

Cocina Restaurant

Ask a member of the team for our daily specials.

Wherever possible we celebrate seasonal homegrown produce directly from the owner's farm Walton Lodge. Located just four miles away bordering the Peak District in the heart of Derbyshire, the farm produces some of the finest produce in the area. The livestock are able to graze and wander around the natural grass and woodlands on the 250-acre estate, ensuring a quality of care that is second to none. Our beef is from Belted Galloway and Highland Cattle, our lamb is Greyface Dartmoor and Texel and our pork is from Saddleback Pigs.

Tapas (We recommend 2/3 dishes between two people, for a starter)

Bacon and Cheese Croquettas served with a spiced tomato salsa	£ 5.5
Sizzling Prawns Sautéed in chilli and garlic (GF)	6
Fresh Calamari Light and crisp with alioli (*)	5.5
Patatas Bravas Crisp fried potatoes, spicy tomato sauce and garlic alioli	4.5
Pimientos de padrón flash fried and salted small green peppers. About one in five are spicy hot...a form of Spanish 'Russian Roulette' (VG/GF)	4.5
Mini Chorizo Sausage Roast red pepper, sherry vinegar (GF)	4.5
Tomato and Manchego Pinxto Marinated tomatoes, Manchego cheese served warm on rustic bread (**/V)	4.5
Serrano Ham Thin slices of Spanish ham served with olives and sun dried tomatoes (GF)	7
Coriander Falafel Mint yoghurt dip (VG)	4
Tapas Sharing Board Enjoy a selection of chefs selected tapas	10pp

Starters

Chefs Sopa Del Dia (GF)	£ 6
Ham Hock Terrine Piccalilli / sourdough toast	5
Marinated Chicken Skewers Asian slaw / sweet chilli sauce (GF)	4.5
Black Pudding Quail Scotch Egg Cannellini bean ragu	6.5
Pan Seared Scallops Miso cauliflower / soy cauliflower cous cous / sesame crumb / ponzu sauce / sea herbs (GF)	10
Duo of Salmon Cured and smoked / beetroot / beetroot vinaigrette (GF)	8
Goats Cheese Mousse Savoury granola / puffed rice / figs (V)	8
Fresh Burrata Soft Italian mozzarella / heritage tomatoes / pesto / croutons (V)	8
Sautéed Wild Mushrooms Sourdough / Madeira cream sauce (V)	6

Josper (Charcoal fired oven from Barcelona)

Whole Grilled Fish of the day Brown shrimp butter / your choice of side!	£ 23
Marinated Half Roast Chicken Roast vine tomatoes / watercress / your choice of side!	19

Steaks

Using the finest Derbyshire meat which has been hung for 28 days to allow the flavours to develop

6oz Fillet Steak	25
10oz Sirloin Steak	28
8oz Fillet Steak	30
12oz Ribeye Steak	30
Steak Sauces Peppercorn, Diane, Béarnaise, Aloli, Blue cheese, Bonemarrow jus	3

Served with roast vine tomato, watercress and your choice of side!
*All steaks are gluten free

Mains

Walton Lodge Rump of Lamb (served medium rare) Crispy lamb shoulder / potato terrine / charred spring onions / smoked onion puree (GF)	£ 24
Slowly Braised Walton Lodge Lamb Shoulder Tomatoes / garlic / red wine / rigatoni pasta / parmesan	14
Confit Belly of Pork Glazed pig cheek / bubble and squeak croquette / roast apple puree / apple jus	19
Roast Chicken Breast Pomme puree / pancetta / baby onions / braised baby gem / chicken reduction (GF)	15.5
Pan Roast Salmon Fillet Crushed new potatoes / wilted greens / chive cream sauce (GF)	15
Pan Roasted Halibut Gnocci / king oyster mushroom / greens / shellfish reduction	23
Cocina Fish and Chips Salt and vinegar chips / chip shop curry sauce / tartare sauce / mushy peas	14.5
Paella Spanish calasparra rice / pork / shellfish / chicken / white fish / flavoured with saffron (GF) (Serves 2 people, 30 minute preparation time)	27 <small>per person</small>
Honey Glazed Bacon Steak Pineapple salsa / dual fried chips / vine tomatoes / dressed salad	15.5
8oz Walton Lodge Steak Burger Minced Rump steak / Monterey jack cheese / crisp pancetta / Chef's relish / dual fried chips	14.5
Halloumi and Flat Mushroom Burger Chef's relish / dual fried chips (V)	14
Spinach and Ricotta Ravioli Pesto cream / rocket / parmesan (V)	15
Butternut Squash and Spinach Wellington Tomato salsa OR tomato cream / butternut squash puree / crispy rocket (VG)	16
Classic Caesar Salad Crisp romaine lettuce / anchovies / Caesar dressing (GF) Add Chicken £4 Add Prawns £5	9

Sides

Garlic Mushrooms sautéed in garlic butter (V/GF)	£ 4.5 <small>all sides</small>
Tartiflette baked potato dish with smoked bacon, crème fraiche and reblochon cheese (GF)	
Sauteed green beans, tomato and shallots (V/GF)	
Patatas bravas (V)	
Selection of green vegetables (V/GF)	
Beer battered onion rings (V)	
Dual Fried Chips	
Kale and Almonds Goats yoghurt dressing, lemon juice (V)	
Mixed side salad (V/GF)	
Rocket and parmesan, herb dressing (V/GF)	

Please note on Saturdays:

- A service charge of 10% is applicable to all groups of 10 or more

All of our dishes are available for children in half portions, at half the price! Gratuities are not included, but are always appreciated - Gracias!

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free,

(*) Can be Gluten Free if required, (**) Can be Vegan if required.

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