

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.

Sunday Evening Menu

1 Course £15.95

2 Courses £19.95

3 Courses £23.95

Sunday 6pm-9pm

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

Pan seared scallops with sesame crusted pork belly, miso and pumpkin puree and ponzu dressing (Supplement £6)

Crispy duck salad shredded duck tossed in a hoisin ketchup served on a pomegranate, cashew nut and white radish salad, topped with chilli and sesame seeds (Supplement £4.50)

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

10oz sirloin steak Cooked on our Josper oven using the finest local meat. Served with roast vine tomato and dual fried chips (£9 supplement) Add a sauce to your steak for £3.50

Roast of the day served with duck fat roast potatoes, selection of seasonal vegetables, roasting gravy

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

£^{all}_{sides}
4.5

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!

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

CR EARLY SUNDAY EVENING MENU A 310117

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