



## 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.

The Cock Inn, 48 St Peters Street, St Albans, Herts, AL1 3NF T: 01727 854816 E: [info@thecockinnstalbans.co.uk](mailto:info@thecockinnstalbans.co.uk)

Facebook: The Cock Inn, St. Albans

Instagram: @thecockinn\_stalbans