

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>	£
Pan con tomate toasted bread topped with garlic and vine ripened tomatoes	3.5
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 croquettas 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	£
Chefs soup of the day (V/*)	6
Chicken, leek and wild mushroom terrine (*) finished with leek puree, crispy black pudding, toasted hazelnuts, watercress and radish salad and served with bread wafers	8
Spiced fried soft shell crab served with a crab and tomato salad, yellow pepper mayonnaise and Chilean Pebre salsa	8
Goats milk cheesecake (GF/V) served on a nut and seed base with beetroot gel, beetroot puree and pistachio crumb	8
Treacle cured salmon (GF) with gin and elderflower gel, burnt grapefruit jelly, squid ink tapioca cracker and fresh dill	8.5
Caesar salad (*) baby gem lettuce, olive oil baked croutons, anchovies and parmesan shavings <small>(Add chicken or prawns)</small>	5/9 7/13
Casa Charcuterie board (*) (for two to share) thinly sliced Serrano ham, paprika cured pork loin, chorizo, brie, shaved manchego, fresh figs and 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.	
Whole sea bream (GF) stuffed with lemon and fennel, fresh tomato dressing, chorizo and Mediterranean vegetable couscous	25
10oz Rib-eye	24
10oz Sirloin	25
8oz Fillet	29
4oz Fillet	18
<small>All of the above are served with chips and vine tomato</small>	
Sauces Blue cheese, Diane sauce, Béarnaise, peppercorn, hollandaise	3.5

*All Steaks are Gluten Free

Mains	£
Pan seared Halibut (GF) with courgette, sautéed samphire, lemon gel, clams and a white wine sauce	25
Walton Lodge pork fillet (*) slow braised belly pork, maple glazed pig cheeks, pomme puree, heritage carrots, black pudding crumb and fermented apple puree	23
Seared Duck breast (GF) sweet potato fondants, pak choi, buttered chilli baby corn, beetroot puree, duck rilette wrapped in crispy potato, finished with beetroot jus	24
Walton Lodge rack of spring lamb (GF) roasted garlic and butterbean mash potato, feta crumb, charred baby fennel, sautéed English asparagus, broad beans and salsa verde	26
Pan roasted free range chicken breast (GF) citrus braised quinoa, confit tomatoes, baby leeks, crispy chicken skin and a lemon thyme 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
<small>served with creamy mash, tender stem broccoli and a white wine cream sauce</small>	
Spring green vegetable risotto (GF/V) with peas, broad beans, char-grilled asparagus and baby leeks finished with black truffle	7/14

Sides <small>(*All sides except onion rings are gluten free)</small>	£
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	
Char-grilled Mediterranean vegetables	
Rocket and parmesan salad with balsamic dressing	
Selection of vegetables	
Green side salad	
Mixed side salad	
Aioli	2
English asparagus	5

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!

(V) Vegetarian, (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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