

Cocina Restaurant

Desserts

Black Forest and Chocolate Fondant

Cherry puree / kirsch soaked cherries / cherry ripple ice cream

Cardamom panna cotta

Spiced plum / plum gel / ginger crumb / candied lime

Pear tart tatin

Rich caramel / blackberry gel / granola / cardamom ice cream

Glazed orange mousse

Chocolate / pistachio / candied orange zest / mulled wine sorbet / torched segments

Honey cheesecake

Yoghurt sorbet / berry compote / walnut brittle

Selection of ice cream (GF)

Add a drizzle of Pedro Ximenez to your ice cream for a touch of Spanish authenticity

Selection of sorbets (GF)

Dessert Wines

Señorio de Sarnia, Moscatel 2007, Ribera Baja de Navarre

Flavours of raisins, ideal with cured cheeses and desserts

Fernando Di Castilla, Pedro Ximenez

Full of fruit and sugar, the perfect after dinner Sherry

A selection of liqueurs and ports also available

If you are at all concerned with any allergens within our food, please ask a member of our staff
All our wine served is vegetarian and gluten free.



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Cheese

Choose a selection of cheeses served from our cheese board

Smoked Applewood

Traditional farmhouse Cheddar from Ilcheste. Applewood is not actually smoked but given an artificial smoky flavouring with a dusting of paprika for a golden-amber appearance.

Mahon

One of Spain's many excellent cheeses. Mahón cheese is a soft to hard white cheese made from cow's milk, it is buttery, sharp and salty in taste. During maturation the cheese is hand rubbed with butter / paprika or oil. named after the natural port of Mahón on the island of Menorca off the Mediterranean coast of Spain.

Gaperon

A French cheese of the Auvergne region. This is a buttery, smooth cheese and sings with intense flavours of cracked pepper and pink garlic. Shaped like a dome with a white fluffy bloom.

Crottin

The most famous goats cheese of the many varieties produced in the Loire Valley, France. It is one of those rarest cheeses that can be eaten at various stages of its maturity, it has a creamy nutty taste.

Blue Stilton

An English cheese, blue stilton is known for its characteristic strong smell and taste. With its slightly open texture and creamy background it melts and crumbles easily.

Black Bomber

Creamy & smooth extra mature Cheddar loved for its depth of flavour. Where Cheddars are concerned, this is a modern classic. It has a delicious rich flavour with a smooth creaminess, lasting long on the palate but remaining demandingly moreish!

Cornish Brie

A handmade British cheese made by Cornish Country Larder at their farm in Cornwall. It is rich, brie style cheese with a distinctive yellow, buttery pate. The creamery uses full fat, pasteurised cow's milk sourced from Cornwall to make this deliciously mild yet creamy cheese.

Manchego

Made in the La Mancha region of Spain from the milk of sheep of the manchega breed. Official manchego cheese is to be aged for between 60 days and two years.

Yorkshire Fettle

Yorkshire Fettle is a distinctively creamy cheese combining a soft, slightly crumbly texture with a sweet piquant flavour. Lightly salted and matured over a minimum 14 day period.

