



Menu

STARTERS/ SHARERS

Warm mixed breads board, marinated olives, balsamic, olive oil, butter *(dfa)(gfa)* £7.50

Today's soup and artisan bread *(v)(gfa)* £7

Minted chilli lamb croquettes, aubergine purée, goats' cheese, olives *(gf)(df)* £9

King scallops, Jerusalem artichoke, pink fir apple potato, wild mushrooms, nasturtiums *(gf)(df)* £17

Baked Camembert, bread selection, confit garlic, cranberry sauce *(v)* £15

Vegan Mezze: Hummus, aubergine purée, semi dried tomatoes, artichokes, piquillo peppers, olives, and pitta *(v)(vg)(gfa)* £12

Ploughman's: Serrano ham, smoked cheddar, Cumberland sausage roll, sourdough, chutney, pickles, apple £16

MAINS

Beer battered cod, triple cooked chips, minted pea purée, tartare sauce *(gfa)(dfa)* £18

Courgette, mint, cream cheese risotto, crispy flower, English mixed cress £17 *(v)*

Fish of the day ~ *Please ask server*

Highland sirloin steak (8oz), triple cooked chips, Caesar salad, béarnaise sauce *(gf)* £26

Earl grey, wildflower honey smoked duck salad, Cheltenham beetroot, orange & pistachio oil *(gf)(n)(nfa)(df)* £19

King prawn burger, avocado, mango slaw, sriracha chilli mayonnaise, skin on fries *(gfa)(df)* £16

Coronation chicken burger, coronation mayonnaise, skin on fries £15

Highland beef steak burger (8oz), cheddar cheese, streaky smoked bacon, skin on fries *(gfa)* £16

Sides £4: Fries, garlic fries, sweet potato fries, garlic fine beans, mixed leaf salad, Caesar salad

DESSERTS

Cherry cheesecake, chocolate dipped Kirsch cherries *(v)* £7

Dark chocolate delice, raspberry sorbet *(v)* £8

Sticky toffee pudding, sea salted toffee sauce, dairy ice cream *(v)* £7

Dairy cream ice creams *(v)* &/or fresh fruit sorbets *(vg)* £3 per scoop

British cheeses: Lincolnshire Poacher, Cashel Irish blue, Somerset Brie, Smoked Applewood *(gf)* 2 @ £7 / 4 @ £12

SET MENU

Available lunchtimes Wednesday to Saturday and Wednesday, Thursday evenings

Soup of the day *(v)(gfa)*

Sipsmith gin cured Hampshire chalk stream trout, horseradish cream

Cumberland sausage roll, mustard aioli *(df)*

Asparagus, ricotta tortelloni, wild garlic butter *(v)*

Baked Sea bass fillet, king oyster mushroom, watercress salad, tarragon vinaigrette *(df)(gf)*

Suffolk pork tenderloin wrapped in pancetta with chorizo, dauphinois, baby spinach

2 COURSES £17

All 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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