

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.

Sunday Evening Menu

1 Course £16.95

2 Courses £20.95

3 Courses £24.95

Sunday 17:30 - 21:00

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

King scallops served with Calvados reduction, compressed apple, caramelised apple, crispy pancetta, black pudding (£3 supplement)

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

10oz Sirloin steak cooked on our Jospo oven using the finest local meat. Served with roast vine tomato and dual fried chips (£9 supplement)

Add a sauce to your steak for £3.50

Choose Blue cheese, Diane sauce, Béarnaise, peppercorn or hollandaise

Sides

Dual fried chips

Dual fried chips with garlic and aioli

Beer battered onion rings

Creamy mashed potato

Buttered new potatoes

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

Lemon Meringue Cheesecake 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!

If you are at all concerned with any allergens within our food, please ask a member of our staff

CR EARLY SUNDAY EVENING MENU A J13729 231018

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