

# Cocina Restaurant

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.

## Early Evening Menu

**1 Course £15.95**

**2 Courses £19.95**

**3 Courses £23.95**

Valid Monday - Saturday 6:00pm - 7:00pm

Available up until 8pm for residents staying Monday - Thursday

Basket of freshly baked bread rolls £1.5 per person

### Starters

**Chef's soup of the day (v)**

**Pea and mint risotto (v)** finished with shaved parmesan and fresh pea shoots

**Salt cod brandade** on toasted ciabatta with black olive crumb and game crisps

**Ham hock and caper terrine** served with homemade salad cream, pickled baby onions, cheddar emulsion and salad

**Chef's mixed tapas of the day**

### Mains

**Pan fried salmon fillet** beetroot puree, roasted golden beetroot, Anna potato, buttery kale and a dill veloute

**Spicy five bean burger (v)** served in a homemade bun, herb salad, tomato chutney and a mint yoghurt

**Roasted chicken breast** crispy potato terrine, grilled corn, roasted baby corn, tender stem broccoli, truffle infused popcorn and chicken roasting jus

**Confit duck leg** fondant potato, celeriac puree, fricassee of baby onion, pancetta and mushroom and a juniper sauce

**Fisherman's pie** with a chive mash and cheddar topping and seasonal vegetables

### Sides

Dual fried chips

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

£

4.5 <sup>all sides</sup>

2

### Desserts

**Egg custard tart** with toasted pine nuts, honeycomb and vanilla ice cream

**Eton mess cheesecake** with mixed berry compote and blueberry milkshake

**Warm chocolate brownie** with honeycomb and peanut butter ice cream

**Selection of ice cream or sorbets**

**Selection of Cheese** served from our cheese trolley

(Supplement £3)

Gratuities are not included, but are always appreciated - Gracias!

Please note on Saturdays: A service charge of 10% is applicable to all groups of 10 or more  
If you are at all concerned with any allergens within our food, please ask a member of our staff

CR EARLY EVENING MENU A 021216

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