



TO KICK OFF...

Glass of Blanquette de Limoux Sparkling Wine, 7.00

Cauliflower Pakora (v, df), 4.50

curry mayonnaise

Smoked Mackerel Pâté, 4.00

crispbread, pickled shallot

Whitebait with Tartare Sauce (MCS 2), 5.50

Pork Crackling (gf, df), 4.00

apple sauce

Olives (vg, df, gf), 3.50

Pitta Bread, Hummus & Vegetable Crudites (vg, df), 4.50

STARTERS

(Bread is complimentary – 2nd helpings 1.50)

Soup of the Day (vg, gf, df) 6.00

Wild Mushroom Arancini (v) 7.50
Parmesan crisp, truffle cheese sauce

Roasted Carrot Salad (vg, gf, df) 7.00
Tofu dressing, caramelise chicory, matcha

Duck Parcel (df) 8.50
Pickled carrots, soy dressing

Pressed Ox Tongue (n) 7.50
Pickled baby vegetables, celeriac puree

Chicken Liver Parfait 7.50
Sour cherries, soda bread, sesame tuille

SIDES

Roasted Root Vegetables (df) 4.50
with a beef dripping crumb

Braised Greens (vg, df) 4.50
with cranberries and crispy shallots

Truffle Fries (vg) 4.00

Beef Dripping Chips (gf, df) 4.00

Tenderstem Broccoli (vg, n) 5.00
with toasted hazelnuts

FISH

Please also see the blackboards for fish dishes.

All fish is delivered fresh daily by our supplier, Marrfish. We only serve fish from sustainable sources, rated 1-3 in the Marine Conservation Society's Good Fish Guide.

MAINS

Autumn Salad Bowl (vg, gf, df) 8.00 / 13.00
Braised lentils, roasted butternut squash, wilted chard, dried cranberries, toasted nuts and seeds, pomegranate molasses add chicken (4.00), tofu (3.50), or smoked mackerel (3.50)

Braised Ox Cheek 19.00
Horseradish pomme puree, roasted parsnip, beef dripping crumb, crispy shallots, port jus

Celeriac Wellington (vg, df) 14.50
pan-fried mushrooms, savoy cabbage, carrot ketchup

Beetroot Risotto (v, n, gf) 14.00
candied walnuts, smoked mozzarella, beetroot caviar

Pork Tenderloin 17.00
pressed belly, black onion powder, caramelised apple gel, roasted squash sponge, poached egg, wilted chard

Poached Chicken (gf, df) 17.00
mushroom and miso broth, chinese greens, chilli, ginger, rice noodles

10oz Rib-Eye Steak (gf) 25.00
beef dripping chips, roasted root vegetables, Choice of Sauce: Peppercorn | Red Wine Gravy | Chimichurri | Cep Butter

SAUSAGES

We make our own sausages. No rusk, no filler - 100% pork or lamb. Please choose a type of sausage and with it a sauce and mash. Served with buttered kale.

13.50

Pork & Apple | Wholegrain Mustard & Pork
Pork, Tomato, and Chilli

MASH: Plain | Hemingford (Horseradish & Mustard) | Root Vegetable

SAUCES: Peppercorn | Red Wine

We're serious about allergies, so please let us know if you or anyone on your table has an allergy.



Although the food is all prepared on site we cannot guarantee that our food may not contain GM products or nut traces. Please note, some game dishes may contain shot. If you have any allergies or specific dietary requirements please ask a member of staff when ordering and we will endeavour to provide you with options.

(v) vegetarian | (vg) vegan | (n) contains nuts | (df) dairy free | (gf) gluten free

A discretionary service charge of 10% is added to tables of 6 or more.

👓 Reading glasses available - please ask us for a pair. 🛍️ Doggy bags available - please ask us to take excess food home.



The
Cock
Hemingford Grey

The Cock is a Pub & Restaurant determined to deliver a first rate experience.

We are the Good Pub Guide's 2019 National Pub of the Year and have won Cambridgeshire Dining Pub of the Year a number of times.

The menu is sourced, where possible, from the area and is seasonal. It is all keenly prepared, presented and served by a knowledgeable and friendly team.

We have three real ales from local breweries, including Smökevrurks, a modern craft beer made especially for us by BrewBoard, and a wine list focused on the Languedoc-Roussillon area of France.

WHAT'S ON?

MONTHLY STEAK NIGHT

Every First Tuesday Evening of the Month
We present a selection of steaks and chops at your table for you to choose from. All served with chips or mash & a choice of sauce. Steak lovers are in for a treat! Booking is recommended.

GAME WEEK

28th October - 3rd November
Our famous Game Week is back! Throughout the week we'll have game meat specials and on 31st October our entire menu is centred around game. Essential to book ahead, ask your server.

CAMBSCUISINE COMMUNITY FUND

Launching on 23rd September
We're taking our fund-raising efforts up a notch by introducing the Cambscuisine Community Fund. From 23rd September we will add £1 on to bills over £30 which will help vulnerable people in Cambridgeshire. This £1 is entirely optional.

For more information, see
cambscuisine.co.uk/community

SET LUNCH MENU

Available Monday - Friday 12 noon - 2.30pm
(Excludes Bank Holidays)

2 Courses, 16 | 3 Courses, 22

STARTERS

Soup of the Day (vg, gf, df)

Smoked Mackerel Pâté
Pickled shallots, cucumber salsa, crispbreads

Pork Belly (gf, df)
Caramelised apple gel, puffed pork cracker, pickled apple

Whitebait with Tartare Sauce (MCS 2)

MAINS

Pork and Apple Sausages (gf)
Buttered mash, greens, red wine sauce

Rolled Ham Hock
Skinny fries, poached egg, peas

Mushroom Risotto (v, gf)
Truffle oil, parmesan

Fish Stew (df)
Sustainable fish, tiger prawn, fegola, shellfish

DESSERTS

Sticky Toffee Pudding (v, gf)
Toffee sauce, vanilla icecream

Three Scoops Ice Cream (v, gf) / Sorbet (vg, df, gf)

Two Cheese Board (v)
Crackers, Chutney, Celery, Grapes

SANDWICHES

All Served with Fries & Mixed Leaves on Ciabatta

Fish Finger, Tartare Sauce, 9.00

Godminster Cheddar & Chutney (v) , 9.00

Ham Hock & Mustard, 9.00

