

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  
Chicken liver parfait, red onion chutney, truffle butter, brioche, hazelnut (gfa) 9.5  
Roasted red pepper hummus, extra virgin olive oil, aleppo chilli, flatbread (ve, gfa) 7.5  
Potted hot-smoked trout, horseradish crème fraiche, dill crostini, watercress (gf) 10  
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) 21.5  
Fish board: crispy squid, spring onion, chilli, lemon, aioli; haddock goujons, tartare sauce, sourdough; king prawns, garlic chilli & parsley butter; potted hot smoked trout, watercress 28.5

**MAIN  
COURSES** 24 hour-cooked beef bourguignon, buttered mash, maple-glazed parsnip, thyme-roasted carrot, crispy shallots (gf) 23  
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 fillet of bream, crushed skin-on baby potatoes, tenderstem broccoli, salsa verde, red wine reduction (gf) 22.5  
Hand-raised chicken and leek pie, hispi cabbage, mashed potato, roasted carrots 18.5  
Slow-cooked ragu of duck, tagliatelle, aged parmesan 17.5  
Chicken Supreme, basil pomme anna, tenderstem, red pepper cream (gf) 18.5  
Pork belly, chorizo and chickpea ragu, crispy kale, pickled red onion (gf) 19.5  
Roast turkey and bacon roulade, roast potatoes, maple-glazed parsnips, thyme-roasted carrots, brussel tops, pigs-in-blankets, cranberry jus 22

**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

