

Cocina Restaurant

(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.

Dinner Menu - Served 5pm - 8:30pm

Tapas:		£
Bacon & Cheese Croquettes		6
<i>Served with spiced tomato salsa</i>		
Sizzling Prawns	(GF)	6.5
<i>Sautéed in chilli and garlic</i>		
Crispy Calamari	(GF)	6.5
<i>Served with homemade aioli</i>		
Mini Chorizo	(GF)	6
<i>Served in honey with red peppers, potatoes and sherry vinegar</i>		
Tomato & Manchego Pinxto	(V/*)	5
<i>Served on toasted sourdough bread</i>		
Serrano Ham	(GF)	7
<i>Thin slices of Spanish ham served with olives, sundried tomatoes, dressed mixed leaves</i>		
Hummus	(V/*/**)	4.5
<i>Served on toasted flatbread with chilli oil</i>		
Starters:		£
Chefs Sopa del Dia	(V/*/**)	6.5
<i>Served with rustic bread</i>		
Chicken Liver Parfait		7
<i>Sourdough, port & bacon jam, shallot & mushroom crumb</i>		
Goats Cheese Mousse	(M)	7
<i>Buckwheat & pumpkin seeds, seasonal squash puree, honeycomb</i>		
Tea Smoked Duck Breast		8
<i>Plum & ginger spiced granola, baby beetroot, lemongrass</i>		
Marinated Chicken Skewer		7
<i>Satay sauce, Asian slaw</i>		
Sautéed Wild Mushrooms	(M)	7.5
<i>Toasted sourdough and maderia cream</i>		
Pan Seared Scallops		11
<i>Fennel & orange puree, pork cheek, apple vinaigrette</i>		

Please turn over



Meat:		£
Walton Lodge Lamb Rack	(GF)	24
<i>Lamb fat fondant potato, baby leeks, cauliflower, baby carrots</i>		
Pancetta wrapped Pork Fillet	(*)	21
<i>Braised belly pork, pork cheek croquette, root vegetables, red cabbage puree, calvados sauce</i>		
Chicken Supreme	(GF)	18
<i>Dauphinoise potatoes, tender stem broccoli, peas à la Francais</i>		
8oz Walton Lodge Burger	(*)	16
<i>Monterey jack cheese, crispy pancetta, chefs relish, dual fried chips</i>		
Oven Roasted Duck Breast	(GF)	19
<i>Potato terrine, beetroot, roasted celeriac, crispy kale, port sauce</i>		

Josper:		£
<i>All steaks are served with roasted vine tomato, dual fried chips and dressed watercress</i>		
8oz Fillet Steak	(GF)	30
10oz Ribeye Steak	(GF)	28
<i>Sauces: Peppercorn, Bearnaise, Diane, Blue cheese, Jus</i>		3.5

Fish:		£
Cocina Fish & Chips		14.5
<i>Mushy peas and tartar sauce</i>		
Market Fresh Fish of the Day	(GF)	TBC
<i>supplied by 'The Gentleman Fishmonger'</i>		
<i>Served with Chefs selection of garnish</i>		
Chinese Spiced Halibut Fillet		24
<i>Crab & ginger spring roll, sweet potato puree, pak choi, sesame greens</i>		

Vegetarian:		£
Pumpkin & Butternut Squash Risotto	(V/**)	14
<i>Toasted seeds, broad beans, radish</i>		
Autumnal Vegetable Wellington	(V/GF)	16
<i>Crumbled feta cheese, courgette, butternut squash puree</i>		
Sweet Potato & Chick Pea Curry		13.5
<i>Rice - naan</i>		

Sides:	£
<i>Beer battered onion rings</i>	4.5
<i>Creamed mashed potato</i>	4.5
<i>Dual fried chips</i>	4.5
<i>Mixed side salad</i>	4.5
<i>Seasonal vegetables</i>	4.5



Please turn over