

## TO BEGIN

### NIBBLES

|                                     |         |  |     |
|-------------------------------------|---------|--|-----|
| MIXED OLIVES & FETA CHEESE (V)..... | 4.9     | BEETROOT & POMEGRANATE HUMMUS (V)..... | 4.5 |
| BAKED SOURDOUGH (V).....            | 3.9/6.9 | toasted flatbread                      |     |
| olive oil, balsamic vinegar         |         | HONEY & MUSTARD CHIPOLATAS.....        | 4.9 |

### STARTERS

|  |     |   |     |
|--|-----|---|-----|
| HOMEMADE SOUP OF THE DAY (V).....                    | 5.5 | PRAWN & DEVONSHIRE CRAB COCKTAIL.....                       | 9.5 |
| toasted sourdough                                    |     | Marie Rose dressing, olive oil croutons                     |     |
| SWEET CHILLI BEEF SALAD.....                         | 8.5 | TEMPURA CALAMARI.....                                       | 8.9 |
| candied pineapple, spring onions, vermicelli noodles |     | pea & garlic ketchup  |     |
| TENDERSTEM BROCCOLI PAKORA (V).....                  | 6.9 | SMOKED DUCK, RASPBERRY & WATERCRESS SALAD.....              | 8.9 |
| smashed chickpeas & harissa, herby tahini dressing   |     | pistachio brittle, raspberry vinaigrette                    |     |
| CREAMY CHICKEN LIVER PÂTÉ.....                       | 7.9 | SAUTÉED CHESTNUT MUSHROOM & CAVOLO NERO BRUSCHETTA (V)..... | 7.5 |
| red onion marmalade, toasted sourdough               |     | pesto, mascarpone   |     |

### SKEWERS

STARTER/MAIN

|  |        |
|--|--------|
| FILLET OF DERBYSHIRE BEEF.....                       | 9/18   |
| chorizo, red pepper, sweet paprika crème fraîche dip |        |
| FREE RANGE CHICKEN.....                              | 7.5/15 |
| red pepper, tikka spices, mint & cucumber yoghurt    |        |
| MARINATED HALLOUMI & MIXED VEGETABLE (V).....        | 7.5/15 |
| cucumber & mint yoghurt dip                          |        |

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

### SHARING BOARDS

|  |      |
|--|------|
| BAKED CAMEMBERT.....   | 13.5 |
| red onion marmalade, olive oil croutons  |      |
| SEAFOOD.....   | 22.9 |
| oak smoked salmon, baby prawns, Devonshire crab, tempura calamari, Marie Rose dressing, olive oil croutons   |      |
| MEZZE (V).....   | 13.9 |
| Moroccan carrot salad, orange & lemon zaatar labneh, aubergine & red pepper zaaluk, sweet potato hummus, marinated olives & artichokes, khobez flatbread |      |

## MAINS

|   |      |  |      |
|---|------|--|------|
| ITALIAN STYLE MEATBALLS.....                                    | 14.5 | PAN ROASTED GUINEA FOWL BREAST.....  | 16.9 |
| mascarpone, gorgonzola, tomato sauce, gnocchi                   |      | creamy mash, slow cooked lentils, spinach, smoked pancetta                     |      |
| SLOW COOKED SHOULDER OF BEEF.....                               | 15.9 | CHARGRILLED PORK CUTLET.....   | 14.9 |
| roasted hispi cabbage, braised carrot, creamy mash              |      | fried eggs, asparagus, parma ham & goat's cheese hash                          |      |
| CHICKEN, LEEK & HAM PIE.....                                    | 14.5 | 10oz BARNESLEY CHOP.....   | 19.5 |
| creamy mash or house chips, buttered green beans, parsley sauce |      | house chips or creamy mash, gravy, mint jelly                                  |      |
| STEAK & ALE PIE.....  | 14.5 | PAN ROASTED DUCK BREAST.....   | 18.9 |
| creamy mash or house chips, buttered green beans, gravy         |      | porcini mushroom & red wine ragù, pappardelle pasta                            |      |
| SWEET POTATO & LENTIL DAHL (V).....                             | 12.9 | GRILLED HALLOUMI SALAD (V).....  | 13.9 |
| fried potato balls, mint & cucumber yoghurt, toasted flatbread  |      | harissa chickpeas & tahini, watermelon, mixed leaves, honey & yoghurt dressing |      |
| THAI GREEN CURRY.....   |      | GOAT'S CHEESE, ROASTED RED PEPPER & CARAMELISED RED ONION CANNELLONI (V).....  | 13.9 |
| baby corn, aubergine & pak choi, egg noodles                    |      | spinach & pesto sauce  |      |
| fried tofu & oyster mushroom (V).....                           | 13.9 |  |      |
| chicken.....  | 14.9 |  |      |
| prawns.....   | 16.9 |  |      |

### 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 chargrill

|                  |      |                         |    |
|------------------|------|-------------------------|----|
| 10oz RUMP.....   | 19.5 | 10oz RIB-EYE.....       | 28 |
| 8oz SIRLOIN..... | 21.9 | 20oz CHATEAUBRIAND..... | 62 |
| 7oz FILLET.....  | 30   |                         |    |

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

### SIDES

|                             |     |                                       |     |
|-----------------------------|-----|---------------------------------------|-----|
| HOUSE CHIPS (V).....        | 3.2 | THREE CHEESE, MAC 'N' CHEESE (V)..... | 4.9 |
| SKINNY FRIES (V).....       | 3.2 | SEASONAL VEGETABLES (V).....          | 3.9 |
| SWEET POTATO FRIES (V)..... | 4.5 | GREEN BEANS & SHALLOTS (V).....       | 3.9 |
| HOUSE SLAW (V).....         | 3.9 |                                       |     |

Nuts, allergies & dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts & other dishes may contain nuts or nut traces.

For any guests with dietary requirements please make this known to your server. The Cock Inn Mugginton cannot 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.

To view all allergens information, visit the menus tab on our website.

You can find our Vegan & Gluten Free options on the reverse of this menu.

(V) - Vegetarian

DUE TO SEVERE INDUSTRY-WIDE STAFF SHORTAGES, WE ARE FORCED TO TEMPORARILY REDUCE MENU OPTIONS TO MAINTAIN SERVICE. WE HOPE TO RETURN TO OUR NORMAL, MORE EXTENSIVE MENU AS SOON AS POSSIBLE. THANK YOU FOR YOUR UNDERSTANDING.



### GREAT BRITISH FRESH FISH

|  |      |
|--|------|
| BEER BATTERED HADDOCK.....                           | 14.9 |
| mushy peas, crème fraîche tartare sauce, house chips |      |
| LOBSTER & CRAYFISH BLT SALAD.....                    | 32   |
| creamy seafood dressing, brioche croutons            |      |
| PAN FRIED FILLET OF BREAM.....                       | 16.9 |
| seafood fricassee, herby saffron potatoes            |      |
| HOT SMOKED SALMON, PRAWN & DILL RISOTTO.....         | 16.9 |

### BURGERS

All served with a choice of house chips, skinny fries or sweet potato fries  
All burgers include a lettuce & tomato garnish

|   |      |
|---|------|
| THE BIG MICK.....   | 15.5 |
| double burger, BBQ pulled pork, American cheese, mustard mayo |      |
| PANKO CHICKEN.....  | 14.5 |
| mozzarella, marinara sauce, pesto mayo                        |      |
| BEETROOT FALAFEL (V).....                                     | 13.9 |
| honey baked feta, mint & cucumber coconut yoghurt             |      |
| BUTTERMILK HADDOCK.....                                       | 13.9 |
| mushy peas, crème fraîche tartare sauce                       |      |
| 8oz BEEF RIB.....   | 14.5 |
| mature cheddar, sweet cured maple syrup bacon                 |      |

# VEGAN

## NIBBLES

|                                     |         |
|-------------------------------------|---------|
| MIXED MARINATED OLIVES .....        | 4.9     |
| BAKED SOURDOUGH (GFO) .....         | 3.9/6.9 |
| olive oil, balsamic vinegar         |         |
| BEETROOT & POMEGRANATE HUMMUS ..... | 4.5     |
| toasted flatbread                   |         |

## STARTERS

|  |     |
|--|-----|
| HOMEMADE VEGAN SOUP OF THE DAY .....                     | 5.5 |
| toasted sourdough  |     |
| SWEET CHILLI TEMPEH SALAD .....                          | 8.5 |
| candied pineapple, spring onions, vermicelli noodles     |     |
| SAUTEED CHESTNUT MUSHROOM & CAVOLO NERO BRUSCHETTA ..... | 7.5 |
| pesto, soya cream  |     |
| TENDERSTEM BROCCOLI PAKORA .....                         | 6.9 |
| smashed chickpeas & harissa, herby tahini dressing       |     |

## MAINS

|   |      |
|---|------|
| BEETROOT FALAFEL BURGER .....   | 13.9 |
| vegan cheese, mint & cucumber coconut yoghurt served with house chips, skinny fries or sweet potato fries |      |
| PUMPKIN & SAGE RAVIOLIS .....   | 13.9 |
| marinara sauce, asparagus, vegan parmesan   |      |
| THAI GREEN CURRY .....  | 13.9 |
| baby corn, aubergine, pak choi, rice noodles, fried tofu, oyster mushroom                                 |      |
| GRILLED VEGAN HALLOUMI SALAD .....  | 13.9 |
| harissa chickpeas & tahini, watermelon, mixed leaves, maple syrup & coconut yoghurt dressing              |      |
| SWEET POTATO & LENTIL DAHL .....  | 12.9 |
| fried potato balls, mint & cucumber yoghurt, toasted flatbread  |      |

## SHARING

|  |      |
|--|------|
| MEZZE .....  | 13.9 |
| Moroccan carrot salad, beetroot falafel, aubergine & red pepper zaaluk, sweet potato hummus, marinated olives & artichokes, khobez flatbread |      |

## SIDES

|                    |     |                           |     |                             |     |
|--------------------|-----|---------------------------|-----|-----------------------------|-----|
| HOUSE CHIPS .....  | 3.2 | SWEET POTATO FRIES .....  | 4.5 | GREEN BEANS & SHALLOT ..... | 3.9 |
| SKINNY FRIES ..... | 3.2 | SEASONAL VEGETABLES ..... | 3.9 |                             |     |

# GLUTEN FREE

## NIBBLES

|   |         |
|---|---------|
| MIXED OLIVES & FETA CHEESE (V) .....    | 4.9     |
| BAKED SOURDOUGH (V) .....               | 3.9/6.9 |
| olive oil, balsamic vinegar             |         |
| BEETROOT & POMEGRANATE HUMMUS (V) ..... | 4.5     |
| toasted sourdough                       |         |

## STARTERS

|  |     |
|--|-----|
| HOMEMADE SOUP OF THE DAY (V) .....                           | 5.5 |
| toasted sourdough  |     |
| SWEET CHILLI BEEF SALAD .....                                | 8.5 |
| candied pineapple, spring onions, vermicelli noodles         |     |
| PRAWN & DEVONSHIRE CRAB COCKTAIL .....                       | 9.5 |
| Marie Rose sauce, toasted sourdough                          |     |
| TENDERSTEM BROCCOLI PAKORA (V) .....                         | 6.9 |
| smashed chickpeas & harissa, herby tahini dressing           |     |
| CREAMY CHICKEN LIVER PÂTÉ .....                              | 7.9 |
| red onion marmalade, toasted sourdough                       |     |
| SMOKED DUCK, RASPBERRY & WATERCRESS SALAD .....              | 8.9 |
| pistachio brittle, raspberry vinaigrette                     |     |
| SAUTÉED CHESTNUT MUSHROOM & CAVOLO NERO BRUSCHETTA (V) ..... | 7.5 |
| pesto, mascarpone  |     |

## SHARING

|   |      |
|---|------|
| BAKED CAMEMBERT .....   | 14.5 |
| red onion marmalade, toasted sourdough  |      |
| SEAFOOD .....   | 22.9 |
| oak smoked salmon, baby prawns, Devonshire crab, tempura calamari, Marie Rose dressing, toasted sourdough   |      |
| MEZZE (V) .....   | 13.9 |
| Moroccan carrot salad, orange & lemon zaatar labneh, aubergine & red pepper zaaluk, sweet potato hummus, marinated olives & artichokes, toasted sourdough |      |

## FRESH SEAFOOD

|   |      |
|---|------|
| PAN FRIED FILLET OF BREAM .....               | 15.9 |
| seafood fricassee, herby saffron potatoes     |      |
| HOT SMOKED SALMON, PRAWN & DILL RISOTTO ..... | 16.9 |
| LOBSTER & CRAYFISH BLT SALAD .....            | 32   |
| creamy seafood dressing, toasted sourdough    |      |

## SIDES

|                        |     |                                  |     |
|------------------------|-----|----------------------------------|-----|
| HOUSE CHIPS (V) .....  | 3.2 | SEASONAL VEGETABLES (V) .....    | 3.9 |
| SKINNY FRIES (V) ..... | 3.2 | SWEET POTATO FRIES (V) .....     | 4.5 |
| HOUSE SLAW (V) .....   | 3.9 | GREEN BEANS & SHALLOTS (V) ..... | 3.9 |

## MAINS

|  |      |
|--|------|
| ITALIAN STYLE MEATBALLS .....  | 14.5 |
| mascarpone, gorgonzola, tomato sauce, gnocchi                                  |      |
| 10oz BARNESLEY CHOP .....  | 19.5 |
| house chips or creamy mash, gravy, mint jelly                                  |      |
| SLOW COOKED SHOULDER OF BEEF .....   | 15.9 |
| roasted hispi cabbage, braised carrot, creamy mash                             |      |
| PAN ROASTED GUINEA FOWL BREAST .....   | 16.9 |
| creamy mash, slow cooked lentils, spinach, smoked pancetta                     |      |
| GRILLED HALLOUMI SALAD (V) .....   | 13.9 |
| harissa chickpeas & tahini, watermelon, mixed leaves, honey & yoghurt dressing |      |
| CHARGRILLED PORK CUTLET .....  | 14.9 |
| fried eggs, asparagus, parma ham, goats cheese hash                            |      |

## SKEWERS

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

|  | STARTER/MAIN |
|--|--------------|
| FREE RANGE CHICKEN .....                             | 7.5/15       |
| red pepper, tikka spices, mint & cucumber yoghurt    |              |
| MARINATED HALLOUMI & MIXED VEGETABLES (V) .....      | 7.5/15       |
| cucumber & mint yoghurt                              |              |
| FILLET OF DERBYSHIRE BEEF .....                      | 9/18         |
| chorizo, red pepper, sweet paprika crème fraîche dip |              |

## STEAKS

Choose from house chips, skinny fries, sweet potato fries or house salad. All beef sourced from local farmers in Derbyshire, cooked on the chargrill. Add a sauce: Peppercorn or Blue Cheese Sauce (+2.50)

|                   |      |                          |    |
|-------------------|------|--------------------------|----|
| 10oz RUMP .....   | 19.5 | 10oz RIB-EYE .....       | 28 |
| 8oz SIRLOIN ..... | 21.9 | 20oz CHATEAUBRIAND ..... | 62 |
| 7oz FILLET .....  | 30   |                          |    |

## BURGERS

All served with a choice of house chips, skinny fries or sweet potato fries. Includes a lettuce & tomato garnish.

|   |      |   |      |
|---|------|---|------|
| THE BIG MICK .....  | 15.5 | 8oz BEEF RIB .....                            | 14.5 |
| double burger, BBQ pulled pork, American cheese, mustard mayo |      | mature cheddar, sweet cured maple syrup bacon |      |
| BEETROOT FALAFEL (V) .....                                    | 13.9 |   |      |
| crumbled feta, mint & cucumber coconut yoghurt                |      |   |      |

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