

THE
OLD COCK INN
Harpenden

small plates

WHOLE GARLIC LANGOUSTINES - 7.5
 with roasted garlic aioli, arrabbiata sauce and
 sesame wakame seaweed (wg) / 541Kcal

MIXED OLIVES & ARTISAN BREAD - 6.5
 with olive oil and balsamic vinegar (pb) (wgo) / 665Kcal

SOURDOUGH PITTA & VELVETY HOUMOUS - 5.5
 with toasted pine kernels and pepper-drops (pb) / 839Kcal

HONEYED DUCK FILO PARCEL - 8.5
 with harissa chickpea & orange salad / 518Kcal

LUXURY TRUFFLED NUTS - 4
 with roasted Valencia almonds, cashews and peanuts
 with truffle oil (pb) (wg) (n) / 307Kcal

HANDMADE SCOTCH EGG - 7.5
 with chunky brown sauce / 429Kcal

DEEP-FRIED CALAMARI - 7.5
 with roasted garlic aioli and sesame wakame seaweed (wg) / 268Kcal

HALLOUMI FRIES - 5.5
 with sweet chilli dip (v) (wg) / 554Kcal

BLISTERED PADRON PEPPERS - 4
 with chipotle & roasted garlic aioli (pb) (wg) / 94Kcal

PLANT-BASED SAUSAGE ROLL - 5
 with chunky brown sauce (pb) / 413Kcal

A SPRITZ WHILE YOU DECIDE?

Aperol Spritz - 8.5
*Aperol, Prosecco and soda,
 garnished with an orange slice*

large plates

TEAR & SHARE MOROCCAN LAMB SHOULDER - 36
 with a chickpea tagine salsa and roasted garlic mash / 1815Kcal

- for two to share -

ANTI-PASTI SHARING BOARD - 18
 olives, houmous, sourdough pitta, cured meats, sun-dried tomatoes,
 balsamic onions, chargrilled vegetables, cornichons & caperberries
 (wgo) (pbo) / 1322Kcal

- for two to share -

21-DAY AGED BEEF BURGER - 15
 with cheese, bacon, salsa, burger sauce & dill pickles in a brioche bun.
 Served with skin-on fries and sesame Asian slaw (wgo) / 1203Kcal

- add an extra patty 4 (+369Kcal) -

FISH & CHIPS - 15
 tempura beer battered market fish with chunky chips, minted peas,
 and tartare sauce / 710Kcal

16oz PORTERHOUSE STEAK - 32
 with skin-on fries, grilled tomato, mushroom and dressed shredded
 gem salad (wg) / 1210Kcal

- add peppercorn (+108Kcal) or béarnaise sauce 2.5 (+102Kcal) -

PAPPARDELLE CON FUNGHI - 13.5
 sautéed chestnut & porcini mushrooms in a garlic butter sauce
 with parsley, Parmesan, and pappardelle pasta (v) / 1056Kcal

JAMAICAN JERK JACKFRUIT SOFT TACOS - 13.5
 with avocado, mango, chilli, and kidney beans (pb) / 359Kcal

CAESAR SALAD - 9.5
 romaine lettuce, garlic croutons, bacon, Caesar sauce and anchovies
 / 507Kcal

- add chicken (+239Kcal) or halloumi 4 (+338Kcal) |
 or avocado 2.5 (+157Kcal) | or a runny egg 2 (+55Kcal) -



Food allergies? Please advise your server or ask for a manager before ordering.
 If you require information about allergens in our food, please scan the QR
 code. All dishes are prepared in a kitchen where all allergens are present,
 subsequently we cannot guarantee any to be 100% free from allergens. Fish
 & poultry may contain bones. Adults need around 2000kcal per day. Prices
 include VAT at the current rate. (pb) plant-based | (pbo) plant-based option
 available | (wg) made without gluten | (wgo) without gluten option available | (n)
 contains nuts

sides

SKIN-ON FRIES - 3.5 (pb) (wg) / 316Kcal

CHUNKY CHIPS - 3.5 (pb) (wg) / 256Kcal

SWEET POTATO FRIES - 4 (pb) (wg) / 324Kcal

**MINTED PEA & PEPPER-DROP
 SALAD - 4** (v) (wg) / 101Kcal

TRUFFLE & PARMESAN CAVOLO NERO - 4
 (v) (wg) / 237Kcal

**TEMPURA BEER BATTERED
 ONION RINGS - 3.5** / 156Kcal

SESAME ASIAN SLAW - 3.5 (pb) (wg) / 134Kcal

EGG & POTATO SALAD -4.5 (v) (wg) / 258Kcal

afters

DOUBLE CHOCOLATE BROWNIE - 7
 with vanilla ice cream and hot salted caramel sauce
 (v) (wg) / 1059Kcal

RASPBERRY JAM PUDDING - 7
 with rhubarb compote and vanilla custard (pb) / 567Kcal

RUBY CHOCOLATE CRÈME BRÛLÉE - 7
 with ginger snap dunkers (v) (wgo) / 499Kcal

CHEESECAKE OF THE DAY - 7
 - ask your server for details -

LEMON MERINGUE TARTLET - 7
 with real honeycomb and strawberry coulis (v) / 489Kcal

**SELECTION OF ICE CREAMS &
 SORBETS - 2** (per scoop)

- ask your server for details -

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