

# 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 Lunch Menu

**1 Course £17.95**

**2 Courses £21.95**

**3 Courses £25.95**

Sunday Lunch Menu - 12.30pm - 3.30pm

CRSUN L160119 J14209

## Starters

*Chef's soup of the day (v)*

*Ribbons of melon (v)* served with water melon sorbet and a summer berry dressing.

*Smoked mackerel rillettes* with horseradish plum puree and bread wafers.

*Chef's tapas of the day*

## Mains

*Roast leg of Walton Lodge reared lamb* served with duck fat roast potatoes, a selection of seasonal vegetables and a roasting gravy.

*Walton Lodge roast beef* served with duck fat roast potatoes, a selection of seasonal vegetables, Yorkshire pudding and a roasting gravy.

*Seared salmon* served with crushed new potatoes, asparagus and white wine velouté.

*Sauteed mushroom tart (v)* served with dressed leaves and creamed blue cheese.

## Desserts

*Lemon cheesecake* with summer fruit compote.

*Creamed rice pudding* with orange and cinnamon.

*Selection of ice creams and sorbet.*

*Cheese selection* (£3 supplement).