

## The Jospier Grill

Our charcoal fired oven from Barcelona!

The Jospier Grill has helped give Cocina a point of difference, we demanded something that would set us apart. We use the finest Derbyshire meat which has been hung for 28 days to allow the flavours to develop. Did you know steak is not the only thing you can grill over charcoal...

### From the sea

Served with your choice of side

#### Whole Sea Bass (GF)

With lemon and fennel and a caper butter sauce

#### Tuna Steak (GF)

Served on a bed of ribbon salad with a chimichurri sauce

### From the farm

#### 12oz Gammon Steak

Served with dual fried chips, pineapple salsa, fried egg and a dressed salad

#### Casa Burger (\*)

6oz rump tail patty, smoked brisket, black bomber cheddar, smoked pancetta and dual fried chips

#### 8oz Fillet Steak

#### 10oz Sirloin Steak

#### 16oz T-bone Steak

All steaks are gluten free, served with roast vine tomato, watercress and your choice of side

#### Steak sauce

Peppercorn / Diane / Béarnaise / Blue cheese / Red wine jus / Aioli

### Sides

#### Garlic wild mushrooms (V/GF)

#### Sautéed green beans and shallots (V/GF)

#### Patatas bravas (V)

#### Beer battered onion rings (V)

#### Dual fried chips (V)

#### Ribbon salad / citrus vinaigrette (VG/GF)

#### Rocket and parmesan / herb dressing (GF)

#### Creamed potatoes (V/GF)

#### Sautéed tenderstem broccoli in almond butter

£

25

26

£

18

16

33

30

37

4

£5

# Cocina Restaurant

Wherever possible we celebrate seasonal homegrown produce directly from the owner's farm Walton Lodge. Located just four miles away bordering the Peak District in the heart of Derbyshire, the farm produces some of the finest produce in the area. The livestock are able to graze and wander around the natural grass and woodlands on the 250-acre estate, ensuring a quality of care that is second to none.

Our beef is from Belted Galloway and Highland Cattle, our lamb is Greyface Dartmoor and Texel and our pork is from Saddleback Pigs.

(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.

All dishes are available for our takeaway service.

A service charge of 10% will be applied to all tables of 6 or more.

Gratuities are not included but are always appreciated – Gracias



## Sharing Plates

We recommend 3 - 4 dishes between two people or enjoy alone as a starter

### Croquetas de Jamon

Fried croquetas with a ham & cheese served with a spiced tomato salsa

### Lightly Fried Calamari

Made in our signature batter

### Sticky Belly Pork (GF)

Glazed in soy and miso with spring onion and peppers

### Gambas Pil Pil (GF)

Sizzling hot tiger prawns in garlic, chillies, paprika & onion

### Chorizo Sausage (GF)

Cured & smoked sausage glazed in honey and sweet peppers

### Pan Con Tomate (VG/\*)

Served on sourdough bread with a tomato salsa, olive oil, garlic and salt

### Serrano Ham (GF)

Thin slices of Spanish ham, olives and sun dried tomatoes

### Paprika Spiced Monkfish (GF)

With a creamy bisque sauce and buttered samphire

### Crab Cigars

Thai vegetable ribbon salad with a lime aioli

### Korean Fried Cauliflower

Glazed in mirin and honey, topped with toasted sesame seeds

### Mussels Picante (GF)

Served in a rich chorizo and tomato sauce with sourdough bread

### Applewood Spring Roll

A smoked cheddar and courgette stuffed spring roll

### Maple Glazed Pigs Cheeks (GF)

With pancetta, onion and baby gem lettuce

### Seared Tuna Steak

Served with charred pak choi and a ponzu dressing

### Chicken Satay (GF)

A vermicelli noodle salad, topped with toasted peanuts

### Sauteed Creamy Wild Mushrooms

Served on toasted sourdough and a madeira crème sauce

£

6.5

6.5

7

7.5

6.5

5

8

10

9.5

6

8

7

8

11

7.5

7.5

### Pan y Aceitunas

Locally sourced farmhouse bloomer from Bakewell Bakery, green & black marinated olives

£5

## Cocina's Signature Starters

£

### Pan Seared Scallops (GF)

Served with crispy belly pork, black pudding, compressed apples with a drizzle of calvados reduction

12

### Oak Smoked Salmon (\*)

Cold smoked salmon mousse with a lemon gel, compressed cucumber, pea velouté topped with a wafer

8.5

### Crispy Goats Cheese (V)

Textures of beetroot, sautéed artichoke, toasted seeds and a citrus dressing

7.5

### Chefs Sopa Del Día (VG/\*)

Chefs special soup of the day

6.5

## Signature Main Plates

£

### Pan Roasted Venison Loin (GF)

Served with smoked pancetta, a glazed goose fat fondant potato, Jerusalem artichoke puree, kale and butternut squash finished off with a red wine sauce

28

### Stuffed Chicken Supreme (GF)

Roast chicken stuffed with spinach and mozzarella served with a Hasselback potato, sauteed tender stem broccoli and a wild mushroom velouté

21

### Rolled Confit Walton Lodge Belly Pork (GF)

Stuffed with lemon and fennel with creamed potato, roasted celeriac, savoy cabbage and a charcuterie jus

23

### Market Fish Of The Day

Your server will explain the Chefs selection of garnishes and the price

### Cauliflower and Butternut Squash Curry (GF/V)

Masala lentils, wilted spinach and tapioca crackers

16

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