

# Cocina

Restaurant

## Tasting Menu

**£39 per person**

Add paired Wine Flight £30 per person

Add a cheese course 3 for £4 / 6 for £7 per person

A refreshing glass of Cava Brut

### ***/Amuse Bouche***

### ***/First Course***

Chicken liver parfait

Rhubarb / chicken jelly / frissee

*Paired wine - Orballo Albariño*

### ***/Second Course***

White onion and cider soup

### ***/Third Course***

Blueberry cured salmon

gin and blueberry granite / dill emulsion / fresh blueberries

*Paired wine - Domaine de la Chablis*

### ***/Fourth Course***

Pan fried Scallop

Porchetta / burnt apple / onion consomme

*Paired wine - Bodegas Ontañon Blanco - Vetiver Rioja Blanco*

### ***/Fifth Course***

Walton Lodge lamb rump

Lamb shoulder / leek / goats milk tuile / kale

*Paired wine - Pasion de Bobal - Bodegas Sierra Notre 2016*

### ***/Sixth Course***

Goats cheese mousse

Honeycomb / honey powder / brioche

*Paired wine - MOKO black – sauvignon blanc*

### ***/Seventh Course***

Rhubarb sorbet

Poached rhubarb / ginger syrup

### ***/Dessert***

Dark chocolate fondant

Toffee / fudge / hazelnut / caramel ice cream

*Paired wine - Domaine de Grange Neuve - Monbazillac*

For any vegan or gluten free options or to discuss any other dietary requirements,  
please speak to a member of the team.

# *Cocina*

**Restaurant**

## **Vegetarian Tasting Menu** **£39 per person**

Add paired Wine Flight £30 per person

Add a cheese course 3 for £4 / 6 for £7 per person

A refreshing glass of Cava Brut

### ***/Amuse Bouche***

#### ***/First Course***

Chickpea houmous

Pickled cucumber / crispy shallots / frisse

*Paired wine - Orballo Albariño*

#### ***/Second Course***

White onion and cider soup

#### ***/Third Course***

Beetroot pannacotta

Beetroot carpaccio / goats cheese / tapioca

*Paired wine - Domaine de la Chablis*

#### ***/Fourth Course***

Pea risotto

Wild garlic / parmesan / rocket

*Paired wine - Bodegas Ontañon Blanco - Vetiver Rioja Blanco*

#### ***/Fifth Course***

Wild mushroom, sweet potato & pecan wellington

Tenderstem broccoli / tomato & broad bean salsa

*Paired wine - Pasion de Bobal - Bodegas Sierra Notre 2016*

#### ***/Sixth Course***

Goats cheese mousse

Honeycomb / honey powder / brioche

*Paired wine - MOKO black – sauvignon Blanc*

#### ***/Seventh Course***

Rhubarb sorbet

Poached rhubarb / ginger syrup

#### ***/Dessert***

Dark chocolate fondant

Toffee / fudge / hazelnut / caramel ice cream

*Paired wine - Paired wine - Domaine de Grange Neuve - Monbazillac*

For any vegan or gluten free options or to discuss any other dietary requirements,  
please speak to a member of the team.