

# 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 32oz Tomahawk 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 BARNSELY 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*

HALF / FULL CHICK LOBSTER 17/32  
*Thermidor or garlic butter*

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

### SIDES

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

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

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

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*

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

SMOKED SALMON CAESAR 8/15  
*baby gem, focaccia croutons, anchovies, lemon & parmesan 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 refreshing wine bursts with flavours of 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 Rosé full of summer berry fruits & plenty of lively acidity

SANZIANA PINOT GRIGIO ROSÉ  
Aromas of grapefruit, peach, with 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 dark fruits

## ROSÉ

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

CHÂTEAU LA TOUR DE L'EVEQUE ROSÉ, AOC CÔTES DE PROVENCE  
A classic & elegant rosé from the leading Provençal estate

# 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 & 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  
Incredible purity of fruit, with flavours of plum, green apple & lime

CHABLIS CÔTÉ 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 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 BERRETTA TERRE DI CARRIANO ITALY  
Brooding & intense, this stunning Amarone recently won the ultimate 3 bicchieri award

L'HOSPITALET DE GAZIN, POMERAL 2012  
As the second wine of Château Gazin, this is one of the very best values in Pomerol

# LOW/NON-ALCOHOLIC

TORRES NATUREO  
(13825) A Fresh and fruity white wine, having only 0.5% alcohol

SCAVI & RAY SPUMANTE  
(1250EE) Tangy fizz, full of fresh and fruity notes, using the same Glera grape as Prosecco