



COCKHAVEN ARMS
EAT - DRINK - STAY



Steak 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


MIXED MARINATED OLIVES  	9.95
<i>Served with warm crusty artisan bread, olive oil & balsamic vinegar</i>	
BOXED BAKED CAMEMBERT  	12.95
<i>Served with warm crusty artisan bread & redcurrant & port sauce</i>	
THAI STICKY SESAME STRIPS OF BEEF FILLET SALAD 	12.95
<i>Served with crusty bread & butter</i>	
PRAWN & SMOKED SALMON SALAD 	9.95
<i>Served with tomato, cucumber, red onion & Marie rose sauce</i>	
CAJUN CHICKEN BREAST, SMOKED BACON & AVOCADO SALAD  	9.95


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



STEAK NIGHT 2 FOR £25

All steak night dishes are served with hand cut chips, field mushroom, home beer battered onion rings and cooked to your liking 






8oz SIRLOIN	PERI PERI CHICKEN 
8oz RUMP	10oz BACON STEAK
TUNA STEAK	

ADD peppercorn sauce, garlic butter or stilton sauce 2.50 each

Why not add a bottle of house red or white for an extra £10

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>	
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>	
ADD cheese, bacon, blue cheese, fried onion 0.75 each	
 <i>Vegan option available</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>	

 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.