



COCKHAVEN ARMS
EAT - DRINK - STAY



Lunch Menu



FUNCTION ROOM AVAILABLE TO HIRE
10 ENSUITE ROOMS | BEER GARDEN



STARTERS

HOMEMADE SOUP OF THE DAY  	5.50
<i>Served with crusty bread & butter</i>	
WILD BOAR & COGNAC COARSE PÂTÉ	6.75
<i>Served with horseradish & beetroot chutney, toasted sourdough</i>	
PRAWN COCKTAIL 	6.95
<i>Mary rose sauce, brown bread & butter</i>	
SMOKED SALMON & PRAWN PARCEL 	8.95
<i>In house smoked salmon filled with prawn, chive & lemon cream cheese, rocket & watercress salad</i>	
STILTON MUSHROOMS 	6.50
<i>Mushroom pan fried in garlic & stilton cream sauce, with a side of homemade sourdough toast</i>	

SHARING BOARDS, SALADS & PLOUGHMANS






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 & Mary 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>	

SIDES


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



MAINS

FILLET OF COD 	16.50
<i>Wrapped in pancetta, dauphinoise potatoes, buttered samphire & lobster bisque</i>	
HADDOCK SMOKEY 	12.95
<i>In-house natural smoked haddock in a thick local cheddar & caramelised onion cream sauce, new potatoes & salad</i>	
HONEY & MUSTARD GLAZED HAM 	7.95/11.95
<i>With local free range eggs & chips</i>	
BEER BATTERED COD	7.95/12.50
<i>Served with chips, mushy peas & tartare sauce</i>	
WHOLETAIL BREADED SCAMPI	7.95/11.50
<i>Served with chips, peas & tartare sauce</i>	
8oz HOMEMADE BEEF BURGER 	11.50
<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>	



CIABATTAS






<i>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

SANDWICHES

<i>Sandwiches served with dressed salad garnish & crisps, white or brown bread</i>	
HONEY & MUSTARD GLAZED HAM	6.95
PRAWN & MARY ROSE	7.00
FISH FINGER & TARTARE SAUCE	6.95

TOASTED POPPY SEED BAGEL

<i>Served with dressed salad garnish & crisps</i>	
IN HOUSE SMOKED SALMON & CREAM CHEESE BAGEL 	8.95
PRAWN, CRAYFISH, CREAM CHEESE & CHIVE BAGEL 	8.95

 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.