE <i>stuffed vine leaves, sweet potato falafel, lemon & thyme hummus, whipped feta, marinated aubergines & courgettes, stuffed peppers, crudités, baba ghanoush, pitta sticks & charred flat bread</i>	13.5

STEAKS

10oz RUMP	14.9
8oz SIRLOIN	19.9
7oz FILLET	25.9
CHATEAUBRIAND (for two)	49.5
8oz VENISON	15.9
Add a sauce: <i>peppercorn, blue cheese, red wine shallot</i>	2.5

SKEWERS (starter/main)

FILLET OF DERBYSHIRE BEEF <i>black bean sauce, wholegrain mustard, crème fraîche</i>	7.5/15
SWEET CHILLI CHICKEN <i>satay sauce</i>	6/12
MERGUEZ SPICED LAMB KOFTA <i>tzatziki, sriracha sauce</i>	7/14

10oz BARNESLEY LAMB CHOP <i>with mint jus, mash or new potatoes</i>	15.9
THICK CUT GAMMON STEAK <i>carrot mash, tender stem broccoli, parsley sauce</i>	11.9
FLATTENED CHARGRILLED CHICKEN <i>buffalo mozzarella & rocket salad, panzanella dressing</i>	14.5

MAINS

FULL OR HALF RACK OF BABY BACK RIBS <i>Korean bbq sauce, kimchi slaw, skinny fries</i>	9.9/16.5
PORK OSSO BUCCO <i>gremolata, risotto Milanese</i>	14.5
SHOULDER OF DERBYSHIRE BEEF <i>smoked garlic mash, bacon, red wine onions</i>	14.5
THAI RED CURRY & steamed rice <i>free range chicken</i>	11.5
<i>king prawn</i>	14.9
ⓧ <i>tofu & shitake mushroom</i>	10.9
ⓧ PUMPKIN TORTELLINI <i>wild mushroom & spinach sauce, toasted hazelnuts, basil pesto</i>	12.5
ⓧ PEARL BARLEY ORZOTTO <i>sun blushed tomatoes, saffron bocconcini, rocket, roquito peppers</i>	10.9
INDIVIDUAL ARTISAN PIE <i>mash or house chips, honey roasted carrots, gravy</i>	
<i>chef's pie of the day</i>	12.5
<i>steak & ale</i>	12.5
ⓧ <i>chestnut mushroom, tofu & red wine</i>	12.5
FILLET OF PLAICE <i>crushed new potatoes, peas, baby onions, mornay sauce</i>	14.5
BATTERED HADDOCK <i>minted peas, tartare sauce, house chips</i>	12.9
MISO COD <i>sesame fried greens, crushed peanuts, sticky rice</i>	14.9
PAN FRIED SEABASS <i>roasted heritage tomatoes, black olives, basil, fennel marmalade</i>	14.9
RIVER EXE MUSSELS <i>shallots, cream, parsley, skinny fries</i>	14.9

BURGERS

All served with house chips or skinny fries

BIG MICK <i>double burger, BBQ brisket, mature cheddar, Frenchie's mustard mayo</i>	14.5
GREEK STYLE LAMB <i>stuffed with feta served in a flatbread, tzatziki</i>	11.9
RIB STEAK <i>mature cheddar, crispy bacon, bacon jam</i>	11.5
CHILLI CHICKEN <i>chorizo, mature cheddar, guacamole, chilli jam</i>	11.5
ⓧ BLACK EYED BEAN & SWEET POTATO <i>creamed corn, chilli mayo</i>	10.5

SALADS

ⓧ COCK INN BUDDHA BOWL <i>sesame squash, harissa chick peas, tender stem broccoli, pickled red cabbage, baby spinach and sriracha vegan mayo</i>	9.5
ⓧ GREEK SALAD <i>feta, baby gem olives, cherry tomatoes, cucumber, red onion, lemon & parsley dressing</i>	9.5

Add to your salad:

ⓧ <i>scrambled tofu</i>	2.9
ⓧ <i>sweet potato falafel</i>	2.5
<i>chargrilled chicken</i>	3.9
<i>smoked salmon</i>	3.9
ⓧ <i>halloumi</i>	3.5
<i>baby prawns</i>	3.5

SIDES

BRAISED RED CABBAGE	2.9
HOUSE SALAD	2.9
HOUSE CHIPS	2.9
SWEET POTATO FRIES	3.3
SKINNY FRIES	2.9
KIMCHI SLAW	2.9
HONEY GLAZED CARROTS	3.2
NEW POTATOES, MINT BUTTER	2.9
SESAME GREENS	3.2
BATTERED ONION RINGS	3.2
ARTISAN BREAD BASKET	2.5

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces.

If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes.

If you are in any doubt, please select another dish from our menu.

THE
COCK INN

MUGGINTON

V - VEGETARIAN

CHAMPAGNE

	Bottle
LAURENT PERRIER LA CUVÉE BRUT NV	69
Laurent-Perrier Brut NV is light, fresh & elegant. A Champagne for every occasion	
LAURENT PERRIER ULTRA BRUT NV	89
Subtle mineral character & freshness make this the perfect Champagne for an aperitif (& a low sugar option for those on a diet!)	
LAURENT PERRIER ROSÉ BRUT NV	89
The classic Champagne Rosé, creamy, toasty & fresh with a hint of cherry fruit	
DOM PERIGNON VINTAGE 2006	179
The King of vintage Champagnes, rich with brioche & orchard fruits	

SPARKLING

PROSECCO CECILIA BERETTA VENETO ITALY NV DOC	28.5
Delicate fruit aromas and notes of sweet almonds on the nose	
BOTTEGA GOLD	35
Fresh, Crisp & Aromatic ultra premium Prosecco with a pale straw yellow colour	
BOTTEGA ROSE GOLD	35
Fresh, harmonious, delicate and persistent	
PIANER PROSECCO DOCG LE COLTURE MAGNUM	59
A double bottle of this seriously premium prosecco	

FEATURED WHITES

LIGHT & CRISP

	Bottle
CHENIN BLANC LOWRY'S PASS SOUTH AFRICA	22.5
Light, zesty and equally enjoyable with food or on its own	
PICPOUL DE PINET DOMAINE DE MORIN LANGARAN LANGUEDOC FRANCE	26
Notes of Mediterranean white peach, apricot kernel & zesty lime peel	
SAUVIGNON BLANC ANA ERADUS ESTATE MARLBOROUGH NEW ZEALAND	29.5
A beautifully fresh, crisp palate with flavours of ripe guava	

AROMATIC & MEDIUM BODIED

GAVI DI GAVI FRATELLI ANTONIO E RAIMONDO PIEDMONT ITALY	29.5
Ripe pear and white flowers dominate in this elegant & appealing Gavi di Gavi	
SAUVIGNON BLANC CLOUDY BAY MARLBOROUGH NEW ZEALAND	59
The most famous of all NZ wines - delicious!	

FULL & RICH

CHABLIS CÔTÉ DE LÉCHET 1ER CRU DOMAINE DANIEL DAMPT 2014	45
Creamy, round, well-structured, with an underlying minerality	
PULIGNY-MONTRACHET "LES MEIX", OLIVIER LEFLAIVE 2012	75
Perfect Burgundy from the celebrated Olivier Leflaive, rounded with light golden flavours	

BY THE GLASS

CHAMPAGNE

	125ml	Bottle
DELAMOTTE BRUT NV CHAMPAGNE FRANCE	9.9	55
Fabulous Grand Cru Champagne from the celebrated House of Salon		

SPARKLING

	125ml	Bottle
PROSECCO, LYRIC EXTRA DRY NV	4.9	23.9
A burst of green fruits on the nose and an off dry but citrusy palate		
PONTE AURORA ROSÉ	5.5	24.9
Light and delicate with a burst of strawberry, raspberry and forest fruit notes		

WHITE

	125ml	250ml	Carafe	Bottle
CASTILLO DE PIEDRA, VIURA, SPAIN	3.2	5.9	11.9	16.9
Crisp, delicate fruit and attractive floral notes				
SAUVIGNON BLANC, MILLSTREAM, SA	3.7	6.9	13.9	19.9
A light-bodied dry white wine with attractive ripe fruit flavours and a lively acidity				
PINOT GRIGIO SANZIANA	3.9	6.9	13.9	19.9
Crisp & super easy drinking				
EL CAMPESINO UNOAKED CHARDONNAY	4.2	7.9	15.5	22.5
Bright stone fruit flavours with a touch of creaminess on the nose and palate				
VOIGNIER TERRE DE LUMIÈRE JEAN D'ALIBERT IGP PAYS D'OC FRANCE	4.2	7.9	15.5	22.5
Crisp with orange blossom notes & orchard fruit flavours				
SAUVIGNON BLANC, CLOUD ISLAND, NEW ZEALAND	4.7	8.9	16.9	23.9
Fresh and juicy with tropical fruit flavours and zingy acidity				
PETIT CHABLIS DOMAINE MILLET	6.5	12.3	23.9	35
An open and aromatic nose with fresh pear and apple notes				

RED

	125ml	250ml	Carafe	Bottle
CASTILLO DE PIEDRA, TEMPRANILLO, LA MANCHA	3.5	5.9	11.9	16.9
Soft red fruit with a touch of spice				
MERLOT, PLATE 95, CHILE	3.7	6.9	13.9	19.9
Fruity and spicy with a complimentary balance of acid and tannin on the palate				
SHIRAZ PUERTAS ANTIGUAS VALLE CENTRAL CHILE.....	3.9	7.5	14.7	21.5
Ripe, elegant, rich & concentrated with spicy dark berries				
PINOT NOIR, SANZANIA, RECAS CRAMELE	3.9	7.5	15.5	22
Black cherry, raspberry, deep spicy notes				
MALBEC, TRAPICHE, ARGENTINA	4.2	7.9	15.8	23.5
An honest Malbec, blending soft, creamy fruit with polished oak and butter-soft tannins				
MERLOT BELVEDERE CECILIA BERETTA 2017	4.5	8.5	16.5	24.5
The Italians show us their way to produce Merlot in this premium juicy expression....				
RIOJA BODEGAS DEL MEDIEVO CRIANZA	4.6	8.9	17.7	26
Full bodied wine. Gorgeous lengthy finish with balsamic mineral flavours				
SORAE IGT VENETO CECILIA BERETTA ITALY	4.9	9.5	18.7	28.5
This 'Baby Amarone' offers stunning flavours of black plums, black cherry, vanilla & a moreish chocolatey finish. Great with any red meat				

ROSÉ

	125ml	250ml	Carafe	Bottle
CASTILLO DE PIEDRA, TEMPRANILLO, ROSÉ	3.5	5.9	11.9	16.9
Off-dry rose with hints of wild strawberry and cherry				
PINOT GRIGIO BLUSH, LYRIC	3.9	7.5	14.7	21.5
Light and delicate, off-dry on the palate				
SOURCE GABRIEL ROSÉ AOC CÔTES DE PROVENCE 2015	4.9	9.5	18.7	28.5
Floral notes coupled with that kind of rich stone fruit you only get from wines from this part of France				

SEASONAL SELECTION

A COLLECTION OF VERY INTERESTING WINES SOURCED FROM SOME OF THE FINEST PRODUCERS IN THE WORLD.

	Bottle
ALBARINO PAZO LA MAZA ADEGAS GALEGAS DO RIAS BAIXAS SPAIN	29
A refreshing, yet intense wine, with orchard fruits & citrus fragrances. Perfect with any fish or seafood.	
HOMER RIESLING ERADUS ESTATE MARLBOROUGH NEW ZEALAND	29.5
This particular Riesling named after winemaker, Michiel Eradus' dog, is delicious. Highly refreshing, it is perfect with seafood, spicy food or simply as an aperitif.	
DOUBLE TROUBLE SHIRAZ CABERNET BAROSSA BOY 2016	45
Think dark chocolate & raspberries, this spectacular Aussie blend knocks your socks off!	

FEATURED REDS

SOFT & FRUITY

CABERNET CARMENRE EL CAMPESINO VALLE CENTRAL CHILE	22.5
Coffee, chocolate & gentle spice, with hedgerow fruit	
CABERNET SAUVIGNON DOMAINE DE SAISSAC FRANCE	23.9
Concentrated and balanced with delicate, cedar-spice notes	

MONTEPULCIANO D'ABRUZZO ROCCASTELLA ITALY	25
Ripe, dark fruit and a lingering savoury spice	

PINOTAGE RHEBOKSKLOOF PAARL SOUTH AFRICA	29.5
Ripe, dark fruit, subtle smoke and ash	

RICH & SPICY

CORNEY & BARROW CLARET MAISON SICHEL BORDEAUX FRANCE 2012	27.5
Well-rounded blend of red & black fruits with a classical backbone	

SHIRAZ THE SOUTHERLY SE AUSTRALIA 2014	28
Juicy forest fruits mingle with dark chocolate and sweet spice	

CORNEY & BARROW CÔTES-DU-RHÔNE VIGNOBLES GONNET FRANCE	29
Exuding all the violet, dried herb & spicy dark fruit for which the appellation is famous	

CROZES-HERMITAGE DOMAINE GUILLAUME BELLE RHONE FRANCE 2015.....	38.5
An enveloping and complex Crozes-Hermitage from a passionate family-run & certified organic estate	

CHÂTEAUNEUF-DU-PAPE GRANDE RESERVE CHÂTEAU BEAUCHENE FRANCE 2013	59
Ancient vines are used to make this concentrated and delicious Châteauneuf-du-Pape	

FULL BODIED

RIOJA RESERVA BELEZOS BODEGAS ZUGOBER SPAIN 2011	39
Bursting with ripe, dark fruit balanced by complex savoury notes of leather & tobacco	

GRAND CRU ST-EMILION CHÂTEAU BARRAIL DU BLANC BORDEAUX FRANCE 2014	47
Sweetness of palate & a silky, medium weight concentration to the finish	

AMARONE CLASSICO CECILA BERRETTA TERRE DI CARRIANO 2011 ITALY	69
Brooding & intense, this stunning Amarone recently won the ultimate 3 bicchieri award from leading Italian wine publication, Gambero Rosso	

POMEROL L'HOSPITALET DE GAZIN 2012 FRANCE	75
As the second wine of Château Gazin, this is one of the very best values in Pomerol. 2012 has proven to be an exceptional vintage for Gazin	