

Cocina Restaurant

Ask a member of the team for our daily specials.

Tapas (We recommend 2/3 dishes between two people, for a starter)

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...a form of Spanish '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
Crispy Duck (*) Jerusalem artichoke / smoked duck breast / poached egg / pickled blackberries	8
King scallops and black pudding Poached egg / mint & pea puree / crispy bacon / hollandaise sauce	9.5
Whipped goats cheese (GF/V) Beetroot carpaccio / walnut & orange crumb / pickled baby beetroot / candied beetroot crisps	8
Pan roasted breast of quail (*) Quail scotch egg / crispy leg / baby vegetables / Savoy cabbage / quail jus	8
Caesar salad (*) Olive oil baked croutons / anchovies / parmesan shavings (Add chicken or prawns)	5/9
Casa Charcuterie board (*) (for two to share) Thinly sliced Serrano ham / paprika cured pork loin / chorizo / brie / shaved manchego / fresh figs / toasted sour dough	7/13 17

Josper (Charcoal fired oven from Barcelona)

Using the finest Derbyshire meat which has been hung for 28 days to allow the flavours to develop.

Whole sea bass stuffed with lemon and fennel (GF)	£ 25
Prawn, caper & lemon butter sauce / sautéed new potatoes / spinach / samphire	
10oz Rib-eye	24
10oz Sirloin	25
8oz Fillet	29
4oz Fillet	18
<i>All steaks are served with pomme neuf and vine tomato</i>	
Sauces Blue cheese, Diane sauce, Béarnaise, peppercorn, hollandaise	3.5

*All Steaks are Gluten Free

Mains

Atlantic line caught monkfish (GF) Pancetta wrapped monkfish tail / crispy potato / butternut squash / puy lentils / chicken jus	£ 24
Pan seared fillet of Sea bream Crab and pancetta bon bons / clams / sautéed girolles / pea puree / beurre blanc	21
Seared duck breast (GF) Sweet potato fondant / pak choi / buttered chilli baby corn / beetroot puree / duck rilette / beetroot jus	24
Roasted rack of Walton Lodge lamb (GF) Rich ratatouille / smoked aubergine puree / Parisienne potatoes / charred courgette / jus	27
Corn fed chicken supreme (GF) Dauphinoise potatoes / shitake mushrooms / baby onions / celeriac / kale / jus	19
Mixed Paella (GF) Spanish calasparra rice / pork / shellfish / chicken / white fish / flavoured with saffron <i>(serves 2 people, 30 minute preparation time)</i>	27 <small>per person</small>
Wild mushroom, goats cheese and beetroot Wellington (V) Creamy mash / tenderstem broccoli / white wine cream sauce	17
Pumpkin and squash risotto (GF/V) Toasted pumpkin seeds / pecan and feta crumb	7/14

Sides (*All sides except onion rings are gluten free)

Dual fried chips	£ 4.5 <small>all sides</small>
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 seasonal vegetables	
Green side salad	
Mixed side salad	
Aioli	2

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.

