

THE COCK INN

MUGGINTON

NIBBLES

Ⓥ BAKED SOURDOUGH, OLIVE OIL & BALSAMIC 3.5/4.5

Ⓥ OLIVES & SUN-DRIED TOMATOES 2.7

HADDOCK GOUJONS, LEMON MAYO 4.5

SOY & SESAME GLAZED CHIPOLATAS 4.6

Ⓥ ROASTED RED PEPPER HUMMUS, TOASTED FLATBREAD 3.9

Ⓥ HALLOUMI FRIES, SWEET CHILLI SAUCE 4.5

TO BEGIN

Ⓥ HOMEMADE SOUP OF THE DAY 4.5
rustic bread

CHINESE STYLE CRAB & SWEETCORN SOUP 6.9
spring onions & coriander

HAM HOCK TERRINE 6.9
toasted sourdough, homemade piccalilli

SALT BEEF 7.5
*gherkins, new potatoes, horseradish, watercress
crème fraîche*

Ⓥ LEEK & MATURE CHEDDAR TWICE BAKED SOUFFLÉ 7.5
soft poached egg, butter sauce

Ⓥ PEA & MINT BHAJI 5.9
pickled onion salad, cucumber & mint yoghurt

SEARED SCALLOPS 10.9
black pudding fritters, apple butter

SMOKED SALMON & PRAWN ROULADE 8.5
toasted pumpernickel, celeriac rémoulade

SHARING BOARDS

SEAFOOD 17.9
potted salmon mousse, prawn cocktail, smoked salmon, mackerel pâté, crispy whitebait, haddock goujons, tartare sauce, lemon mayo, rustic bread

BARBEQUE 15.9
slow cooked beef brisket, spicy chicken wings, BBQ pulled pork, Cajun ribs, house slaw, mac 'n' cheese balls, BBQ beans

Ⓥ BAKED CAMEMBERT 12.9
box baked camembert, apple & cider chutney, celery sticks, rustic bread

Ⓥ MEZZE 13.5
stuffed vine leaves, pea & mint bhaji, roasted red pepper hummus, whipped feta, chargrilled aubergines & courgettes, stuffed peppers, crudités, baba ganoush, toasted flat breads

MAINS

STEAKS

Choose from house chips, skinny fries, sweet potato fries or house salad
All beef sourced from local farmers in Derbyshire. 28 day dry aged.

10oz RUMP 15.9
8oz SIRLOIN 19.9

7oz FILLET 27.9
8oz VENISON 15.9

Add a sauce: peppercorn, blue cheese, red wine & shallots 2.5

FOR TWO TO SHARE:

CHATEAUBRIAND 52

SURF N TURF 79
32 oz Tomahawk steak, chick lobster, king prawns

FULL OR HALF RACK OF RIBS 9.9/17.9
BBQ sauce, house slaw, skinny fries

SHOULDER OF DERBYSHIRE BEEF 14.5
creamy mash, petit onions, mushrooms & chantenay carrots

THAI RED CURRY steamed rice
free range chicken 12
King prawns 14.9
Ⓥ tofu & mushrooms 10.9

SLOW COOKED LAMB SHANK 17.9
tomatoes, butter beans, chorizo

10oz BARNESLEY LAMB CHOP 15.9
mint jus, new potatoes or creamy mash

Ⓥ BAKED RATATOUILLE 10.9
Crottin goat's cheese, rosemary focaccia

Ⓥ ASPARAGUS RISOTTO 11.9
baby spinach, white truffle oil, soft poached egg

INDIVIDUAL ARTISAN PIE 12.9
mash or house chips, honey roasted carrots, gravy steak & ale lamb & mint
Ⓥ chestnut mushroom, tomato & red wine

FILLET OF PORK WELLINGTON 15.9
cabbage & bacon, fondant potato, green peppercorn jus

THICK CUT GAMMON STEAK 11.9
tenderstem broccoli, parsley sauce, house chips

SKEWERS

Choose from house chips, skinny fries, sweet potato fries or house salad

(starter/main)

FILLET OF DERBYSHIRE BEEF 7.5/15
black bean sauce, whole grain mustard crème fraîche

SOY & GINGER FREE RANGE CHICKEN 6/12
sweet chilli sauce

Ⓥ HALLOUMI & COURGETTE 5/10
cucumber & mint yoghurt

BURGERS

All served with house chips, skinny fries or sweet potato fries

BIG MICK 14.5
double burger, BBQ brisket, mature cheddar, Frenchie's mustard mayo

RIB STEAK 11.5
mature cheddar, crisp bacon, house relish

CRISPY BUTTER MILK CHICKEN 11.9
bacon, mature cheddar, chipotle mayo

GREEK STYLE LAMB 11.9
stuffed with feta served in a flat bread, tzatziki

Ⓥ SWEET POTATO, BLACK EYE BEAN & CHICKPEA 10.9
avocado & chilli mayo

BATTERED HADDOCK 12.9
minted peas, tartare sauce, house chips

ROAST COD 15.9
pork belly croquette, parmesan creamed corn, tenderstem broccoli

ROASTED HALIBUT 21.9
seared scallop, pea & pancetta risotto, pea purée

CHARGRILLED SWORDFISH STEAK 15.9
sweet potato & spring onion mash, mango & papaya salad

SIDES

BRAISED RED CABBAGE & APPLE 2.9
CREAMED SPINACH 3.9
HONEY GLAZED CARROTS 3.2

HOUSE CHIPS 2.9
SKINNY FRIES 2.9
SWEET POTATO FRIES 3.3
NEW POTATOES & HERB BUTTER 2.9

SEASONAL VEGETABLES 3.2
HOUSE SLAW 2.9
ONION RINGS 3.2

SALAD BOWLS

(starter/main)

Ⓥ COCK INN BUDDHA BOWL 5/10
Moroccan style cous cous, lemon & herb quinoa, tenderstem broccoli & curly kale, black Thai rice, toasted seeds, beetroot & yoghurt dressing

CHINESE STYLE CHICKEN 6/11
honey bacon, cashew nuts, bean sprouts, orange segments, Chinese leaf

SMOKED SALMON CAESAR 8/15
baby gem, focaccia croutons, anchovies, lemon & parmesan dressing

Ⓥ WATERMELON & FETA 5/10
baby gem, cucumber, cherry tomatoes, lemon & parsley dressing

TERIYAKI CRISPY BEEF 7/13
wasabi peas, carrot & mooli, baby leaf, pickled ginger, wasabi & yuzu dressing

Add to your salad:
chargrilled chicken 3.9 | baby prawns 3.9
Ⓥ scrambled tofu 2.5 | Ⓥ halloumi fries 3.9

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.

Ⓥ VEGETARIAN

HOUSE WINES

SPARKLING

PROSECCO, LYRIC EXTRA DRY NV
Light & fruity, gentle pear & lemon flavours

ROSATO SPUMANTE, CECILIA BERETTA DOC
Pale pink, with fresh red berry aromas

DELAMOTTE BRUT NV CHAMPAGNE FRANCE
Fabulous Grand Cru Champagne from the celebrated House of Salon

WHITE

CASTILLO DE PIEDRA, VIURA, SPAIN
Crisp, delicate fruit & attractive floral notes

IL BARROCCIO IGT BIANCO VENETO
This lively white wine is refreshing & bursting with flavours of white peaches pears & almonds

RED

CASTILLO DE PIEDRA, TEMPRANILLO, LA MANCHA
Soft red fruit with a touch of spice

IL BARROCCIO IGT ROSSO TERRE SICILIANE
A glass of this red wine is a taste of the Italian Dole Vita! Fruity, spicy & juicy

ROSÉ

JACK & GINA ZINFANDEL ROSÉ
A soft & juicy Rose full of summer berry fruits & plenty of lively acidity

SANZIANA PINOT GRIGIO ROSÉ
Opulent aromas of grapefruit and peach, with fresh flavours of melon, apple & zesty citrus

HIGHLY RECOMMENDED

WHITE

SANZIANA PINOT GRIGIO, RECAS CRAMELE
Crisp & super easy drinking

CHARDONNAY, EL CAMPESINO UNOAKED, CHILE
Bright stone fruit flavours with a touch of creaminess on the nose & palate

SAUVIGNON BLANC, CLOUD ISLAND, NEW ZEALAND
Fresh & juicy with tropical fruit flavours & zingy acidity

RED

PUERTAS ANTIGUAS SHIRAZ CHILE
Ripe, elegant, rich & concentrated with spicy dark berries

SANZANIA PINOT NOIR, RECAS CRAMELE
Black cherry, raspberry, deep spicy notes

SORAIE IGT VENETO CECILIA BERETTA ITALY
This 'Baby Amarone' offers stunning flavours of black plums, black cherry, vanilla & a moreish chocolatey finish. Great with any red meat

ROSÉ

PETIT BALLON GRENACHE BLEND ROSÉ
Layers of fresh strawberries and cream, with supple tannins and lively acidity

CHÂTEAU LA TOUR DE L'EVEQUE ROSÉ, AOC CÔTES DE PROVENCE
A classic & elegant rosé from the leading organic Provençal estate of Château La Tour de l'Evêque

EVERYDAY CLASSICS

WHITE

SAUVIGNON BLANC, MILLSTREAM, SA
A light-bodied dry white wine with attractive ripe fruit flavours & a lively acidity

VIOGNIER TERRE DE LUMIÈRE JEAN D'ALBERT
Crisp with orange blossom notes & orchard fruit flavours

CHENIN BLANC LOWRY'S PASS SOUTH AFRICA
Light, zesty & equally enjoyable with food or on its own

PICPOUL DE PINET DOMAINE DE MORIN LANGARAN LANGUEDOC FRANCE
Notes of Mediterranean white peach, apricot kernel & zesty lime peel

CHABLIS, DOMAINE, JOSÉPHINE DUBOIS, FRANCE
Full bodied white from Bourgogne, fresh crisp & mineraly

GAVI DI GAVI FRATELLI ANTONIO E RAIMONDO PIEDMONT ITALY
Ripe pear & white flowers dominate in this elegant & appealing Gavi di Gavi

SAUVIGNON BLANC ANA ERADUS ESTATE MARLBOROUGH NEW ZEALAND
A beautifully fresh, crisp palate with flavours of ripe guava

PETIT CHABLIS DOMAINE MILLET
An open & aromatic nose with fresh pear & apple notes

RED

MERLOT, PLATE 95, CHILE
A soft mid-bodied red with intense blackberry & plum fruit on the palate

MALBEC, TRAPICHE, ARGENTINA
An honest Malbec, blending soft, creamy fruit with polished oak & butter-soft tannins

CABERNET SAUVIGNON DOMAINE DE SAISSAC FRANCE
Concentrated & balanced with delicate, cedar-spice notes

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

MASSERIA DEI TRULLARI PRIMITIVO DEL TARANTINO IGT RACEMI, ITALY
Distinctive, cherry-scented red wine from innovative Puglian winery, specialist producers of local grape Primitivo

50/50 RIOJA JOVEN BODEGAS ZUGOBER
A vibrant, fruit-forward and refreshing Rioja made by the small family-owned estate Bodegas Zugobar

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

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

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

VALPOLICELLA CLASSICO SUPERIORE TERRE DI CARIANO, CELILA BERETTA, ITALY
Smooth, silky red from prestigious winery making small amounts of high quality wines from local varieties



SPECIAL OCCASIONS

SPARKLING

PROSECCO CECILIA BERETTA VENETO ITALY NV DOC
Delicate fruit aromas & notes of sweet almonds on the nose

PIANER PROSECCO DOCG LE COLTURE MAGNUM 1.5L
A double bottle of this seriously premium prosecco

LAURENT PERRIER LA CUVÉE BRUT NV
Laurent-Perrier Brut NV is light, fresh & elegant. A Champagne for every occasion

LAURENT PERRIER ROSÉ BRUT NV
The classic Champagne Rosé, creamy, toasty & fresh with a hint of cherry fruit

DOM PERIGNON VINTAGE
The King of vintage Champagnes, rich with brioche & orchard fruits

WHITE

SANCERRE DM DE LA GRANDE MAISON CHAUMEAU-BALLAND, FRANCE
Multi-award winning Sancerre from this passionate, winemaking family

EGY KIS DRY FURMINT BARTA TOKAJI 2017
Refreshing pear and lime on the nose. The palate offers incredible purity of fruit, with flavours of yellow plum, green apple and lime

CHABLIS CÔTE DE LÉCHET 1ER CRU DOMAINE DANIEL DAMPT
Creamy, round, well-structured, with an underlying minerality

SAUVIGNON BLANC CLOUDY BAY MARLBOROUGH NEW ZEALAND
The most famous of all NZ wines - delicious!

PULIGNY-MONTRACHET "LES MEIX", OLIVIER LEFLAIVE 2012
Perfect Burgundy from the celebrated Olivier Leflaive, rounded with light golden flavours

RED

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

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

DOUBLE TROUBLE SHIRAZ CABERNET BAROSSA BOY 2016
Think dark chocolate & raspberries, this spectacular Aussie blend knocks your socks off!

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

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

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

L'HOSPITALET DE GAZIN, POMERAL 2012
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

LOW/NON-ALCOHOLIC

TORRES NATUREO
A Fresh and fruity white wine, having only 0.5% alcohol.
A great aperitif or to accompany fish, seafood or rice dishes

SCAVI & RAY SPUMANTE
Tangy fizz, full of fresh and fruity notes. Using the same Glera grape alcoholic Prosecco, however the ABV is carefully reduced to zero