

THE
COCK INN
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MUGGINTON

**WHILE
YOU
WAIT** Mixed olives (ve , gf) 5
Focaccia (v) 7.5
Chorizo, red wine, honey (gf) 5

STARTERS Crab & cod croquettes, saffron aioli 8.5
Buttermilk fried chicken, rosemary ranch, parmesan (gf) 9.5
Crispy whitebait, nori tartare sauce 8.5
King prawns, garlic chilli parsley butter, sourdough (gfa) 10.5
Pork belly bites, apple cider glaze, chive (gf) 9
Gnocchi, roasted red pepper sauce, fresh oregano (ve) 9
Grilled Asparagus, poached egg, parmesan (v, gf) 9.5
Blue cheese mascarpone , walnut, bitter leaves, pear, honey dressing (v, gf) 9

SHARER Baked Camembert, garlic, lemon thyme, red onion marmalade, candied walnuts, sourdough (v, gfa) 16.5
Fish board: crispy whitebait, nori tartare sauce; haddock goujons, tartare sauce, sourdough; king prawns, garlic chilli & parsley butter 32

**MAIN
COURSES** Rib, chuck & bone marrow burger, streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries (gfa) 18
8oz flat iron steak, chimichurri, skin-on-fries (gf) 18
Beer-battered fish & triple-cooked chips, crushed English peas, tartare sauce, charred lemon (gf) 18
28 day aged 10oz sirloin steak, roasted mushroom & tomato, watercress, peppercorn sauce, triple cooked chips (gf) 31
Smoked mushroom burger, vegan chorizo mayo, smoked applewood, tomato, iceberg, skin-on fries (ve) 17
Chicken and mushroom pie, hispi cabbage, mashed potato, roasted carrots 18.5
Watermelon & whipped feta salad, Isle of Wight tomatoes, green olives, chervil (ve, gf) 19.5
Chicken breast, truffle, leeks, kale, potato fondant, wild mushroom sauce (gf) 21.5
Crab & king prawn linguini, cherry tomato, garlic & chilli 18
Catch of the day (please speak to a member of staff for today's option) *market price*

SIDES Triple-cooked chips 5 | Skin-on fries 4.5 | Tenderstem broccoli, lemon & garlic 6.5 | Mashed potato 5
Truffle fries, 22 month aged Parmesan, truffle oil 7.5 | House salad 5 | Buttered greens 5

