

NIBBLES

GF V MARINATED OLIVES & GUINDILLA PEPPERS	2.5
V BEETROOT HUMMUS, KALE PESTO, PITTA STICKS	3.9
GF V ZAATAR SPICED HALLOUMI FRIES	4.2
HONEY & MUSTARD GLAZE CHIPOLATAS	4.5
GF V FETA, ARTICHOKE & TOMATO SKEWERS	4.5
MINI LAMB KOFTAS, TZATZIKI	4.9
SMOKED SALMON PANCAKE ROLL, LEMON CREAM CHEESE	4.9

STARTERS

GF V SOUP OF THE DAY	4.9
GF CHICKEN & COCONUT SOUP <i>laksa with oyster mushrooms, rice noodle</i>	5.9
GF DUCK LIVER PÂTÉ <i>smoked tomato chutney, fruit bread</i>	6.9
TERIYAKI CRISPY BEEF SALAD <i>watercress, wasabi peas, pickled ginger</i>	6.9
GF KING & BABY PRAWN COCKTAIL <i>marie rose sauce, brown bread & butter</i>	8.5
GF V BAKED CAMEMBERT <i>celery sticks, red onion marmalade</i>	6.7
PAN FRIED SQUID <i>honey glazed chorizo, saffron aioli</i>	7.5
GF SMOKED SALMON TERRINE <i>green bean & olive salad, cured egg yolk</i>	7.9
RIVER EXE MUSSELS <i>tomato, chilli, coriander</i>	6.9
SWEET POTATO & CHICKPEA FALAFEL V <i>spiced almond milk dressing, lime & coriander salad</i>	5.9

SHARING BOARDS

GF SEAFOOD <i>smoked salmon mousse, mini prawn cocktail, devilled whitebait, pan fried squid, chargrilled lemon, saffron aioli, tartare sauce, artisan breads</i>	17.5
GF FARMER'S PLATE <i>selection of English cured meats, goats curd, Hartington Stilton, hand raised pork pie, red pepper marmalade, smoked tomato chutney, pickles, artisan breads</i>	15.9
GF V MEZZE <i>stuffed vine leaves, falafel, beetroot hummus, feta filled piquillo, marinated aubergine & courgettes, crudités, pomegranate cous cous, walnut skordalia, artisan breads</i>	13.5

FROM THE ROBATA GRILL

Choose from house chips, skinny fries, sweet potato fries, new potatoes or house salad for all robata main dishes

GF STEAKS	
6oz RUMP	12.9
8oz SIRLOIN	19.9
7oz FILLET	27.5
12oz RIBEYE	24.5
CHATEAUBRIAND (for two)	59.5
Add a sauce: Roquefort or Peppercorn	2.5

SKEWERS (small/main)

FILLET OF DERBYSHIRE BEEF <i>black bean sauce, wholegrain & tarragon crème fraîche</i>	7.5/15
GF SWEET CHILLI CHICKEN <i>satay sauce</i>	6/12
MERGUEZ SPICED LAMB KOFTA <i>tzatziki, sriracha sauce</i>	7/14

GF 10oz BARNESLEY LAMB CHOP <i>with mint jus, mash or new potatoes</i>	15.7
FREE RANGE PORK TOMAHAWK <i>black pudding, crushed potatoes, wild mushroom sauce</i>	14.9
GF FLATTENED CHARGRILLED CHICKEN <i>greek salad, lemon & herb dressing</i>	12.9

MAINS

GF FULL RACK OF ASIAN STYLE BABY BACK RIBS <i>Asian slaw & skinny fries</i>	15.9
ROAST RUMP OF LAMB <i>Moroccan style cous cous, sumac yoghurt, pistachio & pomegranate salad</i>	15.9
GF SHOULDER OF DERBYSHIRE BEEF <i>smoked garlic mash, roscoff onions, crispy streaky bacon</i>	14.5
GF THAI GREEN CURRY & steamed fragrant rice	
<i>free range chicken</i>	11.5
<i>monkfish & prawn</i>	13.9
V <i>tofu & oyster mushroom</i>	10.9
V SPINACH & RICOTTA GNOCCHI <i>peas & pesto, roasted hazelnuts, shaved pecorino</i>	10.5
V MUSHROOM, LENTIL & WALNUT RAGÙ <i>parmesan, rigatoni</i>	10.9
INDIVIDUAL HANDMADE ARTISAN PIE <i>mash, honey roasted carrots, gravy</i>	
<i>chef's pie of the day</i>	12.5
<i>steak & ale</i>	12.5
V <i>cauliflower & chickpea balti</i>	11.5

GF ROASTED SEA BASS WITH LIME & PARSLEY <i>garlic, hot chicory salad, buttered charlotte potatoes</i>	14.9
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GF HARISSA SALMON <i>sweet potato & quinoa chilli, avocado & mango salsa</i>	14.5
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GF FILLET OF PLAICE MORNAY <i>crushed new potatoes, peas, petit onions & aged parmesan</i>	14.5
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BATTERED HADDOCK <i>minted crushed peas, tartare sauce, house chips</i>	12.5
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RIVER EXE MUSSELS <i>tomato, chilli, coriander, skinny fries</i>	13.9
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BURGERS

GF BIG MICK <i>double burger, pulled pork, Monterey Jack cheese, house chips, house mayo</i>	14.5
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GREEK STYLE LAMB <i>stuffed with feta served in a flatbread, tzatziki, house chips</i>	11.9
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GF RIB STEAK <i>mature cheddar, crispy bacon, bacon jam, house chips</i>	11.5
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GF MEXICAN PORK <i>chorizo manchego, cajun prawns, paprika mayo</i>	15.9
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V ROASTED ROOT VEGETABLE & QUINOA <i>creamed corn, chilli & lime mayo</i>	10.5
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SALADS

V COCK INN BUDDHA BOWL <i>sesame crusted butternut squash, baby leaf spinach, pickled red cabbage, tabbouleh, harissa chick peas, sriracha vegan mayo</i>	9
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GF V PRIMAVERA SALAD <i>Romaine lettuce, asparagus, peas, baby courgettes, mint & parsley dressing</i>	9
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V GREEK SALAD <i>baby gem, feta, mixed olives, cucumber, red onion, tomato, lemon & herb dressing</i>	9
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Add to your salad:

V scrambled tofu	1.5
<i>free range chicken</i>	2.5
<i>Hebridean smoked salmon</i>	3.5
V halloumi sticks	1.5
<i>baby prawns</i>	2.5

SIDES

GF BRAISED RED CABBAGE & APPLE	2.9
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GF HOUSE SALAD	2.9
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GF HOUSE COLESLAW	2.9
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GF HOUSE CHIPS	2.9
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GF SWEET POTATO FRIES	3.2
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GF SKINNY FRIES	2.9
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GF HONEY ROASTED HERITAGE CARROTS	3.2
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GF NEW POTATOES, MINT BUTTER	2.9
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FINE BEANS & SPINACH, SESAME & SOY	3.2
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BEER BATTERED ONION RINGS	3.2
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ARTISAN BREAD BASKET	2.5
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GF DAUPHINOISE POTATOES	3.2
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THE COCK INN

MUGGINTON

V - VEGETARIAN GF - GLUTEN FREE GFO - GLUTEN FREE OPTION

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.

CHAMPAGNE

Bottle

LAURENT PERRIER LA CUVÉE BRUT NV 69
Laurent-Perrier Brut NV is light, fresh & elegant. A Champagne for every occasion

LAURENT PERRIER ULTRA BRUT NV 89
Subtle mineral character & freshness make this the perfect Champagne for an aperitif (& a low sugar option for those on a diet!)

LAURENT PERRIER ROSÉ BRUT NV 89
The classic Champagne Rosé, creamy, toasty & fresh with a hint of cherry fruit

DOM PERIGNON VINTAGE 2006 179
The King of vintage Champagnes, rich with brioche & orchard fruits

SPARKLING

PROSECCO CECILIA BERETTA VENETO ITALY NV DOC 28.5
Delicate fruit aromas and notes of sweet almonds on the nose

PIANER PROSECCO DOCG LE COLTURE MAGNUM 59
Beautiful complexity of flavour on the palate. The perfect wine for a celebration

FEATURED WHITES

Bottle

LIGHT & CRISP

CHENIN BLANC LOWRY'S PASS SOUTH AFRICA 22.5
Light, zesty and equally enjoyable with food or on its own

PICPOUL DE PINET DOMAINE DE MORIN LANGARAN LANGUEDOC FRANCE 26
Notes of Mediterranean white peach, apricot kernel & zesty lime peel

SAUVIGNON BLANC ANA ERADUS ESTATE MARLBOROUGH NEW ZEALAND 29.5
A beautifully fresh, crisp palate with flavours of ripe guava

SANCERRE DOMAINE DE LA GRANDE MAISON CHAUMEAU-BALLAND FRANCE 37.5
Multi-award winning Sancerre from this passionate, winemaking family

AROMATIC & MEDIUM BODIED

ALBARINO PAZO LA MAZA ADEGAS GALEGAS DO RIAS BAIXAS SPAIN 29
A refreshing, yet intense wine, with orchard fruits & citrus fragrances

GAVI DI GAVI FRATELLI ANTONIO E RAIMONDO PIEDMONT ITALY 29.5
Ripe pear and white flowers dominate in this elegant & appealing Gavi di Gavi

POUILLY-FUMÉ LES CHAUMIENNES A&E FIGEAT LOIRE FRANCE 39.5
Classic Pouilly-Fumé, oozing class & elegance

SAUVIGNON BLANC CLOUDY BAY MARLBOROUGH NEW ZEALAND 59
The most famous of all NZ wines - delicious!

FULL & RICH

CHABLIS CÔTÉ DE LÉCHET 1ER CRU DOMAINE DANIEL DAMPT 2014 45
Creamy, round, well-structured, with an underlying minerality

CHASSAGNE MONTRACHET CHÂTEAU DE CÎTEAUX, BOUZEREAU 2013 65
Tangy, energetic and silky-textured

BY THE GLASS

CHAMPAGNE

125ml Bottle

MARQUIS DE BONNIÈRES BRUT NV CHAMPAGNE FRANCE 9.9 55
Grand Cru Champagne from a traditional, family-run house

SPARKLING

125ml Bottle

PROSECCO, LYRIC EXTRA DRY NV 4.9 23.9
A burst of green fruits on the nose and an off dry but citrusy palate

PONTE AURORA ROSÉ 5.5 24.9
Light and delicate with a burst of strawberry, raspberry and forest fruit notes

WHITE

125ml 250ml Carafe Bottle

CASTILLO DE PIEDRA, VIURA, SPAIN 3.2 5.9 11.9 16.9
Crisp, delicate fruit and attractive floral notes

SAUVIGNON BLANC, MILLSTREAM, SA 3.7 6.9 13.9 19.9
A light-bodied dry white wine with attractive ripe fruit flavours and a lively acidity

PINOT GRIGIO SANZIANA 3.7 6.9 13.9 19.9
Crisp & super easy drinking

EL CAMPESINO UNOAKED CHARDONNAY 4.2 7.9 15.5 22.5
Bright stone fruit flavours with a touch of creaminess on the nose and palate

VOIGNIER TERRE DE LUMIÈRE JEAN D'ALIBERT IGP PAYS D'OC FRANCE 4.2 7.9 15.5 22.5
Crisp with orange blossom notes & orchard fruit flavours

SAUVIGNON BLANC, CLOUD ISLAND, NEW ZEALAND 4.7 8.9 16.9 23.9
Fresh and juicy with tropical fruit flavours and zingy acidity

PETIT CHABLIS DOMAINE MILLET 6.5 12.3 23.9 35
An open and aromatic nose with fresh pear and apple notes

RED

125ml 250ml Carafe Bottle

CASTILLO DE PIEDRA, TEMPRANILLO, LA MANCHA 3.2 5.9 11.9 16.9
Soft red fruit with a touch of spice

MERLOT, PLATE 95, CHILE 3.7 6.9 13.9 19.9
Fruity and spicy with a complimentary balance of acid and tannin on the palate

SHIRAZ PUERTAS ANTIGUAS VALLE CENTRAL CHILE 3.9 7.5 14.7 21.5
Ripe, elegant, rich & concentrated with spicy dark berries

PINOT NOIR, SANZANIA, RECAS CRAMELE 4.2 7.8 15.5 22
Black cherry, raspberry, deep spicy notes

MALBEC, ANDEAN VINEYARD, ARGENTINA 4.5 8.5 16.5 23.5
Rich, concentrated scents of plums and cherries with notes of vanilla and chocolate

RIOJA 50/50 JOVEN BODEGAS ZUGOBER SPAIN 4.9 9.3 17.9 26
Juicy & fruit-driven, showcasing dark cherry fruit

ROSÉ

125ml 250ml Carafe Bottle

CASTILLO DE PIEDRA, TEMPRANILLO, ROSÉ 3.2 5.9 11.9 16.9
Off-dry rose with hints of wild strawberry and cherry

PINOT GRIGIO BLUSH, LYRIC 3.9 7.5 14.7 21.5
Light and delicate, off-dry on the palate

SOURCE GABRIEL ROSÉ AOC CÔTES DE PROVENCE 2015 4.9 9.5 18.7 28.5
Floral notes coupled with that kind of rich stone fruit you only get from wines from this part of France

SEASONAL SELECTION

A COLLECTION OF VERY INTERESTING WINES SOURCED FROM SOME OF THE FINEST PRODUCERS IN THE WORLD.

SORAIE IGT VENETO CECILIA BERETTA ITALY 29
Bottle
This 'Baby Amarone' offers stunning flavours of black plums, black cherry, vanilla & a moreish chocolatey finish. Great with any red meat

HOMER RIESLING ERADUS ESTATE MARLBOROUGH NEW ZEALAND 29.5
This particular Riesling named after winemaker, Michiel Eradus' dog, is delicious. Highly refreshing, it is perfect with seafood, spicy food or simply as an aperitif

GIGONDAS ROMANE MACHOTTE PIERRE AMADIEU 2012 37.5
This wine is deeply coloured & offers an overtly savoury nose, smoky notes complementing a wealth of red & black fruit. Super with burgers, steak & roast meats

FEATURED REDS

Bottle

SOFT & FRUITY

CABERNET CARMENRE EL CAMPESINO VALLE CENTRAL CHILE 22.5
Coffee, chocolate & gentle spice, with hedgerow fruit

CABERNET SAUVIGNON DOMAINE DE SAISSAC FRANCE 23.9
Concentrated and balanced with delicate, cedar-spice notes

MONTEPULCIANO D'ABRUZZO ROCCASTELLA ITALY 25
Ripe, dark fruit and a lingering savoury spice

PINOTAGE RHEBOKSKLOOF PAARL SOUTH AFRICA 29.5
Ripe, dark fruit, subtle smoke and ash

RICH & SPICY

CORNEY & BARROW CLARET MAISON SICHEL BORDEAUX FRANCE 2012 27.5
Well-rounded blend of red & black fruits with a classical backbone

SHIRAZ THE SOUTHERLY SE AUSTRALIA 2014 28
Juicy forest fruits mingle with dark chocolate and sweet spice

CORNEY & BARROW CÔTES-DU-RHÔNE VIGNOBLES GONNET FRANCE 29
Exuding all the violet, dried herb & spicy dark fruit for which the appellation is famous

CROZES-HERMITAGE DOMAINE GUILLAUME BELLE RHONE FRANCE 2015 38.5
An enveloping and complex Crozes-Hermitage from a passionate family-run & certified organic estate

CHÂTEAUNEUF-DU-PAPE GRANDE RESERVE CHÂTEAU BEAUCHENE FRANCE 2013 59
Ancient vines are used to make this concentrated and delicious Châteauneuf-du-Pape

FULL BODIED

MALBEC CHAMUYO MENDOZA VINEYARDS ARGENTINA 29
Vibrant aromas of crunchy red fruits & plum

RIOJA RESERVA BELEZOS BODEGAS ZUGOBER SPAIN 2011 39
Bursting with ripe, dark fruit balanced by complex savoury notes of leather & tobacco

GRAND CRU ST-EMILION CHÂTEAU BARRAIL DU BLANC BORDEAUX FRANCE 2014 47
Sweetness of palate & a silky, medium weight concentration to the finish

AMARONE CLASSICO CECILIA BERETTA TERRE DI CARRIANO 2011 ITALY 69
Brooding & intense, this stunning Amarone recently won the ultimate 3 bicchieri award from leading Italian wine publication, Gambero Rosso

POMEROL L'HOSPITALET DE GAZIN 2012 FRANCE 75
As the second wine of Château Gazin, this is one of the very best values in Pomerol. 2012 has proven to be an exceptional vintage for Gazin