

# 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.

## 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** (VG)

**Pea and mint risotto** (VG) finished with shaved parmesan and fresh pea shoots

**Sesame crusted cod cheeks** Thai infused lentils, Thai salad and crispy noodles

**Pulled pork** apricot and pistachio terrine, apricot chutney and pistachio crumb

**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

**Spiced sweet potato cake** (V) curried Israeli cous cous, courgette ribbons, charred cauliflower and toasted pumpkin seeds

**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, cheddar topping and seasonal vegetables

### Sides

Dual fried chips

Dual fried chips with garlic and aioli

Beer battered onion rings

Creamy mashed potato

Buttered Jersey royals

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 <sup>all sides</sup>

2

### Desserts

**Lemon meringue cheesecake** with Italian meringue, pistachio ice cream and lemon curd

**Sticky toffee pudding** with banana sorbet

**Chocolate brownie** with chocolate yoghurt and honeycomb

**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!

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, (VG) Vegan, (GF) Gluten Free, (\*) These dishes can be Gluten Free if required.  
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