## MOTHER'S DAY

## 2 COURSES £32 3 COURSES £39



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.

STARTERS Roasted mushroom & thyme soup, toasted sourdough (v) (ve upon request)
Korean fried chicken, sesame seeds, spring onion (gf)
Prawn and crayfish cocktail, focaccia (gfa)
Warm goats cheese salad, compressed figs, rocket, pickled walnuts (v, gf)
Chicken liver parfait, red onion chutney, truffle butter, brioche, hazelnut (gfa)

MAINAll roasts served with seasonal vegetables, roast potatoes, yorkshire pudding &COURSESgravy

28 day aged Hereford beef (gfa) Duroc free range pork belly (gfa) White Cobb free range chicken, sage & onion pork stuffing (gfa)

Trio of roast meat – White cobb chicken, Duroc pork, Hereford beef (gfa) Beetroot, nut & butternut squash wellington (v) (ve upon request)

Pan fried seabass, crushed new potatoes, tender stem broccoli, white wine and chive sauce (gf) Mushroom risotto, parmesan (gf, ve)

DESSERTS Sticky toffee pudding, toffee sauce, clotted cream ice cream (v)
Chocolate brownie, chocolate sauce, clotted cream ice cream (gf, v)
Apple and mixed berry crumble, custard (gf, ve)
Dark chocolate and raspberry torte, dark chocolate crumb, raspberry sorbet (v)
Ice cream- Vanilla / Chocolate / Strawberry / Salted Caramel / Honeycomb
Sorbet- Raspberry / Mango / Coconut / Blood Orange / Lemon

SIDES Pork stuffing 2.5 | Extra Yorkshire pudding 1.5 | Sunday veg 4.5 | Cauliflower cheese 6.25 | Triple-cooked chips 5.5 Skin-on fries 4.5 | Tenderstem broccoli, crushed almonds 5.5 | Mashed potato 5.5 | Roast potatoes 5.5 | Pigs in Blanket 6.5 Truffle fries, 22 month aged Parmesan, truffle oil 7.5

