

Marion & Brian welcome you to

THE COCK INN

AT SARRATT



The Cock Inn" originally named "The Cock Horse" dating back to before the 17th Century, offers you one of the warmest and friendliest welcomes you will find in a traditional pub for many miles.

Opposite a quaint and very beautiful 12th Century Norman church you feel part of the local village and countryside set. Located in the heart of the Chess valley the area is paradise for walkers.

From the "Inglenook" fireplace to the original Barn Restaurant, the building oozes character and charm. Eat in the cosy bar with a snack or a main meal, or, more formally, in The Restaurant. "The Cock" is a great meeting place to relax or have a traditional Home Cooked English meal with a superb range of Real Ales available.





To accompany your meal.....

We have recently, in conjunction with the release of our new menu, researched with Sommelier, Steve Rose, wines from our extensive range that will compliment your meal.

Under each starter and main course you will find our recommendation, giving you food for thought.....

STARTERS

HOMEMADE SOUP OF THE DAY	£5.25
<i>Served with fresh granary bread (Pinot Grigio, Cabernet Sauvignon)</i>	
WARM GOATS CHEESE SALAD	£6.45
<i>Served with a red onion marmalade & lemon dressing (Chateau Musar)</i>	
NATURAL SMOKED HADDOCK GRATIN	£6.85
<i>Bound with leeks in a morney sauce, topped with a poached egg, breadcrumbs & gratinated (Pinot Grigio)</i>	
OAK SMOKED SALMON & CRAYFISH PARCEL	£7.35
<i>With mixed leaves & marie rose sauce, (Chablis, Sancerre)</i>	
CHEF'S HOMEMADE PATE	£5.45
<i>Served with warm toast, homemade chutney & a salad garnish (Jacobs Creek Semillon Chardonnay)</i>	
CHEF'S HOMEMADE FISH CAKES	£6.25
<i>Served with a warm hollandaise sauce & served with a mixed leaf garnish (Pinot Grigio)</i>	
WARM DUCK & CRISPY BACON SALAD	£6.45
<i>Pan-fried with a teriyaki sauce & sprinkled with sesame seeds (Shiraz)</i>	

MAIN COURSES

CALVES LIVER & SMOKED BACON LARDONS

£15.75

Pan fried with raspberry vinegar, finished with a red wine reduction served on creamed mash, with seasonal vegetables.

(Merlot)

HOMEMADE STEAK & BADGER ALE PIE

£11.45

Tender chunks of steak slowly braised in lashings of ale, topped with short crust pastry, served with seasonal vegetables & a choice of potatoes

(Pinot Noir, Shiraz)

SLOW ROASTED PORK BELLY

£14.95

Served on buttered mash with apple fritters & a bundle of green beans wrapped in Serrano ham, finished with a port & rosemary jus

(Malbec)

CHICKEN BRONTE

£14.95

Succulent chicken breast, pan fried with mushrooms, onions, & garlic, finished with brandy and cream, served on a medley of new potatoes & vegetables

(Chardonnay)

RUMP OF LAMB

£15.95

Marinated with garlic, rosemary & red wine, roasted & served with creamy mash & seasonal vegetables

(Rioja, Cabernet Sauvignon)

CARIBBEAN BEEF

£16.25

Delicately spiced beef fillet pan-fried with dark rum, pineapple & peaches, finished with cream, served with basmati rice

(Pinotage)

FILLET MEDALLIONS

£17.95

Cooked to your liking & served on a medley of new potatoes and seasonal vegetables, finished with a wild mushroom & Madeira sauce

(Chateau Neuf Du Pape)

VEGETARIAN DISHES

- (V) HOMEMADE VEGETABLE LASAGNE** £11.45
Cooked with mushrooms, aubergines, courgettes, onions, garlic & topped with cheese. Served with a mixed leaf salad & garlic bread
(Shiraz)
- (V) WILD MUSHROOM & ROASTED PEPPER TAGLIATELLI** £11.45
Pan-fried wild mushrooms and sweet roasted peppers, bound in a creamy red pesto & garlic sauce, served with garlic bread
(Merlot/Rioja)
- (V) VEGETABLE CURRY** £10.75
Sweet potato, spinach & coconut curry, served with a lime basmati rice

FROM THE GRILL

- MIXED GRILL** £17.95
Rib-eye steak, gammon, chicken, pork sausage, grilled tomato, egg, mushrooms, steak chips & garden peas
(Rioja, Cabernet Sauvignon)
- 100Z HORSESHOE GAMMON** £12.45
Served with 2 eggs, chips & garden or mushy peas
(Pinot Noir, Chateau Fluerie)
- 100Z RIB-EYE STEAK** £17.95
Cooked to your liking and served with grilled tomato, mushrooms, peas and steak chips
(Malbec, Shiraz)
With a choice of sauces Au Poivre, Diane, Stilton & Tarragon, or Chasseur £1.70
- PORK CHOP** £14.95
Served on apple mash, finished with a rich sage gravy & seasonal vegetables
(Malbec)

FRESH FISH

NATURAL SMOKED HADDOCK FILLET & POACHED EGG £14.45

Served on a bed of creamed potatoes coated with a cheese mornay & served with seasonal vegetables

(Chardonnay)

SCOTTISH SALMON FILLET £15.55

Finished with a light chilli, ginger and lemongrass sauce & served with new potatoes & vegetables

(Chablis, Sancerre, Pinot Grigio)

PAN FRIED SEA BASS FILLETS £16.95

Finished with an orange & fennel sauce, served with crushed new potatoes, crème fraîche & seasonal vegetables

(Chablis)

WHOLE LEMON SOLE £16.95

Grilled & finished with a café de paris butter & served with new potatoes & seasonal vegetables

(Sancerre)

BAKED COD £14.45

Roasted in a foil parcel with ginger & soy sauce, served on a spring onion mash with seasonal vegetables

(Sancerre)

SIDE DISHES

Fresh seasonal vegetables £2.95

Granary bread & butter £1.60

Side salad £1.95

Steak Chips £3.50

LIQUER COFFEES

Irish <i>With Jamesons Irish Whiskey</i>	£5.40
Napoleon <i>With Corvoisier Brandy</i>	£5.40
Calypso <i>With Tia Maria</i>	£5.40
Jamaican <i>With Captain Morgans Dark Rum</i>	£5.40
Italian <i>With Amaretto</i>	£5.40

COFFEE

Filter Coffee	£2.10
Cappuchino	£2.90
Latte	£2.90
Espresso	£2.50
Machiato	£2.50

TEA

English Breakfast	£2.10
Earl Gray	£2.10
Herbal & Fruit Teas	£2.10
Lemon & Ginger	
Peppermint	
Green	
Camomile	

All our fresh produce is sourced from local suppliers:

Hodges (Fishmongers) South Harrow

Catch of the Day Chorleywood

Fyfes Butchers Bovingdon

Roberts Croxley Green

Darvells Bakers Bovingdon

Sarratt Water Cress Farm Sarratt