

# Cocina Restaurant

## Cocina Dinner Service 6.00pm – 9.30pm Daily

### Tapas

Bacon and cheese croquettes served with tomato salsa	£6
Sizzling Prawns with sautéed chilli and garlic (gf)	£6.5
Crispy calamari with homemade aioli (gf)	£6.5
Mini chorizo served in honey with red peppers and potatoes finished with sherry vinegar (gf)	£6
Tomato and Manchego pinxto served on toasted sourdough (v/*)	£5
Slices of Serrano ham served with olives, sundried tomato and dressed salad (gf)	£7
Hummus, with toasted flatbread and chilli oil (v/*/**)	£4.5

### Starters

Chefs Sopa del Día served with rustic bread (V/*/**)	£6.5
Ham hock terrine, onion marmalade, toasted brioche and dressed rocket	£7.5
Whipped goats cheese, pistachio and pumpkin granola, textures of beetroot	£7.5
Marinated chicken skewer, satay sauce, Asian slaw	£7
Sautéed wild mushrooms, toasted sourdough, Madeira cream	£7.5
Pan seared scallops, crispy belly pork with a carrot and anise puree	£11

### Meat

Walton Lodge lamb rump, Creamed potato, Pea and mint fricassee, pea puree, lamb sauce (GF)	£23
Slow braised pork belly, colcannon mash, tenderstem broccoli, baby carrots, jus (GF)	£21
Roast chicken breast, duck fat fondant potato, wilted greens, garlic and mushroom sauce (GF)	£18
8oz Walton Lodge burger, Monterey Jack cheese, crispy pancetta, chefs relish, dual fried chips	£16
Oven roasted duck breast, pearl barley and sunflower seed, pak choi, hoisin jus (GF)	£22

### **Josper – All GF**

*All steaks served with roasted vine tomato, dual fried chips and dressed watercress*

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8oz Fillet	£30
10oz ribeye	£28
Peppercorn Sauce, Béarnaise Sauce, Diane Sauce, Blue Cheese Sauce, Jus	£3.5

### Fish

Cocina fish & chips with dual fried chips, mushy peas and tartar sauce	£14.5
Fish of the day served with Chef's selection of garnish (GF)	£Market Price

### Vegetarian

Wild mushroom and spinach tagliatelle served with rocket and parmesan	£16
Sweet potato, chickpea and coconut curry, wilted spinach and Pilau rice (V/GF)	£14.5

### Desserts

Sticky toffee pudding, toffee sauce, vanilla ice cream	£7
Homemade chocolate brownie, berry compote, vanilla ice cream	£7
Honey cheesecake, granola, fresh berries	£7
Spanish and English cheeses with homemade chutney, grapes, Celery and biscuits (v/*)	£7.5
Ice cream ( <i>pick four scoops from the below flavours</i> ) (v/gf)	£6
Vanilla	Pistachio
Chocolate	White Chocolate
Strawberry	Salted Caramel

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

(\*\*) These dishes can be Vegan if required.

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

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