

THE COCK | HITCHIN

SNACKS

- Spiced pork quaver, apple & mustard relish 5.00
- Spiced fennel fritters, lemon & herb 'mayo' 7.00 Vg
- 'Prawn toast', hot honey, green chilli & spring onion 11.00
- Baron Bigod crumpet, The Cock lager & onion 10.00 V

STARTERS

- Blythburgh pork scotch egg & apple 9.00
- Cured seabream, pickled fennel, apple, lovage emulsion 14.00
- North Devonshire chicken terrine, BBQ spring onion rhubarb, pickled mustard seeds 12.00
- Salt baked heritage beetroot, smoked almond & herb sauce, goats curd 12.00 V N
- Parsnip soup, curry oil, cream 10.00 V

MAINS

All roasts served with; Roast potatoes, roasted carrot, buttered cabbage, tenderstem, cauliflower cheese, Yorkshire pudding, parsnip puree, gravy

- 50-day aged heritage Herefordshire beef 26.00
- Blythburgh farm pork belly 24.00
- North Devon white roast chicken 22.00
- Wild mushroom, leek & spinach wellington, squash 26.00 VGA
- Pan roasted cod, spiced fennel, wild mushrooms, vanilla sauce 28.00

DESSERTS

- Forced rhubarb & custard, éclair 10.00
- Set white chocolate, baked cox apple, toasted oats 10.00
- Rice pudding, candy orange 10.00

All dishes subject to change due to market availability

Please make us aware if you have any allergies or dietary requirements. Please note that our shellfish may still contain shell traces & game may contain shot. We apply a discretionary 10% service charge to our restaurant bills.

Head Chef – Alex Corley

All dishes subject to change due to market availability

Please make us aware if you have any allergies or dietary requirements. Please note that our shellfish may still contain shell traces & game may contain shot. We apply a discretionary 10% service charge to our restaurant bills.

Head Chef – Alex Corley