

Here at The Cock Inn we are proud to work with local artisan suppliers who share our passion for food and local providence. We are pleased to be working with Paul Shum Family Butchers, who are based in Yoxall and supplies our Beef, Lamb and Pork, which all come from a 20 miles radius of their shop. We are also proud to be working with Green Door Bakery, also based in Yoxall. This family run bakery produces all our breads baked daily.

WHILE YOU WAIT Gordal olives (ve , gf) 4.5
Focaccia (ve) 4.5
Spicy nuts (ve , gf) 4.5

STARTERS Chorizo & Manchego croquettes, paprika aioli, Aleppo chilli 8.5
Korean fried chicken, sesame seeds, spring onion (gf) 8.5
Crispy squid, chilli, spring onion, aioli 9.5
King prawns, garlic chilli parsley butter, sourdough (gfa) 10.5
Warm goats cheese salad, compressed figs, rocket, pickled walnuts (v , gf) 8.5
Duck rilette, toasted sourdough, red onion chutney (gfa) 9
Roasted red pepper hummus, extra virgin olive oil, aleppo chilli, flatbread (ve, gfa) 7.5
Seared scallops, crispy pancetta, carrot puree, salsa verde (gf) 12.5
Baked halloumi, hot honey, thyme, Aleppo chilli, sourdough (v, gfa) 8

SHARER Baked Camembert, garlic, lemon thyme, red onion marmalade, candied walnuts, sourdough (v, gfa) 18.5
Breadboard for two, sundried tomato focaccia, artisanal sourdough, ciabatta, olive oil & balsamic, whipped butter (v) 12.5
Fish board: crispy squid, spring onion, chilli, lemon, aioli; haddock goujons, tartare sauce, sourdough; king prawns, garlic chilli & parsley butter; seared scallops, crispy pancetta, purple carrot puree, salsa verde 28.5

MAIN COURSES Lamb rump, roasted new Potato, charred leeks, red wine jus (gf) 24.5
Rib, chuck & bone marrow burger, brioche bun, streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries 16.5
28 day-aged sirloin, triple-cooked chips, roasted mushroom & cherry tomato, peppercorn sauce, watercress (gf) 29.5
Crispy chicken thigh burger, brioche bun, gochujang mayo, iceberg lettuce, skin-on-fries 17
Beer-battered fish & triple-cooked chips, crushed English peas, tartare sauce, charred lemon (gf) 17.5
Delica pumpkin risotto, roasted Romano courgette, lemon oil, crushed hazelnut (ve, gf) 16
Crispy tofu & Thai salad, carrot, mooli, mangetout, cucumber, spring onion, chilli, sticky sesame dressing (ve) 15.5
Pan-fried salmon fillet, new potatoes, samphire, sun-blushed tomato & preserved lemon salsa, herb oil (gf) 22.5
Hand-raised chicken and leek pie, hispi cabbage, mashed potato, roasted carrots 18.5
Prawn & crab linguine, cherry tomato, parsley, preserved lemon, chilli 17.5
Derbyshire Pork Tomahawk, whipped potato, braised red cabbage, port jus (gf) 17.5
Chicken Supreme, basil pomme anna, tenderstem, red pepper cream (gf) 18.5

SIDES Triple-cooked chips 5.5 | Skin-on fries 4.5 | Tenderstem broccoli, crushed almonds 5.5 | Mashed potato 5.5
Truffle fries, 22 month aged Parmesan, truffle oil 7.5

