

Cocina
AT casa

Menú del día

TWO COURSES FOR £25 | MONDAY – FRIDAY

Soup of the day (V)

Homemade sourdough bread

Teriyaki Chicken Skewers

Asian slaw, coriander

Thai Style Mussels (GF)

Soy & coconut broth

Tomato & Feta Bruschetta (V)

Sundried tomato, feta, pesto

Beef Cheek (GF)

Confit garlic mash, kale, jus, crispy onions

Korean Cauliflower Stir Fry (V)

Egg noodles, spring onion, cashew nuts

Fish & Chips

Served with mushy peas & tartare sauce

8oz Rump Steak (GF)

Twice-cooked chips, roasted cherry tomatoes, rocket

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

All our dishes are freshly prepared and cooked to order, please note that some dishes may have a longer wait time. Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies. Some dishes can be adapted, please ask a member of the team who will be delighted to assist you. We regret that we cannot guarantee our dishes are totally nut-free.

Thank you, we appreciate your support and custom.