

## NIBBLES

- Ⓟ OLIVES & SUN-DRIED TOMATOES 2.7
- Ⓟ ROASTED RED PEPPER HUMMUS, ARTISAN BREAD 3.9
- Ⓟ HALLOUMI FRIES, SWEET CHILLI SAUCE 4.5
- Ⓟ SOURDOUGH, OLIVE OIL & BALSAMIC OIL 3.5/4.5

## STARTERS

- Ⓟ HOMEMADE SOUP OF THE DAY 4.5  
*sourdough*
- CHINESE STYLE CRAB & SWEETCORN SOUP 6.9  
*spring onions & coriander*
- HAM HOCK TERRINE 6.9  
*toasted sourdough, homemade piccalilli*
- SALT BEEF 7.5  
*gherkins, new potatoes, horseradish, watercress  
crème fraîche*
- Ⓟ PEA & MINT BHAJI 5.9  
*pickled onion salad, cucumber & mint yoghurt*
- SEARED SCALLOPS 10.9  
*black pudding, apple butter*
- SMOKED SALMON & PRAWN ROULADE 8.5  
*toasted sourdough, celeriac rémoulade*

## SHARING BOARDS

- BBQ 15.9  
*slow cooked beef brisket, spicy chicken wings,  
BBQ pulled pork, Cajun ribs, house slaw, BBQ beans*
- SEAFOOD 17.9  
*potted salmon mousse, prawn cocktail, smoked  
salmon, smoked mackerel pâté, crispy whitebait,  
tartare sauce, lemon mayo, toasted sourdough*
- Ⓟ MEZZE 13.5  
*stuffed vine leaves, pea & mint bhaji, roasted red  
pepper hummus, whipped feta, chargrilled  
aubergines & courgettes, stuffed peppers, crudités,  
baba ghanoush, toasted sourdough*
- Ⓟ BAKED CAMEMBERT 12.9  
*box baked camembert, apple & cider chutney,  
celery sticks, toasted sourdough*

## BURGERS

All served with house chips or skinny fries

- BIG MICK 14.5  
*double burger, BBQ brisket, mature cheddar,  
Frenchie's mustard mayo*
- CRISPY BUTTER MILK CHICKEN 11.9  
*bacon, mature cheddar, chipotle mayo*
- RIB STEAK 11.5  
*mature cheddar, crispy bacon, bacon jam, house relish*
- Ⓟ SWEET POTATO, BLACK EYE BEAN & CHICK PEA 10.9  
*avocado & chilli mayo*

## SIDES

- HOUSE CHIPS 2.9
- SKINNY FRIES 2.9
- SWEET POTATO FRIES 3.3
- SEASONAL VEGETABLES 3.2
- BRAISED RED CABBAGE & APPLE 2.9
- NEW POTATOES & HERB BUTTER 2.9
- CREAMED SPINACH 3.9
- HOUSE SLAW 2.9
- HONEY GLAZED CARROTS 3.2

# GLUTEN FREE MENU

## FROM THE CHARGRILL

Choose from house chips, skinny fries, sweet potato fries or house salad for all chargrill main dishes

### STEAKS

- 10oz RUMP 15.9
- 8oz SIRLOIN 19.9
- 7oz FILLET 27.9
- 8oz VENISON 15.9

Add a sauce:

peppercorn, blue cheese, red wine & shallots 2.5

### SKEWERS (starter/main)

- SOY & GINGER FREE RANGE CHICKEN 6/12  
*sweet chilli sauce*

- Ⓟ HALLOUMI & COURGETTE 5/10  
*cucumber & mint yoghurt*

- 10oz BARNESLEY LAMB CHOP 15.9  
*mint jus, new potatoes or creamy mash*

- THICK CUT GAMMON STEAK 11.9  
*tenderstem broccoli, parsley sauce, house chips*

## MAINS

- FULL OR HALF RACK OF RIBS 9.9/17.9  
*BBQ sauce, house slaw, skinny fries*

- SHOULDER OF DERBYSHIRE BEEF 14.5  
*creamy mash, petit onions, mushrooms & chantenay carrots*

- THAI RED CURRY steamed rice  
free range chicken 12  
King prawns 14.9  
tofu & mushrooms 10.9

- SLOW COOKED LAMB SHANK 17.9  
*tomatoes, butter beans, chorizo*

- BAKED RATATOUILLE 10.9  
*Crottin goat's cheese, sourdough*

- ASPARAGUS RISOTTO 11.9  
*baby spinach, white truffle oil, soft poached  
egg*

- INDIVIDUAL ARTISAN STEAK & ALE PIE 12.9  
*mash or house chips, honey roasted carrots, gravy*

- ROAST COD 15.9  
*colcannon, parmesan creamed corn, tenderstem broccoli*

- ROASTED HALIBUT 21.9  
*seared scallop, pea & pancetta risotto, pea purée*

- CHARGRILLED SWORDFISH STEAK 15.9  
*sweet potato & spring onion mash, mango & papaya salad*

## SALADS

- COCK INN BUDDHA BOWL 5/10  
*Moroccan style cous cous, lemon & herb quinoa, tenderstem broccoli & curly kale,  
black Thai rice, toasted seeds, beetroot & yoghurt dressing*

- WATERMELON & FETA 5/10  
*baby gem, cucumber, cherry tomatoes, lemon & parsley dressing*

Add to your salad:

chargrilled chicken 3.9 | scrambled tofu 2.5 | halloumi fries 3.9 | baby prawns 3.9

- CHINESE STYLE CHICKEN 6/11  
*honey bacon, cashew nuts, bean sprouts, orange segments, Chinese leaf*

- SMOKED SALMON CAESAR 8/15  
*baby gem, anchovies, lemon & parmesan dressing*

- SWEET CHILLI CRISPY BEEF 7/13  
*wasabi peas, carrot & mooli, baby leaf, pickled ginger, wasabi & yuzu dressing*