

Cocina Restaurant

Ask a member of the team for our daily specials.

Tapas (We recommend 2/3 dishes between two people, for a starter)

Pan con tomate toasted bread topped with garlic and vine ripened tomatoes	£ 3.5
Fresh calamares (*) in a light tempura batter with aioli	5.5
Sizzling prawns (GF) sautéed in chilli and garlic	6
Pimientos de padrón (V/GF) flash fried and salted small green peppers. About one in five are spicy hot...a form of Spanish 'Russian Roulette'	4.5
Chorizo (GF) caramelised chorizo with sweet peppers	5.5
Bacon and cheese croquettas served with a spiced tomato salsa	5.5
Dates wrapped in bacon (GF) dates with a hint of brandy wrapped in smoked bacon	5.5
Serrano ham (GF) full plate or half plate	6/12

Starters

Chefs soup of the day (V/*)	£ 6
Maple braised pig cheeks Celeriac and blackberry remoulade / pickled blackberries / pastry tuile	8
King scallops Calvados reduction / compressed apple / caramelised apple / crispy pancetta / black pudding	10.5
Beetroot pannacotta (GF) Goats cheese / beetroot tapioca / beetroot gel / beetroot carpaccio	7
Curried salmon gravadlax Pickled cucumber / mango / poppadom	7.5
Caesar salad (*) Olive oil croutons / anchovies / parmesan shavings (Add chicken or prawns)	5/9
Casa charcuterie board (*) (for two to share) Thinly sliced Serrano ham / paprika cured pork loin / chorizo / brie / shaved manchego / fresh figs / toasted sour dough	7/13 17

Josper (Charcoal fired oven from Barcelona)

Using the finest Derbyshire meat which has been hung for 28 days to allow the flavours to develop.

Whole sea bass stuffed with lemon and fennel (GF) Prawn, caper & lemon butter sauce / sautéed new potatoes / spinach / samphire	£ 25
10oz Rib-eye	25
10oz Sirloin	26
6oz Fillet	25
8oz Fillet	30
<i>All steaks are served with a choice of mashed potato or dual fried chips and vine tomato</i>	
Sauces Blue cheese, Diane sauce, Béarnaise, peppercorn, hollandaise	3.5

*All Steaks are Gluten Free

Mains

Roast fillet of Halibut (GF) Hazelnut & tarragon butter sauce / girolles / garlic mash / spinach / baby leeks	£ 26
Seared fillet of bream (GF) Crayfish / pea puree / mussels / butter beans / Jerusalem artichoke / crispy rocket / white wine sauce	21
Walton Lodge fillet of pork (*) Wrapped in Serrano ham / pearl barley / kale / pickled red cabbage / black pudding / pork quavers / jus	21
Walton Lodge lamb rump Lamb shoulder / goats milk tuile / kale / leeks / bubble and squeak / rosemary jus	26
Marinated chicken supreme (GF) Sweet chilli sauce / chicken thigh spring roll / bok choy / rice cracker	20
Mixed paella (GF) Spanish calasparra rice / pork / shellfish / chicken / white fish / flavoured with saffron <i>(serves 2 people, 30 minute preparation time)</i>	27 <small>per person</small>
Sweet potato, spinach and pecan wellington (V) Wild mushrooms / sautéed fine beans / tenderstem broccoli / blue cheese sauce	16
Tomato and mozzarella risotto (GF/V) Heirloom tomatoes / watercress / parmesan tuile	14.5

Sides (*All sides except onion rings are gluten free)

Dual fried chips	£ 4.5 <small>all sides</small>
Dual fried chips with garlic and aioli	
Beer battered onion rings	
Patatas Bravas, potato in hot tomato and garlic sauce	
Green beans	
Char-grilled Mediterranean vegetables	
Rocket and parmesan salad with balsamic dressing	
Selection of seasonal vegetables	
Green side salad	
Mixed side salad	
Aioli	2

We use the finest locally sourced meat, and where possible our meat is reared and sourced from Walton Lodge Farm, just four miles away. Our beef is from Belted Galloway and Highland Cattle. The lamb we use is Greyface Dartmoor and Texel, our pork is from Saddleback Pigs.

Please note on Saturdays:

- A service charge of 10% is applicable to all groups of 10 or more

- A minimum spend of £25.00 per person on food applies from 7pm - 10pm

All of our dishes are available for children in half portions, at half the price! Gratuities are not included, but are always appreciated - Gracias!

(V) Vegetarian, (GF) Gluten Free, (*) These dishes can be Gluten Free if required.

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