

# Cocina Restaurant

All Day Dining Menu  
Served between 09:30 - 15:00

## Brunch £

- Eggs Benedict** (\*) 8  
*Served with ham & poached eggs on a toasted muffin with hollandaise sauce*
- Eggs Royale** (\*) 8  
*With smoked salmon & poached eggs on a toasted muffin with hollandaise sauce*
- Peperonata** (\*) 9  
*Served with sourdough bread, baked eggs, chorizo & a rich tomato sauce*

## Lunch Classics £

*Please note all Sandwiches, Wraps & Panini's are served with crisps*

- Casa Club** (\*) 10  
*Grilled chicken, Walton lodge bacon & egg with sliced tomato, crisp lettuce & aioli*
- Crispy Chicken Wrap** 8  
*With baby gem lettuce, parmesan tuile & Caesar dressing*
- Bacon & Brie Panini** 7  
*Served with chilli jam & a side salad*
- Hoi Sin Glazed Duck Wrap** 8  
*With shredded Confit duck leg and oriental vegetables*
- Cocina Pepito** 9  
*A 6oz rump steak dressed in chimichurri salsa, Dijon aioli & dressed leaves*
- Caramelised Goats Cheese Salad** (V/GF) 12  
*With candied beetroot, walnuts, orange segments & a citrus dressing*
- Classic Caesar Salad** (\*) 10  
*Fresh gem lettuce with croutons, parmesan and anchovies*  
*Add Chicken or Prawns for £4.5*

## Pizzas £

- Chorizo & Red Pepper**  
13.5  
*Served with Manchego, chilli & spinach*
- Buffalo Mozzarella & Sun-Dried Tomatoes** (V) 12  
*With fresh basil & pesto*
- Serrano Ham & Wild Mushroom** 13  
*Served with rocket*
- BBQ Chicken** 13  
*With red onion & paprika*

## Cocina Comforts

- Walton Lodge Burger** (served pink) 16  
*6oz rump patty, smoked brisket, black bomber cheddar, pancetta & dual fried chips*
- Cocina Fish & Chips** 14  
*Served with mushy peas & tartar sauce*
- Spiced Chickpea & Quinoa Burger** (V/\*/\*\*) 12  
*With a chipotle mayonnaise, dressed leaves & dual fried chips*
- Sweet Potato & Chickpea Curry** (V/VG/\*) 12  
*Served with spiced almonds, wilted spinach, pilau rice & Thai crackers*  
*Add Chicken or Prawns for £4.5*

# Cocina Restaurant

All Day Dining Menu  
Served between 09:30 - 15:00

## Tapas

We recommend ordering 2-3 dishes per person

<b>Calamari</b>	5.5
<i>Lightly fried squid in tempura batter served with aioli</i>	
<b>Chorizo Sausage</b> (GF)	4.5
<i>Cured &amp; smoked sausage drizzled in honey with sweet peppers</i>	
<b>Croquetas de Jamon</b>	4.5
<i>Deep fried croquettes with a blend of ham &amp; cheese served with a spiced tomato salsa</i>	
<b>Gambas Pil Pil</b> (GF)	4.5
<i>Sizzling hot tiger prawns in garlic, chillies, paprika and onion</i>	
<b>Pan con tomate</b> (V/**/*)	5
<i>Homemade rustic bread with tomato salsa &amp; chives</i>	
<b>Pan y Aceitunas</b> (V/VG/*)	5
<i>Green &amp; black marinated olives with rustic bread, olive oil &amp; balsamic vinegar</i>	
<b>Brochetas de Panceta</b> (GF)	4.5
<i>Sticky belly pork with a pineapple glaze, sprig onion &amp; peppers</i>	
<b>Tomate Seco y Mozzarella Arancini</b> (V)	4
<i>Sun-dried tomato &amp; mozzarella arancini with a pesto cream sauce</i>	
<b>Miso &amp; Honey Infused Halloumi</b> (V/**/*)	7
<i>Served with diced peppers &amp; sesame</i>	

**Sides** All sides are £4.5

Dual Fried Chips  
Onion rings  
Sweet potato fries  
Ribbon Salad with a citrus dressing  
Tenderstem broccoli in almond butter

## Desserts

<b>Warm Chocolate Brownie</b>	6
<i>With fresh berries &amp; vanilla ice cream</i>	
<b>Lemon Tart</b>	6
<i>Served with fresh raspberries &amp; raspberry sorbet</i>	
<b>Baked Vanilla Cheesecake</b>	6
<i>With a spiced berry compote</i>	
<b>A selection of Spanish &amp; Locally sourced cheeses</b>	8
<i>Served with chefs homemade seasonal chutney, fresh fruit &amp; crackers</i>	

(V) Vegetarian, (VG) Vegan, (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.