

Cocina Restaurant

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.

(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. All menu items are available for takeaway. Please ask a member of the team.

Dessert Menu

Desserts	£
Pumpkin Crème Brûlée	5.5
<i>Blackberries / spiced shortbread</i>	
Plum Crumble Cheesecake	6.5
<i>Spiced plum sorbet</i>	
Salted Caramel Panacotta	6.5
<i>Scorched banana / peanut brittle</i>	
Apple Treacle Tart	6.5
<i>Roasted apple / cinnamon chantilly</i>	
Chocolate Ganache	6
<i>Blood orange sorbet / blood orange gel / orange segments / chocolate soil</i>	
Spanish & English Cheeses	(V*) 7.5
<i>Homemade chutney, grapes, celery & biscuits</i>	
Ice Cream - (Pick 4 scoops from the below flavours)	(V*) 6
<i>Chocolate</i>	
<i>Pistachio</i>	
<i>Salted caramel</i>	
<i>Strawberry</i>	
<i>Vanilla</i>	
<i>White chocolate</i>	

