

NIBBLES

Ⓥ OLIVES & SUN-DRIED TOMATOES	2.7
Ⓥ LEMON & THYME HUMMUS, TOASTED PITTA	3.9
HONEY & MUSTARD GLAZED CHIPOLATAS	4.6
Ⓥ GYOZA, SOY SAUCE	4.5
Ⓥ HALLOUMI FRIES, SWEET CHILLI SAUCE	4.5
MINI LAMB KOFTAS, TZATZIKI	4.9

STARTERS

Ⓥ HOMEMADE SOUP OF THE DAY <i>rustic bread</i>	4.9
HAM HOCK TERRINE <i>pickles, toasted sourdough, whipped butter, chutney</i>	6.9
KING PRAWN TOM YUM <i>button mushrooms, cherry tomatoes, rice noodles</i>	6.5
TERIYAKI CRISPY BEEF <i>watercress, pickled ginger, wasabi peas</i>	6.9
Ⓥ BAKED CAMEMBERT <i>red onion marmalade, celery sticks, rustic bread</i>	7.5
SMOKED HADDOCK & CHEDDAR CHEESE TWICE BAKED SOUFFLÉ <i>soft poached egg, butter sauce</i>	7.5
SEARED SCALLOPS <i>prosciutto, cauliflower purée, sultanas</i>	9.9
PAN FRIED SQUID <i>olives, tomatoes, crumbled feta, honey dressing</i>	6.9
Ⓥ PEA & MINT BHAJI <i>raita, pea shoots</i>	5.9
CHORIZO SCOTCH EGG <i>spiced tomato sauce, Manchego cheese</i>	6.9

SHARING BOARDS

ASIAN STYLE <i>gyoza, tempura vegetables, salmon yakitori, karaage chicken, soy pickled eggs, spring rolls, dipping sauces</i>	15.9
SEAFOOD <i>oak smoked salmon, prawn cocktail, salmon teriyaki, smoked mackerel paté, devilled whitebait, chilli squid, tartare sauce, saffron aioli, artisan breads</i>	17.9
Ⓥ MEZZE <i>stuffed vine leaves, pea & mint bhaji, lemon & thyme hummus, whipped feta, marinated aubergines & courgettes, stuffed peppers, crudités, baba ganoush, pitta sticks & charred flat bread</i>	13.5

FROM THE CHARGRILL

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

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 & shallots</i>	2.5

SKEWERS (starter/main)

FILLET OF DERBYSHIRE BEEF <i>black bean sauce, 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>mint jus, mash or new potatoes</i>	15.9
THICK CUT GAMMON STEAK <i>tender stem broccoli, parsley sauce, house chips</i>	11.9

MAINS

FULL OR HALF RACK OF RIBS <i>BBQ sauce, house slaw, skinny fries</i>	9.9/16.5
SHOULDER OF DERBYSHIRE BEEF <i>creamy mash, mushrooms & petit onions, cauliflower purée</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
CORN FED CHICKEN BREAST <i>stuffed with mozzarella, cabbage, pecorino & prosciutto potato cake</i>	13.5
Ⓥ PUMPKIN & SAGE TORTELLINI <i>butternut squash, spinach & walnut pesto</i>	12.5
Ⓥ BAKED RATATOUILLE <i>Crottin goat's cheese, rosemary focaccia</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, cherry tomato, red wine</i>	12.5
MISO RAMEN <i>slow cooked belly pork, soy pickled egg, bok choy</i>	12.5
BATTERED HADDOCK <i>minted peas, tartare sauce, house chips</i>	12.9
MISO COD <i>sesame greens, black Thai rice, wasabi & yuzu dressing</i>	14.9
PAN FRIED SEABREAM <i>bacon & broad beans, roasted chicory, celeriac purée</i>	14.9
FILLET OF PLAICE <i>crushed new potatoes, peas, baby onions, mornay sauce</i>	14.5

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>miso aubergine, cumin roasted carrots, puy lentils, black Thai rice, tofu aioli</i>	9.5
Ⓥ WATER MELON & FETA <i>baby gem, cucumber, cherry tomatoes, lemon & parsley dressing</i>	9.5
Add to your salad:	
Ⓥ <i>scrambled tofu</i>	2.9
Ⓥ <i>pea & mint bhaji</i>	2.5
<i>chargrilled chicken</i>	3.9
Ⓥ <i>poached eggs</i>	2.5
Ⓥ <i>halloumi fries</i>	3.5
<i>baby prawns</i>	3.5

SIDES

HOUSE CHIPS	2.9
SKINNY FRIES	2.9
SWEET POTATO FRIES	3.3
SEASONAL VEGETABLES	3.2
BRAISED RED CABBAGE & APPLE	2.9
NEW POTATOES & MINT BUTTER	2.9
CREAMED SPINACH	3.9
HOUSE SLAW	2.9
ONION RINGS	3.2
HONEY GLAZED CARROTS	3.2
ARTISAN BREADS, OLIVE OIL & BALSAMIC	2.9

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