

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.

Festive Early Evening Menu

1 Course £16.95

2 Courses £20.95

3 Courses £24.95

Monday - Thursday: Non residents 18:30 - 19:00, 18:30 - 20:00 for residents.
Friday: Non residents 18:00 - 19:00, 18:00 - 20:00 for residents.
Saturday: 18:00 - 18:30.

Basket of freshly baked bread rolls £1.5 per person

Starters

Chef's soup of the day

Chicken liver parfait toasted brioche / red onion chutney / mixed leaf salad (GF)

Cured salmon pickled cucumber / yoghurt / micro herb salad (GF)

Grilled goats cheese and fig salad orange / walnut / beetroot (GF) (V)

Chef's mixed tapas of the day

Mains

Hand carved Derbyshire reared turkey breast bacon wrapped chipolatas / cranberry and walnut stuffing / goose fat roast potatoes / seasonal greens / red wine gravy (GF)

Braised Walton lodge brisket of beef garlic mash / seasonal greens / roasting jus (GF)

Seared fillet of salmon tender stem broccoli / sautéed new potatoes / basil and caper sauce (GF)

Butternut squash and wild mushroom risotto parmesan / rocket salad (GF) (V)

Oven roasted cod Israeli couscous / pea puree / spinach / samphire / white wine cream sauce (GF)

Sides

Dual fried chips

Dual fried chips with garlic and aioli

Beer battered onion rings

Creamy mashed potato

Sautéed kale

Buttered spinach

Green beans

Char-grilled Mediterranean vegetables

Rocket and parmesan salad with balsamic dressing

Selection of vegetables

Green side salad

Mixed side salad

Aioli

£

4.5

all sides

2

Desserts

Traditional Christmas pudding brandy sauce

Apple and blackberry crumble homemade vanilla custard

Baileys cheesecake chocolate truffles / coffee chantilly / hazelnut

Dark chocolate brownie white chocolate ice cream / cinder toffee / pine nuts

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
(V) Vegetarian, (GF) Gluten Free, (*) These dishes can be Gluten Free if required.
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CR FESTIVE EARLY EVENING MENU 051018

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