



The Fighting Cocks

Great Beer, Great Food, Great Company



Appetisers

v GF **Home Cured Olives** £3.00

v **Homemade bread and dipping oils with balsamic vinegar.**
£2.50 per person

v **Garlic bread** £2.95 add cheese for just 80p

Starters

Homemade Soup of the Day

A hearty bowl of our homemade soup, served with crusty bread (GF option available). £4.95

v **Roasted Garlic Camembert**

A roasted Camembert cheese infused with garlic and served with crusty bread for dipping. Perfect for sharing (GF option available) £8.95. Add extra bread for £1.50.

GF **Deep Fried Tempura Calamari Rings**
Served with a sweet chilli dipping sauce. £6.95

GF **Pan Fried Crevettes (King Prawns) in Garlic Butter**

5 large king prawns pan fried in garlic butter; served with crusty bread for the essential dipping (GF option available). £8.95

v **Bruschetta**

Toasted bread rubbed with fresh garlic then topped with olive oil, salt and juicy tomatoes. (GF Option available) £5.95

GF **Homemade Thai Crab Cakes**

Thai crab cakes with lime, coriander, chilli, ginger and garlic, served with a small salad and a sweet chilli sauce. £5.95

Main Course

GF **Sirloin Steak - The only meat to be knighted by a king!**

8oz's of Sirloin steak cooked how you like and served with homemade hand cut chips and roasted vine tomatoes. £18.95

The Fighting Cocks Homemade Beef Burger

Our very own homemade burger with cheese and bacon in a freshly baked homemade bun, hand cut chips and salad (GF option available). £14.95

GF **Slow Roasted Belly of Pork**

Award winning Priors Hall Farm belly of pork, slow roasted, served with mustard mashed potatoes, homemade gravy and seasonal mixed vegetables. £14.95

GF **BBQ Rack of Ribs**

A full or half rack of baby back ribs, coated in our delicious homemade sticky BBQ sauce, served with homemade hand cut chips and coleslaw. Half rack £13.95 Full rack £16.95

GF **Trio of Priors Hall Farm Sausage and Mash**

Award winning homemade traditional sausages served with creamy mashed potatoes and homemade onion gravy. £12.95

Homemade Pie

A generous slice of shortcrust pastry pie, filled with chicken, leek, ham and mushroom, topped with homemade gravy and served with hand cut chips. £12.95

Old Fashioned Steak and Ale Suet Pudding

An old fashioned homemade steak and ale suet pudding, like your Nan used to make, heaped in homemade gravy and served with mashed potatoes french beans and carrots £14.95

GF **Ham Egg & Chips**

Award winning roasted ham from Priors Hall farm, topped with two local fried free range eggs and homemade hand cut chips. £12.95

GF **The Fighting Cock's Fabulous Fish and Chips**

A fillet of fresh fish battered with a crispy tempura batter and served with homemade hand cut chips and peas. £11.95

Fresh Fish of the Day

See specials board

GF **Liver and Bacon**

Pan fried liver and bacon on a bed of mash potatoes, topped with sauteed onions and gravy, accompanied by seasonal vegetables. £15.95

GF **Confit of Duck**

Enjoy our traditional french duck leg, served with a scallion mash, vegetables and a red wine and port jus. £15.95

GF **Chicken Kiev**

Chicken breast stuffed with garlic butter, coated with breadcrumbs and roasted. Served with fondant potatoes and tender stem broccoli. £14.95

v **Mac & Chesse**

A hearty bowl of macaroni cheese accompanied with a slice of homemade garlic bread. £10.95. Why not add either our chilli and salt or BBQ chicken wings for just £4.00.

GF v **Creamy Mushroom Risotto**

A creamy mushroom risotto with grated parmesan cheese. £11.95

v **Homemade Vegetarian Burger**

A homemade burger made with sweet potatoes, chick peas and spinach with a melted mozzarella center in a soft burger bun. Served with homemade hand cut chips and roasted vine tomatoes (GF option available). £14.95

Ploughman's Lunch

Choose from our traditional ham or cheese ploughmans, served with mixed salad, chutney, pickled onions and a hot baguette. £9.95. Why not have both? Enjoy both cheese and ham for just £2.50 more (GF option available).

Sunday Roast - Available Sunday's 12:00 - 18:00

All Meat Roasts are Gluten Free excluding the Yorkshire Pudding

GF **Roast Beef**

Slow Roasted Topside of beef served with roast potatoes, Yorkshire pudding, seasonal vegetables and homemade gravy £13.95

GF **Roast Pork**

Rosted pork served with roast potatoes, Yorkshire pudding, seasonal vegetables, crackling and homemade gravy £13.95

GF **Roast Lamb**

Slow Roasted leg of lamb served with roast potatoes, Yorkshire pudding, seasonal vegetables and homemade gravy £13.95

GF **The Fighting Cocks Combo Roast**

All three meats, beef, pork and lamb, served with roast potatoes, Yorkshire pudding, seasonal vegetables and homemade gravy £15.95

v **Vegetarian Nut Roast**

A homemade nut roast; served with all the trimmings £13.95

Kids Meals

GF **The Fighting Cocks Fabulous Fish and chips for kids**

Tempura battered cod and chips with a choice of peas or baked beans £6.50

GF **Sausage and Mash**

Priors hall farm award winning sausages served with creamy mash and a choice of peas or baked beans £6.50

Kids Burger

A kids sized burger served with chips and baked beans. (GF option available) .£6.50

GF **Roast Dinner (Available Sundays 12:00 - 18:00)**

Homemade roast dinner of either beef, pork or lamb, roasted potatoes, Yorkshire pudding and seasonal vegetables (GF excludes Yorkshire pudding) £6.50

Desserts

GF **A Trio of Homemade Desserts**

Can't decide which dessert to have? What about our trio of homemade desserts - 3 individual homemade mini desserts of: crème brûlée, chocolate brownie and a ball of homemade ice cream. £6.95

GF **Eton Mess**

Crushed meringue, mixed with seasonal fruits and cream. First mentioned in recipes in 1893. It's been around that long because it tastes great! £4.95 (Lactose free available please ask)

GF **Chocolate Brownies**

One for the chocolate lovers, our homemade chocolate brownie served with cream or ice cream. £4.95

GF **Crème Brûlée**

Ohh la la, our homemade crème brûlée, topped with caramelised sugar, served with a homemade shortbread biscuit and a garnish of seasonal fruits. £4.95

GF **Sticky Toffee Pudding**

A classic homemade sticky toffee pudding, drenched in a sticky toffee sauce and served with ice cream. £4.95

Homemade Honeycomb Cheesecake

Homemade honeycomb cheesecake served with cream; we even make the honeycomb! £5.95

GF **The Fighting Cocks' Homemade Ice Cream**

Our very own homemade ice cream two scoops...Ask you waitress as flavours change £3.60 + additional scoops £1.80 each

The Fighting Cocks' Cheeseboard

A selection of cheeses served with biscuits (GF option available with GF bun instead of biscuits). £6.95

Add a Brandy or Port for just £3.00

GF - Gluten Free v - Vegetarian

Please remember that great freshly cooked food takes time to cook and certain dishes take longer than others. Rest assured you will only wait as long as it takes to cook your food but you know what they say "If somethings good then it's worth waiting for!"

White Wines

Castillo de Piedra (Spain)

A light dry white with attractive floral aromas and a crisp finish
£15.50 bottle, 250ml £5.25 175ml £4.25

Woolshed Chardonnay (Australia)

A lovely wine with rich fruit balanced by refreshing acid and lingering minerality. Ripe peach, citrus and subtle pineapple notes, complemented by creamy nougat and spice flavours.
£15.50 bottle, 250ml £5.25 175ml £4.25

Picpoul de Pinet - Cuvee Thetis (France)

Possibly the perfect white wine for drinking with fish dishes (try it with our crevettes or moule!), Dry fruity and nothing else drinks quite like it! £19.50 bottle, 250ml £6.50, 175ml £4.75

Pinot Grigio - Scenic Ridge (Australia)

A very dry Pino from Australia £19.50 bottle, 250ml £6.50, 175ml £4.75

Las Ondas Sauvignon Blanc (Chile)

Fresh, young and well balanced acidity with pleasant notes of tropical fruits, citric lemon, tangerines and grapefruit. £18.95 bottle 250ml £6.35, 175ml £4.75

Silver Lake - Sauvignon Blanc (Marlborough NZ)

Marlborough Sauvignon at its best; it positively bursts with flavour. This example has that fantastic typicity but also tantalising restraint. £24.95 bottle, £8.95 250ml or 175ml £6.25

Chablis - J Moreau & Fils (France)

This wine absolutely typifies what a classic Chablis should taste like. This Chablis is not aged in oak making it crisp, dry, fruity and with butter notes and a steely finish. £29.95 bottle

Champagne and Prosecco

Paul Langier Champagne (France)

A seductive champagne beautifully presented which is rich and full flavoured with great length and style. £30.00 bottle or £17.95 half bottle

Ponte - Prosecco (Italy)

An elegant and fresh easy drinking bottle of fizz that won't break the bank
£19.95 bottle, £6.90 200ml small bottle

Rose Wine

Castillo de Piedra Rose (Spain)

A tempranillo rose that is a vibrant pink colour bursting with summer berry and fruit flavours with a slight dryness to balance the sweetness. £15.50 bottle, 250ml £5.25 175ml £4.25

Red Wines

Marques de Alfamen (Spain)

This easy drinking Grenache/Syrah red has dark cherry flavours with soft oak overtones and a hint of spice. £15.50 bottle, 250ml £5.25 175ml £4.25

Shiraz - Spearwood (Australia)

A mid bodied red with wild bramble fruit aromas and damson notes on the palate...Typically Australian! £17.50 bottle 250ml £5.95. 175ml £5.25

Chateau La Bastide - Corbieres (France)

Full and remarkably luscious. Lovely high aromatic notes with a spicy finish and the full French terroir. £19.50 bottle,250ml £6.50, 175ml £4.75

Malbec - Trapiche, Oak Aged (Argentina)

A stunning malbec with beautiful deep red colours and violet hues. Sweet aromas of blackberries and plums with an elegant touch of smoke and vanilla. Velvety textures with a long after taste...Our best selling red! £21.50 bottle 250ml £7.65 or 175ml £5.45

Federico Paternina - Crianza Rioja (Spain)

A big full bodied red from the Rioja region of Spain giving a warm spiced taste with a note of cream. The tannins are soft and ripe and the wine ends with a long spicy finish.
£22.95 bottle 250ml £7.65, 175ml £5.75

Merlot - La Baume (France)

A big round and fruity red with blackcurrant and spicy flavours. It comes from just outside Beziers in Languedoc where we used to live. It's on the menu because we love it....Try it and you will know why! £24.95 bottle, £8.95 250ml or 175ml £6.25

Dessert Wine-Red or white?

If you've never had a glass of dessert wine then why not try one now?...Life's too short not to drink great wine!

Liqueurs

Grand Marnier

Orange and brandy Liqueur £3.00

Disoranno

The original almond amaretto £3.00

Cointreau

Orange Liqueur £3.00

Galliano

Vanilla Liqueur with a hint of licorice £3.00

Drambuie

Sweet whiskey liqueur £3.00

Baileys

Whiskey based cream liqueur £3.00

Sambuca (black or white)

Aniseed liqueur £2.00

Pernod

Aniseed digestive from France £2.50

Brandy

Torres 10 year old gran reserva £3.50

Malt Whiskey

Haig club single grain (soft), Arbelour (medium) or Lock Lomand (full and peaty) you choose!
£4.00

Port

Taylor's Grand Reserve 11 year aged port £3.00

Hot Drinks

Teas

English Breakfast, Chamomile, Earl Grey, Green tea, Darjeeling, Chia, Lady Grey, Peppermint or Rooibos £2.20

Coffee

Latte or Cappuccino £2.40

Americano £2.30

Espresso £2.20

Double £3.90

Hot Chocolate £2.40

Liqueur Coffee £5.95

Food Allergies

If you have a food allergy, let us know straight away and we will be happy to chat through our menu with you to ensure that you have a great meal and a worry free visit...So sit back and relax, we really do care!

Service Charge

Service is always discretionary. However, we apply a service charge of 10% to table of six or more people. 100% of tips/service charges are paid directly to our staff whether paid in cash or on card.

Parties

Are you looking to book a party or an event with food? Then ask as we can offer everything from a buffet through to a hog roast

We want you to have a great time, every-time that you visit us.

If you have a problem with anything at anytime during your meal please tell us straight away so that we can fix it.

Our goal is for you to leave satisfied.

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