

TO BEGIN

NIBBLES

OLIVES & SUN BLUSHED TOMATOES (V)(GF)..... 2.7	RED PEPPER HUMMUS (V)(GF)..... 3.9
BAKED SOURDOUGH (V)(GF)..... 3.5/4.5	toasted flatbread
olive oil & balsamic vinegar	HALLOUMI FRIES (V)(GF)..... 4.9
	garlic mayonnaise

STARTERS

SOUP OF THE DAY (V)(GF)..... 4.9	SAUTÉED MUSHROOMS (V)(GF)..... 7.9
toasted sourdough	chargrilled polenta, creamed Cavolo nero
ITALIAN FLATBREAD (V)..... 5.9	CRISPY TERIYAKI BEEF 8.5
mozzarella, sun blushed tomato & olives, rocket, aged balsamic	pickled vegetables, baby gem lettuce
SCOTTISH SMOKED SALMON (GF)..... 9.5	CHICKEN LIVER PATÉ 8.5
labneh, beetroot, rye bread, keta caviar	red onion marmalade, baked sourdough

SHARING PLATTERS

HONEY & TRUFFLE BAKED CAMEMBERT (V)(GF)..... 13.5	MEZZE (V)(GF)..... 13.5	SEAFOOD (GF)..... 20.9
infused croutons, apricot & apple chutney, celery sticks	stuffed vine leaves, labneh, red pepper hummus, falafel, chargrilled aubergines & courgettes, stuffed peppers, crudités, baba ghanoush, toasted flatbread	smoked salmon, seafood cocktail, panko prawns, Devonshire crab, crispy whitebait, smoked mackerel pâté, saffron aioli, baked sourdough

SKEWERS

Choose from house chips, skinny fries, sweet potato fries or house salad, with your main dish

	STARTER/MAIN
FILLET OF DERBYSHIRE BEEF 8/16	
black bean marinade, mustard crème fraiche dip	
FREE RANGE CHICKEN (GF)..... 7/13	
soy & ginger marinade, sweet chilli dip	
HALLOUMI & COURGETTE (V)(GF)..... 6/11	
cucumber & mint yoghurt	

SALADS

	STARTER/MAIN
GRILLED HALLOUMI (V)(GF)..... 6/11	
harissa chickpeas, watermelon, mixed leaves, tahini, honey & yoghurt dressing	
SEAFOOD COCKTAIL (GF)..... 7/13	
bloody mary dressing, confit cherry tomatoes, baby gem lettuce	

MAINS

PUMPKIN RISOTTO (V)(GF)..... 11.9	BRAISED SHOULDER OF DERBYSHIRE BEEF (GF)..... 14.9
roasted brussel sprouts, Cavolo nero, gorgonzola	creamy mustard mash, petit onions, mushrooms & chantenay carrots
ROAST CORN FED CHICKEN BREAST 13.9	PAN FRIED DUCK BREAST (GF)..... 16.9
smoked aubergine purée, pomegranate couscous, spiced lemon chutney	duck leg cottage pie, roasted baby vegetables, cherry sauce
THAI GREEN CURRY (GF)	BARNESLEY LAMB CHOP (GF)..... 16.9
steamed rice.	mushy peas & a choice of creamy mash or house chips, Cumberland sauce
<i>with chicken</i> 12.9	HALF OR FULL RACK OF BBQ PORK RIBS 9.9/17.9
<i>with tofu & mushroom</i> (V)..... 10.9	BBQ sauce, house slaw, skinny fries

28 DAY AGED LOCAL STEAKS

Choose from house chips, skinny fries, sweet potato fries or house salad
All beef sourced from local farmers in Derbyshire, cooked on the grill

10oz RUMP (GF)..... 18.9	7oz FILLET (GF)..... 28.9
8oz SIRLOIN (GF)..... 20.9	

add a sauce: Peppercorn or Blue Cheese Sauce (+2.50)

HANDMADE PIES

STEAK & ALE PIE 12.9
roasted root vegetables, gravy & a choice of creamy mash or house chips
SEAFOOD PIE (GF)..... 14
red Leicester mash, roasted root vegetables
LENTIL COTTAGE PIE (GF)..... 11
sweet potato mash, roasted root vegetables

BURGERS

All served with a choice of house chips, skinny fries or sweet potato fries

THE BIG MICK (GF)..... 14.5
double burger, slow cooked brisket, American cheese, Frenchie's mustard mayo
CHARGRILLED CHICKEN (GF)..... 12.5
crispy bacon, mature cheddar, cranberry sauce
BBQ LENTIL & SUNFLOWER SEED (V)(GF)..... 11.5
chipotle mayo

FRESH FISH

BATTERED HADDOCK 13.9
crushed peas, tartare sauce, house chips
PAN FRIED FILLET OF SEABASS (GF)..... 16.9
samphire, prawn & crab butter, lemon & thyme roasted new potatoes
FISH SPECIAL OF THE DAY (GF)..... MARKET PRICE
ask your server for details

SIDES

HOUSE CHIPS (GF)..... 2.9	ROASTED NEW POTATOES,
SKINNY FRIES (GF)..... 2.9	FRIED SHALLOTS, AIOLI (GF)..... 2.9
SWEET POTATO FRIES (GF)..... 3.3	ROASTED CARROTS WITH POMEGRANATE (GF)..... 3.5
HOUSE SLAW (GF)..... 2.9	CRISPY ONION RINGS 3.2
GARDEN PEAS, SPROUTS,	HOUSE SALAD 3.2
BACON LARDONS (GF)..... 3.5	SEASONAL VEGETABLES (GF)..... 3.9

For any guests with dietary requirements please make this known to your server. The Cock Inn Mugginton will not accept any responsibility for any allergen related intolerances you may have, if you have not asked for the dietary menu or informed us of your dietary needs.

(V) Vegetarian (GF) Gluten Free (GF) Gluten Free Option | Vegan Option