

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** Mixed olives (ve, gf) 5  
Focaccia (v) 8.5  
Chorizo, red wine, honey (gf) 5.5

**STARTERS** Chorizo & Manchego croquettes, paprika aioli, Aleppo chilli 8.75  
Korean fried chicken, sesame seeds, spring onion (gf) 8.75  
Crispy squid, chilli, spring onion, aioli 10  
King prawns, garlic chilli parsley butter, sourdough (gfa) 10.5  
Baked halloumi, hot honey, thyme, Aleppo chilli, sourdough (v, gfa) 8.75  
Pork belly bites, honey & mustard glaze, chive (gf) 9.5  
Battered cauliflower, katsu sauce (ve, gf) 8.5

**SHARER** Baked Camembert, garlic, lemon thyme, red onion marmalade, candied walnuts, sourdough (v, gfa) 18.5  
Fish board: crispy squid, spring onion, chilli, lemon, aioli; haddock goujons, tartare sauce, sourdough; king prawns, garlic chilli & parsley butter 29.5

**MAIN  
COURSES** Rib, chuck & bone marrow burger, streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries (gfa) 18  
Grilled chicken burger, wild garlic & basil pesto, sundried tomato and chive mascarpone, skin-on-fries (gfa) 18.5  
Beer-battered fish & triple-cooked chips, crushed English peas, tartare sauce, charred lemon (gf) 18.5  
28 day aged 10oz sirloin steak, roasted mushroom & tomato, watercress, peppercorn sauce, triple cooked chips (gf) 31  
Lamb shank, roasted aubergine, cous cous, confit tomato sauce, mint pomegranate 28.5  
Crayfish & prawn tortellini, white wine and chive sauce, chive oil 19.5  
Jerusalem artichoke & red chicory risotto, lemon oil, crushed hazelnut (ve, gf) 16.5  
Beef bourguignon pie, hispi cabbage, mashed potato, roasted carrots 23.5  
Chicken Supreme, crushed new potatoes, tenderstem, confit shallot, red wine jus (gf) 19.5  
Spiced butternut squash and spinach pie, hispi cabbage, mashed potato, roasted carrot (ve) 18.5  
Teriyaki rainbow trout, sticky coconut rice, pak choi, fresh chilli (gf) 24  
Warm goats cheese and beetroot salad, rocket, grapes, walnuts, lemon vinaigrette (v, gf) 16

**SIDES** Triple-cooked chips 5.5 | Skin-on fries 4.5 | Tenderstem broccoli, lemon & garlic 5.5 | Mashed potato 5.5  
Truffle fries, 22 month aged Parmesan, truffle oil 7.5 | House salad 5.5 | Hispi cabbage 5.5

