

Cocina Restaurant

Ask a member of the team for our daily specials.

Tapas <small>(We recommend 2/3 dishes between two people, for a starter)</small>	£
Fresh Calamares* in a light tempura batter with aioli	5.5
Sizzling prawns (GF) sautéed in chilli and garlic	6
Pimientos de padrón (V/GF) flash fried and salted small green peppers. About one in five are spicy hot...this is a form of "Russian" roulette!	4.5
Chorizo (GF) caramelised chorizo with sweet peppers	5.5
Bacon and cheese croquettes served with a spiced tomato salsa	5.5
Dates wrapped in bacon (GF) dates with a hint of brandy wrapped in smoked bacon	5.5
Serrano ham (GF) full plate or half plate	6/12

Starters	£
Walton Lodge pressed ham hock terrine* served with a pineapple pickle, crispy quails egg and a celery cress salad	8.5
Pan seared scallops (GF) with sesame crusted pork belly, miso and pumpkin puree and ponzu dressing	11
Whipped goats cheese and pickled beetroot salad (V)* honey and hazelnut dressing, rye bread crisps	8
Crispy duck salad shredded duck tossed in a hoi sin style ketchup served on a pomegranate, cashew nut and white radish salad, topped with chilli and sesame seeds	8
Caesar salad* baby gem lettuce, olive oil baked croutons, anchovies and parmesan shavings (Add chicken or prawns)	5/9 7/13
Chefs soup of the day (V)*	6
Casa Charcuterie board* (for two to share) Pressed ham hock terrine, duck rilette, Spanish cured meats and house pickles with toasted sour dough	17

Josper <small>(Charcoal fired oven from Barcelona)</small>	£
Using the finest Derbyshire meat which has been hung for 28 days to allow the flavours to develop.	
24oz Porterhouse Steak (for two to share)	28 ^{per person}
The porterhouse is a composite steak coming from the point where the tenderloin and top loin meet. Basically, a thicker T-Bone steak, we recommend it's cooked medium. (Add a choice of any 3 sauces below)	
10oz Rib-eye	24
10oz Sirloin	25
8oz Fillet	29
4oz Fillet	18
All of the above are served with chips and vine tomato	
Sauces Horseradish crème fraîche, Argentinian chimichurri (hot), bearnaise, peppercorn, hollandaise	3.5

*All Steaks are Gluten Free

Mains	£
Pan fried North Atlantic cod fillet (GF) with cauliflower puree, charred cauliflower florets, crispy Israeli couscous, Serrano ham, king oyster mushroom and sautéed samphire	23
Walton Lodge confit belly of pork (GF) Jerusalem artichoke puree, sage and onion mash, sweet and sour heritage carrots and a charcuterie jus	23
Pan roasted Venison fillet (GF) Morteau sausage, carrot and squash puree and sautéed squash, sunflower and pumpkin seeds, celeriac fondant and a red wine and thyme sauce	27
Walton Lodge lamb rump (GF) crispy potato terrine, homemade rosemary goats curd, sautéed girolles, charred baby leek, broad beans, anchovies, black olive crumb and lamb jus	24
Pan-fried free range chicken breast (GF) served with a turnip puree, braised puy lentils, baby turnips and a red wine sauce	19
Mixed Paella (GF) This classic dish is made with Spanish calasparra rice, pork, shellfish, chicken and white fish, flavoured with saffron <small>(serves 2 people, 30 minute preparation time)</small>	27 ^{per person}
Wild mushroom, goats cheese and beetroot wellington (V)	17
served with creamy mash, tender stem broccoli and a white wine cream sauce	
Butternut squash and sage risotto (V/GF) with char-grilled leeks and deep fried blue cheese	6.5/13

Sides	£
Dual fried chips	4.5 ^{all sides}
Dual fried chips with garlic and aioli	
Beer battered onion rings	
Patatas Bravas, potato in hot tomato and garlic sauce	
Green beans with pickled shallots and parmesan cheese	
Char-grilled Mediterranean vegetables	
Rocket and parmesan salad with balsamic dressing	
Selection of vegetables	
Sautéed kale with pine nuts and golden raisins	
Green side salad	
Mixed side salad	
Aioli	2

*All Sides except Onion rings are Gluten Free

We use the finest locally sourced meat, and where possible our meat is reared and sourced from Walton Lodge Farm, just four miles away. Our beef is from Belted Galloway and Highland Cattle. The lamb we use is Greyface Dartmoor and Texel, our pork is from Saddleback Pigs.

Please note on Saturdays:

- A service charge of 10% is applicable to all groups of 10 or more

- A minimum spend of £25.00 per person on food applies from 7pm - 10pm

All of our dishes are available for children in half portions, at half the price! Gratuities are not included, but are always appreciated - Gracias!

(GF) Gluten Free. (*) These dishes can be Gluten Free if required.

If you are at all concerned with any allergens within our food, please ask a member of our staff.

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