

THE COCK INN

MUGGINTON

NIBBLES

- GF OLIVES & SUN-DRIED TOMATOES 2.7
- GF LEMON & THYME HUMMUS,
PITTA STICKS 3.9

STARTERS

- GF SOUP OF THE DAY 4.9
rustic bread
- GF SPICED TOFU TOM YUM 6.5
bok choy, cherry tomatoes, rice noodles
- GF PEA & MINT BHAJI 5.9
raita, pea shoots
- GF BAKED CHEESY MUSHROOMS 5.5
pine nut & pesto stuffing

SHARING BOARDS

- GF MEZZE 13.5
*stuffed vine leaves, pea & mint bhaji,
lemon & thyme hummus, marinated
aubergines & courgettes, olives & sun-dried
tomatoes, crudités, baba ganoush,
pitta sticks & charred flat bread*

SIDES

- GF HOUSE CHIPS 2.9
- GF SWEET POTATO FRIES 2.3
- GF SKINNY FRIES 2.9
- GF MAPLE SYRUP GLAZED CARROTS 3.2
- GF NEW POTATOES & OLIVE OIL 2.9
- GF BRAISED RED CABBAGE & APPLE 2.9
- GF SEASONAL VEGETABLES 3.2
- GF BATTERED ONION RINGS 3.2
- GF ARTISAN BREAD BASKET, OLIVE OIL & BALSAMIC 2.9

VEGAN MENU

MAINS

- GF BLACK EYED BEAN & SWEET POTATO BURGER 10.5
creamed corn, chilli mayo, house chips or skinny fries
- CHESTNUT MUSHROOM, CHERRY TOMATO & RED WINE PIE 12.5
new potatoes or chips, gravy
- GF THAI RED CURRY 10.9
tofu & aubergine mushroom, fragrant steamed rice
- PUMPKIN & SAGE TORTELLINI 12.5
butternut squash, spinach & walnut pesto
- GF BAKED RATATOUILLE 10.9
mozzarella, rosemary focaccia

SALADS

- GF COCK INN BUDDHA BOWL 9.5
*miso aubergine, cumin roasted carrots, puy lentils,
black Thai rice, tofu aioli*
- GF WATERMELON 9.5
baby gem, cucumber, cherry tomatoes, lemon & parsley dressing
- Add to your salad:*
- scrambled tofu 2.9*
- pea & mint bhaji 2.5*

SWEETS

- STICKY TOFFEE PUDDING 5.9
toffee sauce, vanilla ice cream
- BANANA, PECAN & CHOCOLATE BROWNIE 5.9
caramelised banana, chocolate ice cream
- SELECTION OF ICE CREAMS 4.9

GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION

NIBBLES

Ⓧ OLIVES & SUN-DRIED TOMATOES	2.7
Ⓧ LEMON & THYME HUMMUS, ARTISAN BREAD	3.9
Ⓧ HALLOUMI FRIES, SWEET CHILLI SAUCE	4.5

STARTERS

Ⓧ HOMEMADE SOUP OF THE DAY	4.9
HAM HOCK TERRINE <i>pickles, whipped butter, chutney</i>	6.9
KING PRAWN TOM YUM <i>button mushrooms, cherry tomatoes, rice noodles</i>	6.5
SWEET CHILLI CRISPY BEEF <i>wasabi peas, watercress, pickled ginger</i>	6.9
Ⓧ BAKED CAMEMBERT <i>red onion marmalade, celery sticks</i>	7.5
PAN FRIED SQUID <i>olives, tomatoes, crumbled feta, honey dressing</i>	6.9
SEARED SCALLOPS <i>prosciutto, cauliflower purée, sultanas</i>	9.9
Ⓧ PEA & MINT BHAJI <i>raita, pea shoots</i>	5.9

SHARING BOARDS

SEAFOOD <i>oak smoked salmon, prawn cocktail, salmon yakitori, smoked mackerel pâté, devilled whitebait, chilli squid, saffron aioli, tartare sauce, artisan breads</i>	17.9
Ⓧ MEZZE <i>stuffed vine leaves, pea & mint bhaji, lemon & thyme hummus, whipped feta, marinated aubergines & courgettes, stuffed peppers, crudités, baba ganoush, artisan breads</i>	13.5

BURGERS

All served with house chips or skinny fries

BIG MICK <i>double burger, BBQ brisket, mature cheddar, Frenchie's mustard mayo</i>	14.5
RIB STEAK <i>mature cheddar, crispy bacon, bacon jam</i>	11.5
CHILLI CHICKEN <i>chorizo, mature cheddar, guacamole, chilli jam</i>	11.5
Ⓧ BLACK EYED BEAN & SWEET POTATO <i>creamed corn, chilli mayo</i>	10.5

SIDES

BRAISED RED CABBAGE	2.9
HOUSE SALAD	2.9
HOUSE CHIPS	2.9
SWEET POTATO FRIES	3.3
SKINNY FRIES	2.9
HONEY GLAZED CARROTS	3.2
NEW POTATOES, MINT BUTTER	2.9
ARTISAN GLUTEN FREE BREAD BASKET	3.5

GLUTEN FREE MENU

FROM THE CHARGRILL

Choose from house chips, skinny fries, sweet potato fries or house salad for all chargrill main dishes

STEAKS

10oz RUMP	14.9
8oz SIRLOIN	19.9
7oz FILLET	25.9
CHATEAUBRIAND (for two)	49.5
8oz VENISON	15.9
Add a sauce: <i>peppercorn, blue cheese, red wine & shallots</i>	2.5

10oz BARNESLEY LAMB CHOP <i>with mint jus, mash or new potatoes</i>	15.9
THICK CUT GAMMON STEAK <i>tender stem broccoli, parsley sauce, house chips</i>	11.9
SWEET CHILLI CHICKEN SKEWER (starter/main) <i>satay sauce</i>	6/12

MAINS

FULL OR HALF RACK OF RIBS <i>BBQ sauce, house slaw, skinny fries</i>	9.9/16.5
CORN FED CHICKEN BREAST <i>stuffed with mozzarella, cabbage, pecorino & prosciutto potato cake</i>	13.5
SHOULDER OF DERBYSHIRE BEEF <i>creamy mash, mushrooms & petit onions, cauliflower purée</i>	14.5
THAI RED CURRY & steamed rice <i>free range chicken</i>	11.5
<i>king prawn</i>	14.9
Ⓧ <i>tofu & mushroom</i>	10.9
INDIVIDUAL ARTISAN STEAK & ALE PIE <i>mash or house chips, honey roasted carrots, gravy</i>	12.5
Ⓧ BAKED RATATOUILLE <i>Crottin goat's cheese, rosemary focaccia</i>	10.9
MISO RAMEN <i>slow cooked belly pork, soy pickled egg, bok choy</i>	12.5
MISO COD <i>sesame greens, black Thai rice, wasabi & yuzu dressing</i>	14.9
PAN FRIED SEA BREAM <i>bacon & broad beans, roasted chicory, celeriac purée</i>	14.9
FILLET OF PLAICE <i>crushed new potatoes, peas, baby onions, mornay sauce</i>	14.5
SALADS	
Ⓧ COCK INN BUDDHA BOWL <i>miso aubergine, cumin roasted carrots, puy lentils, black Thai rice, tofu aioli</i>	9.5
Ⓧ WATERMELON & FETA <i>baby gem, cucumber, cherry tomatoes, lemon & parsley dressing</i>	9.5
Add to your salad:	
<i>scrambled tofu</i>	2.9
Ⓧ <i>pea & mint bhaji</i>	2.5
<i>chargrilled chicken</i>	3.9
Ⓧ <i>poached eggs</i>	2.5
Ⓧ <i>halloumi</i>	3.5
<i>baby prawns</i>	3.5

V - VEGETARIAN

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.