

THE COCK INN

MUGGINTON

NIBBLES

- GF OLIVES & SUN-DRIED TOMATOES 2.7
- GF ROASTED RED PEPPER HUMMUS,
TOASTED FLAT BREAD 3.9
- GF BAKED SOURDOUGH, OLIVE OIL 3.5/4.5
& BALSAMIC

STARTERS

- GF HOMEMADE VEGAN SOUP OF THE DAY 4.5
rustic bread
- GF PEA & MINT BHAJI 5.9
pickled onion salad, cucumber & mint vegan
yoghurt
- BAKED VEGAN MAC 'N' CHEESE 5.9
cauliflower, pint nut & herb crumb
- GF CHINESE STYLE SWEETCORN SOUP 6.9
crispy fried tofu, spring onions & coriander

SHARING BOARDS

- GF MEZZE 13.5
stuffed vine leaves, pea & mint bhaji,
roast red pepper hummus, chargrilled
aubergines & courgettes, olives & sun-dried
tomatoes, crudités, baba ghanoush, toasted
flat bread

SIDES

- GF HOUSE CHIPS 2.9
- GF SKINNY FRIES 2.9
- GF SWEET POTATO FRIES 3.3
- GF SEASONAL VEGETABLES 3.2
- GF BRAISED RED CABBAGE & APPLE 2.9
- GF NEW POTATOES & OLIVE OIL 2.9
- GF ONION RINGS 3.2
- GF HONEY GLAZED CARROTS 3.2

VEGAN MENU

MAINS

- GF THAI RED CURRY 10.9
tofu & mushroom, steamed rice
- GF BAKED RATATOUILLE 10.9
vegan mozzarella, rosemary focaccia
- ASPARAGUS RISOTTO 11.9
baby spinach, white truffle oil, broad beans
- CHESTNUT MUSHROOM TOMATO & RED WINE PIE 12.9
maple syrup glazed carrots, crushed new potatoes or house chips, gravy
- GF SWEET POTATO, BLACK EYE BEAN & CHICKPEA BURGER 10.9
avocado & chilli mayo, house chips or skinny fries

SALADS

- GF COCK INN BUDDHA BOWL 5/10
Moroccan style cous cous, lemon & herb quinoa, tenderstem broccoli &
curly kale, black Thai rice, toasted seeds, beetroot & vegan yoghurt dressing
- GF WATERMELON & VEGAN MOZZARELLA 5/10
baby gem, cucumber, cherry tomatoes, lemon & parsley dressing

Add to your salad:

- GF scrambled tofu 2.5
- GF pea & mint bhaji 3.9
- GF CRISPY TERIYAKI TOFU 6/12
wasabi peas, carrot & mooli, baby leaf, pickled ginger, wasabi & yuzu dressing

SWEETS

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



GF GLUTEN FREE | GF GLUTEN FREE OPTION

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.