



WHILE YOU WAIT

Chargrilled sourdough, black garlic butter (v) £5

Homemade focaccia, black olive, old Winchester (v) £5

Homemade crisps, balsamic vinegar foam (v) £5

STARTERS

Scottish king scallop, English pea, broad beans, Tempus nduja (gf) £12

Scotch beef tartare, yolk purée, puffed barley, pickled beetroot, beef dripping sourdough £11

Pork cheek terrine, truffle emulsion, English turnips, wood sorrel (gf) £9

Confit Heritage tomatoes, Beauvale blue cheese mousse, pickled radish, nasturtium (va) (gf) £9

MAINS

Confit Scottish salmon, English peas, runner beans, prawn bisque, caviar, sea herbs £24

Cannon of English lamb, confit belly, lamb fat potato, English turnips, tender stem broccoli, watercress (gf) £24

Wild nettle risotto, Sinodun Hill goats' cheese, celery, Old Winchester, watercress (v) (gf) £22

Dry aged 6oz beef burger, Oglesfield, smoked streaky bacon, black garlic mayo, cabbage slaw, Koffmann fries £18

Beer battered cod fillet, English pea purée, charred lemon, tartare sauce, triple cooked chips £18

SIDES

Truffled Koffmann fries with English pecorino (va), English greens in black garlic,

Salad of Heritage tomatoes, Buttered Jersey Royals £6

DESSERTS

Caramelised white chocolate mousse, 54% chocolate aero, English cherry, crystallised hazelnuts (gf) £10

Whipped vanilla cheesecake, English strawberries, local foraged elderflower, honey oats (v) £9

Lemon curd, sesame cake, Wye Valley gooseberries, lemon balm (v) £9

Trio of homemade ice creams (v) or sorbets (vg) £7

No 2 Pound Street cheeses, seasonal chutney, fruit, pickles, seeded crackers £12

A discretionary service charge of 10% is added to all tables.

Please advise your server if you have any allergies or require information on ingredients used in our dishes. All dishes may contain nuts.

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