

TO BEGIN

NIBBLES

OLIVES & SUN BLUSHED TOMATOES (V) (GF)..... 3.7	RED PEPPER HUMMUS (V) (GF)..... 2.7
BAKED SOURDOUGH (V) (GF)..... 3.5/4.5	toasted pitta
olive oil & balsamic vinegar	HALLOUMI FRIES (V) (GF)..... 4.9
	garlic mayonnaise

STARTERS

SOUP OF THE DAY (V) (GF)..... 4.9	DEVONSHIRE CRAB TIAN (GF)..... 9.5
baked sourdough	avocado crema, lime & coriander dressing
GREEK STYLE LAMB FLATBREAD 7.5	DUCK & CHESTNUT TERRINE 8.5
olives, feta, tzatziki	pickled walnuts, roasted onion chutney, baked sourdough
STEAK TARTARE 9.5	FISH SPECIAL OF THE DAY (GF)..... MARKET PRICE
saffron aioli, toasted brioche	ask your server for details
CREAMY GARLIC & STILTON MUSHROOMS (V) (GF)..... 6.9	
baked sourdough	

SHARING PLATTERS

BOX BAKED CAMEMBERT (V) (GF)..... 13.5	MEZZE (V) (GF)..... 13.5	SEAFOOD (GF)..... 20.9
olive oil croutons, roasted onion chutney, celery sticks	stuffed vine leaves, red pepper hummus, tzatziki, falafel, chargrilled aubergines & courgettes, crudités, baba ghanoush, toasted pitta	dill cured salmon, chilli & lime marinated herrings, smoked mackerel pâté, prawn & crayfish cocktail, Devonshire crab, pickled samphire, tartare sauce, 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, peppers, mustard crème fraîche dip	
FREE RANGE CHICKEN (GF)..... 7/13	
soy & ginger marinade, peppers, sweet chilli dip	
HALLOUMI & COURGETTE (V) (GF)..... 6/11	
cucumber & mint yoghurt	

SALADS

	STARTER/MAIN
GALIA MELON, PARMA HAM & BUFFALO MOZZARELLA (GF)..... 8/15	
rocket & basil pesto	
ROASTED MISO & GINGER SWEET POTATO (GF) (V)..... 7/13	
turtle beans, chilli pineapple, green rice, Goma dressing	

MAINS

SLOW COOKED WHITE BEAN & CAVOLO NERO CASSEROLE (V) (GF)..... 11.9	BRAISED SHOULDER OF DERBYSHIRE BEEF (GF)..... 14.9
parmesan, rosemary & garlic oil, baked sourdough	creamy mustard mash, petit onions, mushrooms & chanterney carrots
SLOW COOKED STICKY GLAZED PIGS CHEEKS 15.5	HALF ROAST GRESSINGHAM DUCK (GF)..... 18.9
Pak choy & tender stem broccoli, lime & coriander rice	braised red wine cabbage, balsamic roast potatoes, root vegetable crisps
THAI GREEN CURRY (GF)	BARNESLEY LAMB CHOP (GF)..... 16.9
sticky coconut rice	mushy peas & a choice of creamy mash or house chips, mint gravy
<i>with chicken</i> 12.9	HALF OR FULL RACK OF BBQ PORK RIBS (GF)..... 9.9/17.9
<i>with tofu & mushroom</i> (V)..... 11.9	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)..... 26.9
12oz RIB EYE (GF)..... 24.9	

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, brie, cranberry sauce
BBQ LENTIL & SUNFLOWER SEED (V) (GF)..... 11.5
chipotle mayo

FRESH FISH

BATTERED HADDOCK 13.9
pea purée, 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	MAC 'N' CHEESE, 'NDUJA,
SKINNY FRIES (GF)..... 2.9	PARMESAN BREADCRUMBS 4.5
SWEET POTATO FRIES (GF)..... 3.5	ROASTED CARROTS & PARSNIPS,
HOUSE SLAW (GF)..... 2.9	WITH POMEGRANATE MOLASSES (GF)..... 3.9
HERITAGE TOMATO, RED ONION	HOUSE SALAD (GF)..... 2.9
& ROCKET SALAD (GF)..... 4.5	SEASONAL VEGETABLES OF THE DAY (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