



MENU

STARTERS

CRISPY HAM HOCK & BLACK PUDDING £6
mustard mayonnaise, chive oil, pea shoots, pickled apple

DUCK BREAST (gf) £9
beetroot & goats cheese mousse, roasted beetroot, salted truffle dressing, popcorn

SMOKED SALMON CARPACCIO £7
orange & grapefruit segments, pink grapefruit dressing, fennel, beetroot

AVOCADO & HONEY DEW GAZPACHO (ve) £6
fennel, mint, chilli oil

MAINS

COCK & HOOP BURGER £13
onion & ale relish, cheddar, gem lettuce, tomato, honey glazed bacon, brioche, fries

BEER BATTERED HADDOCK £12
chips, crushed minted peas, tartare

SPICED LAMB RUMP (gf) £18
courgette puree, marinated courgette, goats cheese, grilled courgette,
confit tomatoes, ras el hanout spiced jus

BEEF SHIN & ALE PIE £12
mash potato, buttered kale, red wine gravy

ROASTED PEPPER ARANCINI (ve) £11
red pepper & smoked paprika puree, marinated red peppers, black olives, vegan feta, basil

COD FILLET £15
crushed new potatoes, wilted spinach, chive butter sauce, poached egg

COURGETTE RISOTTO (v)(gf) £13
stilton beignets, grilled courgette, parsley wafer

DESSERT

COCONUT & MANGO PANNA COTTA (ve) £6
mango, lime, chilli salsa,

STICKY TOFFEE PUDDING £6
toffee sauce, clotted cream ice cream

ETON MESS £6
strawberry & gin coulis, chantilly, meringue, fresh strawberries,
strawberry powder, strawberry sorbet

CHEESE BOARD £9
onion relish, crackers, grapes

(ve) - vegan
(v) - vegetarian

scan here for full allergen
information, or ask a
member of the team

