

TO BEGIN

NIBBLES

GARLIC STUFFED KALAMATA OLIVES (V).....	4.9	ROASTED RED PEPPER & FETA HUMMUS (V).....	4.5
BAKED SOURDOUGH (V).....	3.9/6.9	toasted flatbread	
extra virgin olive oil, balsamic vinegar		HONEY & MUSTARD GLAZED CHIPOLATAS	4.9
		crispy shallots	

STARTERS

SOUP OF THE DAY (V).....	5.5	SALT & PEPPER SQUID	8.9
toasted sourdough		saffron aioli	
CRISPY BEEF SALAD	8.5	CHARGRILLED ARTICHOKE (V).....	7.9
teriyaki sauce, vermicelli noodles, wasabi mayonnaise		pea, broad bean & baby courgette, red pepper chermoula, toasted focaccia	
TENDERSTEM BROCCOLI PAKORA (V).....	6.9	CHICKEN LIVER PÂTÉ	7.9
smashed chickpeas & harissa, herby tahini dressing		red onion marmalade, toasted sourdough	
PRAWN & DEVONSHIRE CRAB COCKTAIL	9.5	HAM HOCK & GRUYÈRE CHEESE CROQUETTES	7.9
Marie Rose dressing, olive oil croutons		hot & spicy piccalilli	

SKEWERS

STARTER/MAIN

FILLET OF DERBYSHIRE BEEF	10/19
chorizo & red pepper, paprika crème fraîche	
TIKKA SPICED CHICKEN BREAST & RED PEPPER	7.5/15
mint & cucumber yoghurt	
MARINATED HALLOUMI & MIXED VEGETABLE (V).....	7.5/15
mint & cucumber yoghurt	

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

SHARING BOARDS

BAKED CAMEMBERT	13.9
red onion marmalade, olive oil croutons	
SEAFOOD	22.9
hot smoked salmon rillette, prawn cocktail, haddock goujons, salt & pepper squid, Devonshire crab, tartare sauce, olive oil croutons	
MEZZE (V).....	14.9
Moroccan carrot salad, orange & lemon zaatar labneh, aubergine & red pepper zaaluk, red pepper & feta hummus, marinated olives & artichokes, khobez flatbread	

MAINS

FOREST MUSHROOM & PANCETTA GNOCCHI	14.5	MISO GLAZED PORK BELLY	15.9
tenderstem broccoli, rocket pesto, pecorino		wok fried pak choi & shiitake mushrooms, edamame bean purée, sticky rice	
SLOW COOKED SHOULDER OF BEEF	15.9	PAN ROASTED DUCK BREAST	18.9
roasted hispi cabbage, braised carrot, creamy mash		crispy parma ham, asparagus & spinach risotto	
BEEF & ALE PIE	14.5	BUTTERNUT SQUASH, GOAT'S CHEESE, CHARD & HAZELNUT CANNELLONI'S (V).....	14.9
buttered green beans, house chips or creamy mash, gravy		cheddar cheese sauce	
CHICKEN, LEEK & TARRAGON PIE	14.5	SAFFRON & BASIL RISOTTO (V).....	14.9
buttered green beans, house chips or creamy mash, chicken gravy		baby vegetable ratatouille, black olive crumble	
SAAG ALOO PIE (V).....	13.9	PUY LENTIL & ROMAINE LETTUCE SALAD	13.9
buttered green beans, house chips or creamy mash, korma gravy		romaine lettuce, puy lentils, sourdough croutons, creamy parmesan & herb dressing	
THAI GREEN CURRY	13.9	chargrilled halloumi (V).....	14.9
baby corn, chargrilled aubergine, pak choi, egg noodles		chicken & bacon	
crispy tofu & mushroom (V).....	14.9		
chicken.....	16.9		
king prawns.....	19.5		
10oz BARNESLEY CHOP			
buttered green beans, house chips or creamy mash, gravy, mint jelly			

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

10oz RUMP	19.9	7oz FILLET	32
8oz SIRLOIN	19.9	10oz RIB-EYE	30.9

add Half a Lobster (+26) or Garlic King Prawn Skewer (+9)

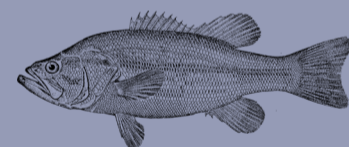
SIDES

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).....	4.9	GREEN BEANS & SHALLOTS (V).....	3.9
BROCCOLI & GARLIC (V).....	3.9	HOUSE SALAD (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	
PAN FRIED SEABASS	16.9
crushed new potatoes, buttered samphire, sun blushed tomato & olive salsa	
ROASTED SALMON	16.9
hot smoked salmon rillette, creamy mash, crispy bacon, avocado cream	
CHUNKY COD	16.9
quinoa & prawn potato cake, smoked garlic pea purée, lemon & tarragon butter	

BURGERS

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

CHARGRILLED CHICKEN BREAST	14.5
cajun spiced bacon, Somerset brie, red onion marmalade	
THE BIG MICK	15.5
double burger, BBQ pulled pork, cheddar cheese, Frenchie's mustard mayo	
BEETROOT FALAFEL (V).....	13.9
honey baked feta, mint & cucumber coconut yoghurt	
BATTERED HADDOCK	13.9
masala peas, curried mango mayonnaise	
8oz BEEF RIB	14.5
stilton cheese, baked field mushroom, ranch dressing	

VEGAN

NIBBLES

GARLIC STUFFED KALAMATA OLIVES	4.9
BAKED SOURDOUGH	3.9/6.9
extra virgin olive oil, balsamic vinegar	
ROASTED RED PEPPER HUMMUS	4.5
toasted flatbread	

STARTERS

HOMEMADE SOUP OF THE DAY	5.5
toasted sourdough	
CRISPY TOFU SALAD	8.5
teriyaki sauce, vermicelli noodles, wasabi mayonnaise	
TENDERSTEM BROCCOLI PAKORA	6.9
smashed chickpeas & harissa, herby tahini dressing	
CHARGRILLED ARTICHOKE	7.9
pea, broad bean & baby courgette, red pepper chermoula, toasted focaccia	

MAINS

SAAG ALOO PIE	13.9
green beans, house chips or mash, korma gravy	
THAI GREEN CURRY	13.9
crispy tofu & oyster mushroom, baby corn, chargrilled aubergine, pak choi, rice noodles	
SAFFRON & BASIL RISOTTO	14.9
baby vegetable ratatouille, black olive crumble	
BEETROOT FALAFEL BURGER	13.9
vegan halloumi, mint & cucumber coconut yoghurt served with house chips, skinny fries or sweet potato fries	

SHARING

MEZZE	14.9
Moroccan carrot salad, aubergine & red pepper zaaluk, red pepper hummus, marinated olives & artichokes, khobez flatbread	

SIDES

HOUSE CHIPS	3.2	SEASONAL VEGETABLES	3.9	BROCCOLI & GARLIC	3.9
SKINNY FRIES	3.2	GREEN BEANS & SHALLOT	3.9	HOUSE SALAD	3.9
SWEET POTATO FRIES	4.9				

GLUTEN FREE

NIBBLES

GARLIC STUFFED KALAMATA OLIVES (V)	4.9
BAKED SOURDOUGH (V)	3.9/6.9
extra virgin olive oil, balsamic vinegar	
ROASTED RED PEPPER & FETA HUMMUS (V)	4.5
toasted sourdough	

STARTERS

SOUP OF THE DAY (V)	5.5
toasted sourdough	
CRISPY BEEF SALAD	8.5
sweet chilli sauce, vermicelli noodles, wasabi mayonnaise	
PRAWN & DEVONSHIRE CRAB COCKTAIL	9.5
Marie Rose sauce, toasted sourdough	
TENDERSTEM BROCCOLI PAKORA (V)	6.9
smashed chickpeas & harissa, herby tahini dressing	
CHICKEN LIVER PÂTÉ	7.9
red onion marmalade, toasted sourdough	
SALT & PEPPER SQUID	8.9
saffron aioli	

SHARING

BAKED CAMEMBERT	13.9
red onion marmalade, toasted sourdough	
SEAFOOD	22.9
hot smoked salmon rilette, prawn cocktail, haddock pakora, salt & pepper squid, Devonshire crab, tartare sauce, toasted sourdough	
MEZZE (V)	14.9
Moroccan carrot salad, orange & lemon zaatar labneh, aubergine & red pepper zaaluk, red pepper & feta hummus, marinated olives & artichokes, toasted sourdough	

FRESH FISH

PAN FRIED SEABASS	16.9
crushed new potatoes, buttered samphire, sun blushed tomato & olive salsa	
ROASTED SALMON	16.9
hot smoked salmon rilette, creamy mash, crispy bacon, avocado cream	
CHUNKY COD	16.9
quinoa & prawn potato cake, tenderstem broccoli, smoked garlic pea purée, lemon & tarragon butter	

SIDES

HOUSE CHIPS (V)	3.2	SWEET POTATO FRIES (V)	4.9
SKINNY FRIES (V)	3.2	GREEN BEANS & SHALLOTS (V)	3.9
HOUSE SLAW (V)	3.9	BROCCOLI & GARLIC (V)	3.9
SEASONAL VEGETABLES (V)	3.9	HOUSE SALAD (V)	3.9

MAINS

FOREST MUSHROOM & PANCETTA GNOCCHI	14.5
tenderstem broccoli, rocket pesto, pecorino	
SLOW COOKED SHOULDER OF BEEF	15.9
roasted hispi cabbage, braised carrot, creamy mash	
10oz BARNESLEY CHOP	19.5
buttered green beans, house chips or creamy mash, gravy, mint jelly	
MISO GLAZED PORK BELLY	15.9
wok fried pak choi & shiitake mushrooms, edamame bean purée, sticky rice	
PAN ROASTED DUCK BREAST	18.9
crispy parma ham, asparagus & spinach risotto	
SAFFRON & BASIL RISOTTO (V)	14.9
baby vegetable ratatouille, black olive crumble	
PUY LENTIL & ROMAINE LETTUCE SALAD	
romaine lettuce, puy lentils, sourdough croutons, creamy parmesan & herb dressing	
chargrilled halloumi (V)	13.9
chicken & bacon	14.9
THAI GREEN CURRY	
baby corn, chargrilled aubergine, pak choi, rice noodles	
crispy tofu & mushroom (V)	13.9
chicken	14.9
king prawns	16.9

SKEWERS

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

	STARTER/MAIN
TIKKA SPICED CHICKEN BREAST & RED PEPPER	7.5/15
mint & cucumber yoghurt	
MARINATED HALLOUMI & MIXED VEGETABLES (V)	7.5/15
cucumber & mint yoghurt	
FILLET OF DERBYSHIRE BEEF	10/19
chorizo, red pepper, paprika crème fraîche	

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)

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add Half a Lobster (+26) or Garlic King Prawn Skewer (+9)

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, cheddar cheese, Frenchie's mustard mayo		stilton cheese, baked field mushroom, ranch dressing	
BEETROOT FALAFEL (V)	13.9	CHARGRILLED CHICKEN BREAST	14.5
honey baked feta, mint & cucumber coconut yoghurt		cajun spiced bacon, Somerset brie, red onion marmalade	

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

