



COCKHAVEN ARMS
EAT - DRINK - STAY



Menu



MEETING ROOM AVAILABLE TO HIRE
14 ENSUITE ROOMS | BEER GARDEN



STARTERS

HOMEMADE SOUP OF THE DAY  	5.75
<i>Served with crusty bread & butter</i>	
WILD BOAR & COGNAC COARSE PÂTÉ	7.25
<i>Served with horseradish & beetroot chutney, toasted sourdough</i>	
PRAWN COCKTAIL 	7.50
<i>Marie rose sauce, brown bread & butter</i>	
IN-HOUSE SMOKED SALMON	8.95
<i>Cured then cold smoked for 16 hours over cherry, hickory & maple wood, hand sliced & served with malted brown bread & lemon</i>	
STILTON MUSHROOMS 	6.50
<i>Mushrooms pan fried in garlic & stilton cream sauce, with a side of homemade sourdough toast</i>	
CHICKEN TENDERS	7.50
<i>Cajun sesame breaded chicken tenders served with Bourbon infused BBQ sauce</i>	

SHARING BOARDS, SALADS & PLOUGHMANS

MIXED MARINATED OLIVES  	10.95
<i>Served with warm crusty artisan bread, olive oil & balsamic vinegar</i>	
BOXED BAKED CAMEMBERT  	13.95
<i>Served with warm crusty artisan bread & redcurrant & port sauce</i>	
THAI STICKY SESAME STRIPS OF BEEF FILLET SALAD 	13.95
<i>Served with crusty bread & butter</i>	
PRAWN & SMOKED SALMON SALAD 	10.95
<i>Served with tomato, cucumber, red onion & Marie rose sauce</i>	
CAJUN CHICKEN BREAST, SMOKED BACON & AVOCADO SALAD  	9.95
LOCAL CHEESE & HONEY	
GLAZED HAM PLOUGHMAN'S 	10.95
<i>Pickled onion, gherkin, sweet pickle, apple, coleslaw, dressed leaves & crusty bread</i>	

SANDWICHES & CIABATTAS

Sandwiches served with dressed salad garnish & crisps, white or brown bread. Available 12-2pm.

HONEY & MUSTARD GLAZED HAM	6.95
PRAWN & MARIE ROSE	7.00
FISH FINGER & TARTARE SAUCE	6.95
<i>Ciabattas all served with dressed salad garnish & skinny fries</i>	
STEAK & FRIED ONION	7.95
BRIE, PORTOBELLO MUSHROOM & CARAMELISED RED ONION JAM 	7.95
BUTTERMILK CHICKEN, SMASHED AVOCADO & MONTEREY JACK CHEESE	7.95








MAINS

FILLET OF COD  	17.50
<i>Wrapped in pancetta, dauphinoise potatoes, buttered samphire & lobster bisque</i>	
HADDOCK SMOKEY  	13.50
<i>In-house natural smoked haddock in a thick local cheddar & caramelised onion cream sauce, new potatoes & salad</i>	
10oz RIB-EYE 	19.95
<i>Cooked to your liking, chips, tomato, mushroom & onion rings</i>	
<i>ADD peppercorn sauce, garlic butter or stilton sauce 2.50 each</i>	
HOMEMADE PIE OF THE DAY	12.95
<i>Cased in shortcrust pastry, spring onion mash, glazed carrots & gravy</i>	
HONEY & MUSTARD GLAZED HAM  	7.95/11.95
<i>With local free range eggs & chips</i>	
BEER BATTERED COD	8.25/12.95
<i>Served with chips, mushy peas & tartare sauce</i>	
WHOLETAIL BREADED SCAMPI	8.25/11.95
<i>Served with chips, peas & tartare sauce</i>	
8oz HOMEMADE BEEF BURGER 	11.75
<i>On a toasted bun, relish, chips, salad & coleslaw</i>	
<i>ADD cheese, bacon, blue cheese, fried onion 0.75 each</i>	
 <i>Vegan option available</i>	
LOCAL PHEASANT BREAST  	17.95
<i>Wrapped in smoked bacon, fondant potato, roasted root vegetables, redcurrant & thyme jus</i>	
SWEET POTATO, BUTTERNUT SQUASH, CHICK PEA & SPINACH THAI YELLOW CURRY   	11.95
<i>Served with jasmine sticky rice</i>	
ROASTED VEGETABLE & BRIE TART  	12.95
<i>Served with herb buttered new potatoes, rocket & toasted walnut salad</i>	
SLOW COOKED PORK BELLY  	16.50
<i>Chorizo & chive mash, tenderstem broccoli, cider & sage sauce</i>	

SIDES

Chips	2.75
Garlic bread	2.75
Garlic bread with cheese	3.75
Artisan bread board	4.75
Truffle oil & parmesan infused fries	3.75
Sweet potato fries	3.50
Mixed vegetables	3.50
Mixed salad	2.75
Coleslaw	2.50

 Vegetarian  Vegan  Gluten Free  Gluten Free Option  Chilli

All weights of our meat are approximate uncooked. All meals may contain nuts or nut derivatives. Fish may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.