

A warm welcome to *Cocina at Casa*. Please settle in and enjoy your experience with us. We specialise in serving quality, well-cooked meats and fish and a wide range of flavoursome small plates and sides to create a sociable dining experience, enjoyable for all.

We want to celebrate the sociable style of dining seen in Spain, which really brings people together to enjoy good company and great food cooked with patience and passion.

## TAPAS

We recommend sharing three or four dishes between two or simply enjoying alone as a starter.

<b>Casa sourdough &amp; Spanish Gordal olives (V/VG)</b> 🍷	7
Served with sun-dried tomatoes	
<b>Patatas bravas (V)</b> 🍷	7
Fried potatoes with a spicy paprika sauce and Casa aioli	
<b>Manchego cheese &amp; Serrano ham croquettes</b>	8
With roquette leaves and salsa fresca	
<b>Gambas pil pil</b>	11
King prawns sauteed in chilli & garlic olive oil	
<b>Honey glazed chorizo</b> 🍷	8
Sautéed chorizo glazed with honey & parsley	
<b>Smokey Padron peppers (V/VG)</b> 🍷	7
Sautéed in olive oil & sea salt	
<b>Crispy calamari</b>	10
Seasoned with sea salt with Casa aioli	
<b>Korean cauliflower (V/VG)</b> 🍷	8
Glazed in soy & gochujang	
<b>Smoked aubergine (V/VG)</b> 🍷	8
Served with tahini purée & sourdough croutes	
<b>Albondigas</b> 🍷	8
Meatballs with Piquillo pepper sauce & sour cream	
<b>Crispy soy glazed pork belly</b>	11
With sesame seeds and spring onion	
<b>Scallops</b>	14
Pan roasted scallops, morcilla crumb, pea purée & diced pancetta	

## MAINS

<b>Casa paella</b>	27
Bomba rice, shellfish bisque, mussels, squid, gambas, confit pork & brunoise vegetables	
<b>Smoked aubergine paella</b>	22
Roast aubergine, tahini, confit spiced onion, dukkah, roquette & pomegranate	
<b>Lemon thyme pan-seared cod loin</b>	28
Saffron fondant potato, roast cauliflower textures, wilted spinach & herb oil	
<b>Walton Lodge Farm rump of lamb</b>	25
Dukkah crust, baba ghanoush, chargrilled courgettes, harissa, whipped feta, roast garlic mash & jus	
<b>Roasted Yorkshire chicken supreme</b> 🍷	21
Squash purée, pressed potato, heritage carrots, chicken skin crumb, king oyster mushroom jus	
<b>Casa Walton Lodge burger</b> 🍷	18
Pancetta, Cheddar, red onion jam, lettuce, harissa orange coleslaw & fries	
<b>Fish of the day</b>	Market price
Daily fresh whole or fillet of fish cooked on our Jospier Grill or pan-fried with seasonal accompaniments	
<b>Vegetarian del dia</b> 🍷	25
Daily fresh vegetarian or vegan special prepared by our kitchen team with produce from Walton Lodge Farm garden	

## SIDES

<b>Triple-cooked chips (V/VG)</b>	
<b>Truffle &amp; aged Manchego cheese fries (V)</b>	
<b>Roast garlic mash (V)</b>	
<b>Casa Caesar salad, anchovies, aged Manchego, croutons</b>	
<b>Tomato salad, pickled shallot, mint &amp; cucumber yoghurt (V)</b>	
<b>Buttered seasonal greens (V)</b>	
<b>Garlic &amp; tarragon wild mushrooms (V)</b>	

## THE JOSPER GRILL

Inspired by all things Spanish, our meat is cooked in a charcoal-fired Jospier Grill, which imparts a smokey flavour and famously results in tender, juicy, and fragrant meat. We use the finest cuts of meat including home reared Belted Galloway rare breed cattle from our own Walton Lodge Farm Estate. Our sides and small plates are also cooked with love and care from the finest freshly sourced ingredients.

The **Jospier Grill** was invented by Josep Armangué and Pere Juli in Spain in 1969. It's celebrated for achieving the perfect chemical reaction between amino acids and reducing sugars that gives browned food its distinctive flavour. It is famous for its ability to cook at heat with charcoal but with the precision of an oven.

## STEAKS

<b>8oz Bavette</b> 🍷	21
<b>8oz Flat iron</b> 🍷	
<b>8oz Rump</b>	18
<b>10oz Ribeye</b>	
<b>10oz Sirloin</b>	
<b>8oz Fillet</b>	
<i>Served with triple-cooked chips, roquette leaves, grated aged Manchego cheese &amp; smoked paprika roasted vine tomato.</i>	

## PORK

<b>Pork ribeye with fennel, honey &amp; paprika</b>	6
This is a uniquely flavoursome and tender cut of pork from our rare breed pigs at Walton Farm Lodge Estate. Succulent and with a balance of meatiness and fat, this is served with fennel, honey and paprika to elevate the dish.	
<b>Pork loin with fennel, honey &amp; paprika</b>	6
<b>Pork tenderloin with fennel, honey &amp; paprika</b>	5
<b>Pork shoulder with fennel, honey &amp; paprika</b>	6
<b>Pork belly with fennel, honey &amp; paprika</b>	6
<i>Served with triple-cooked chips, roquette leaves, grated aged Manchego cheese &amp; smoked paprika roasted vine tomato.</i>	

## CUTS FOR SHARING

<b>16oz Cote de Boeuf</b>	18	65
Elevate the steak occasion with this remarkable bone-in ribeye steak. Translating to 'beef rib', from its origins in France, this is an incredibly versatile and flavoursome cut. It is made all the better for sharing. Ideally served medium-rare.		
<b>16oz Chateaubriand</b>	34	72
Originating in 19th-century France, this is a timeless classic. A truly luxurious dish that takes all that is great about a fillet – a thick fillet of beef steak – and elevates it somehow. Tenderness and flavour combined, it's ideally served rare or medium rare as the centre should remain pink.		

## SAUCES & BUTTERS

<b>Peppercorn sauce</b>	24	4
<b>Wild mushroom sauce</b>		4
<b>Blue cheese sauce</b>		4
<b>Romesco sauce</b>		3
<b>Chimichurri sauce</b>		3
<b>Mantequilla casera</b>		3

(V) Vegetarian (VG) Vegan

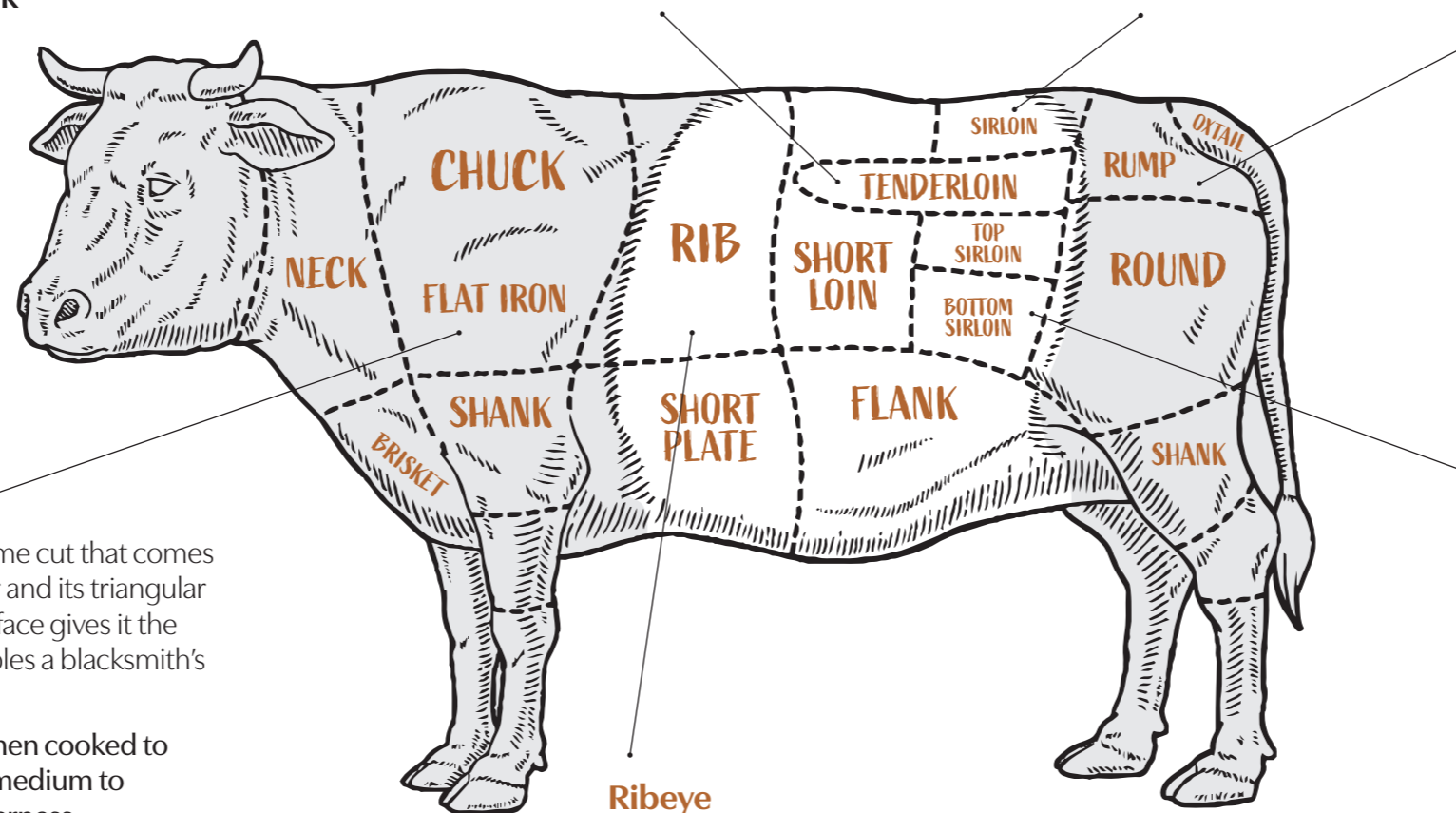
All our dishes are freshly prepared and cooked to order. Please inform a member of our team of any specific dietary requirements, intolerances or allergies. Some dishes can be adapted. We regret that we cannot guarantee our dishes are totally nut-free. Thank you, we appreciate your support and custom.

## KNOW YOUR STEAK

Welcome to Cocina at Casa, where our expertly selected steak menu and charcoal-fired Jospier Grill ensures an exceptional dining experience. Whether you're an avid meat lover or simply a curious foodie, we offer a variety of prime cuts to satisfy all palates.

For a perfect selection, consider the texture first – if you want something buttery soft, opt for the fillet. If you're after something with a bit more substance, the ribeye is your go-to! Next, ponder the flavour – once again, the ribeye stands out for its rich, beefy taste. And finally, think about how you like it cooked.

Our menu offers suggestions, but the choice is yours. Just let us know, and our chefs will prepare your steak exactly to your liking.



### Fillet

Also known as tenderloin, this is the ultimate steak if you're looking for tenderness. Cut from the lower middle of the back, it should have a buttery texture on cutting and should be a leaner option.

Ideally, it is served medium-rare or rare, but as always, we will adjust it to your liking.

### Sirloin

Sirloin is officially the UK's favourite cut! It comes from the back part of a cow, near the rear legs. Whilst not as tender as a fillet, it is still a really tender cut and it is lean, juicy and flavoursome.

Best served medium-rare for the best balance of tenderness and flavour.

### Flat Iron

This is a flavoursome cut that comes from the shoulder and its triangular shape and flat surface gives it the name as it resembles a blacksmith's flat iron.

This cut is best when cooked to medium-rare or medium to maintain its tenderness.

### Ribeye

This is one of the most popular steaks globally, and for very good reason. Otherwise known as entrecôte or scotch fillet, this cut has done little work and has a lovely tender texture.

With the marbled fat running through, this steak is best served medium to medium-rare.

### Rump

Sourced from the hindquarters of the animal, this is a flavourful choice for those who prefer robust flavours. It is not as tender as sirloin, but it has a great meaty texture and a rich beefy flavour.

This steak is best cooked medium-rare to medium.

### Bavette

This is a flavourful cut taken from the bottom sirloin. Cooked to perfection, it boasts a tender texture and rich marbling.

For the best taste experience, we recommend you enjoy it medium-rare.