

Cocina

AT casa

A la Carte Menu

WALTON LODGE FARM

Wherever possible we celebrate seasonal homegrown produce directly from our owner's farm, Walton Lodge. Located just four miles away bordering the Peak District in the heart of Derbyshire, the farm offers 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.

Pan y Aceitunas

£5

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

Sharing Plates

£

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

Charred Tender Stem Broccoli (GF/V)

7

Satay sauce, toasted peanuts

Bacon and Smoked Cheese Croquettes

8

Tomato salsa

Korean Cauliflower (V/VG/DF)

8.5

Glazed in soy and goujijyang

King Prawns (GF)

9

Sauteéd in chilli and roasted garlic

BBQ Glazed Short Rib of Beef (GF)

11

Crispy onions, shitake mushroom, Henderson's ketchup

Harissa Spiced Lamb Chops (GF)

14

Charred asparagus, salsa verde

Crispy Monkfish

12

Toasted coconut, mango and katsu sauce

Chilli and Szechuan Pepper Baby Squid (GF/DF)

8

Sesame seeds and chilli jam

Serrano Ham (*/DF)

12

Mixed olives, sundried tomatoes, sourdough

Sauteed Wild Mushrooms (V)

9

Blue cheese, spinach and toasted seeds

Chorizo Sausage

8.5

Cured and smoked sausage glazed in honey and sweet peppers

With fish sharing plates



Albarino Orballo (Spain, Rias Baixas)

With vegetarian sharing plates



Jole Montepulciano D'Abruzzo (Italy, Abruzzo)

Cocina's Signature Starters £

Maitake Mushroom, Buckwheat and Pea Risotto (V/VG/DF) 9

Burnt grapefruit, wild garlic oil

Pan Seared Scallops (GF) 14

New season leek and jersey royal velouté, pancetta and onion hash

 **Bellefontaine Chardonnay** (France, Languedoc)

Devon Crab (GF) 12

Devon crab katsu, spiced brown crab mayonnaise, charred corn, watercress purée, yuzu oil

 **MOKO Black Sauvignon Blanc** (New Zealand, Marlborough)

Chef's Sopa Del Dia (V/*) 7

Chef's special soup of the day – ask your server for today's recipe

Signature Main Plates

Walton Lodge Belly Pork (*)** 25

Glazed in soy and miso, pork & lemongrass dumplings, pak choi, Asian slaw, ponzu dressing

 **Pablo Y Walter Malbec** (Argentina, Mendoza)

Pan Roasted Chicken Supreme (GF) 24

Spinach & leek terrine, sautéed Jersey royals, tarragon sausage, confit carrot, red wine sauce

 **Domaine de La Motte Chablis** (France, Burgundy)

Pan Roasted Duck Breast (GF) 27

Confit duck fat potato, fennel & caraway velouté, calva nero cabbage balls, pickled beetroot fondants

 **Adobe Reserva Pinot Noir** (Chile, Bio Bio)

Walton Lodge Cannon of Lamb 34

Rosemary herb crust, crispy lamb belly, pea & mint velouté, Wye Valley asparagus, heritage baby carrots, wild garlic foam, lamb jus

 **Rocamar Tempranilo** (Spain, Penedès)

Market Fish of the Day

Your server will explain the Chef's selection of garnishes and the price

Butternut Squash, Spinach and Feta Filo Tart (V) 21

Spring vegetable salad, radish, truffle shavings, crispy potato

Pea and Goat's Cheese Risotto (V/GF//***)** 19

Courgette, crispy leeks, basil oil

 **Alberino Orballo** (Spain, Rias Baixas)

The Josper Grill

Our charcoal-fired oven from Barcelona! We use the finest Derbyshire meat, which has been hung for 28 days to allow the flavours to develop. Did you know that steak is not the only thing you can grill over charcoal...

From the Sea

Served with your choice of side

£

Whole Sea Bass (GF)

29

With lemon and fennel and a caper butter sauce



Tinpot Hut Sauvignon Blanc (New Zealand, Marlborough)

From the Farm

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

8oz Fillet Steak

37

10oz Sirloin Steak

32

Chateaubriand to share

80

With your choice of two sides

Steak Sauces

4.5

Peppercorn / Diane / Blue Cheese / Béarnaise



Don Jacobo (Spain, Rioja)

Casa Burger (*)

21

6oz rump tail patty, smoked brisket, Black Bomber cheddar, smoked pancetta and dual fried chips

Sides All £6

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 Tender Stem Broccoli in Almond Butter (V)

(V) Vegetarian (GF) Gluten Free (VG) Vegan (DF) Dairy Free (*) Can be Gluten Free (**) Can be Vegan (***) Can be Dairy Free

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 of any specific dietary requirements or allergies. Thank you, we appreciate your custom.