

THE COCK INN

MUGGINTON

VEGAN MENU

NIBBLES

- GF OLIVES & SUN-DRIED TOMATOES 2.7
- GF LEMON & THYME HUMMUS,
PITTA STICKS 3.9

STARTERS

- GF SOUP OF THE DAY 4.9
rustic bread
- GF SPICED TOFU TOM YUM 6.5
bok choy, cherry tomatoes, rice noodles
- GF PEA & MINT BHAJI 5.9
raita, pea shoots
- GF BAKED CHEESY MUSHROOMS 5.5
pine nut & pesto stuffing

SHARING BOARDS

- GF MEZZE 13.5
*stuffed vine leaves, pea & mint bhaji,
lemon & thyme hummus, marinated
aubergines & courgettes, olives & sun-dried
tomatoes, crudités, baba ganoush,
pitta sticks & charred flat bread*

SIDES

- GF HOUSE CHIPS 2.9
- GF SWEET POTATO FRIES 3.3
- GF SKINNY FRIES 2.9
- GF MAPLE SYRUP GLAZED CARROTS 3.2
- GF NEW POTATOES & OLIVE OIL 2.9
- GF BRAISED RED CABBAGE & APPLE 2.9
- GF SEASONAL VEGETABLES 3.2
- GF BATTERED ONION RINGS 3.2
- GF ARTISAN BREAD BASKET, OLIVE OIL & BALSAMIC 2.9

MAINS

- GF BLACK EYED BEAN & SWEET POTATO BURGER 10.5
creamed corn, chilli mayo, house chips or skinny fries
- CHESTNUT MUSHROOM, CHERRY TOMATO & RED WINE PIE 12.5
new potatoes or chips, gravy
- GF THAI RED CURRY 10.9
tofu & aubergine mushroom, fragrant steamed rice
- PUMPKIN & SAGE TORTELLINI 12.5
butternut squash, spinach & walnut pesto
- GF BAKED RATATOUILLE 10.9
mozzarella, rosemary focaccia

SALADS

- GF COCK INN BUDDHA BOWL 9.5
*miso aubergine, cumin roasted carrots, puy lentils,
black Thai rice, tofu aioli*
 - GF WATERMELON 9.5
baby gem, cucumber, cherry tomatoes, lemon & parsley dressing
- Add to your salad:
- scrambled tofu 2.9
 - pea & mint bhaji 2.5

SWEETS

- STICKY TOFFEE PUDDING 5.9
toffee sauce, vanilla ice cream
- BANANA, PECAN & CHOCOLATE BROWNIE 5.9
caramelised banana, chocolate ice cream
- SELECTION OF ICE CREAMS 4.9

GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION