

## The Jospier 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)

*Cocina*  
AT casa

A la Carte Menu

(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.

## 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

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

£5

## Sharing Plates

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

### Charred Tender Stem Broccoli (GF/V)

Satay sauce, toasted peanuts

7

### Bacon and Smoked Cheese Croquettes

Tomato salsa

8

### Korean Cauliflower (V/VG/DF)

Glazed in soy and goujijyang

8.5

### King Prawns (GF)

Sauteéd in chilli and roasted garlic

9

### BBQ Glazed Short Rib of Beef (GF)

Crispy onions, shitake mushroom, Henderson's ketchup

11

### Harissa Spiced Lamb Chops (GF)

Charred asparagus, salsa verde

14

### Crispy Monkfish

Toasted coconut, mango and katsu sauce

12

### Chilli and Szechuan Pepper Baby Squid (GF/DF)

Sesame seeds and chilli jam

8

### Serrano Ham (\*/DF)

Mixed olives, sundried tomatoes, sourdough

12

### Sauteed Wild Mushrooms (V)

Blue cheese, spinach and toasted seeds

9

### Chorizo Sausage

Cured and smoked sausage glazed in honey and sweet peppers

8.5

### 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)

Burnt grapefruit, wild garlic oil

9

### Pan Seared Scallops (GF)

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

14

 **Bellefontaine Chardonnay** (France, Languedoc)

### Devon Crab (GF)

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

12

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

### Chef's Sopa Del Dia (V/\*)

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

7

## Signature Main Plates

### Walton Lodge Belly Pork (\*\*\*)

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

25

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

### Pan Roasted Chicken Supreme (GF)

Spinach and leek terrine, sauteed jersey royals, tarragon sausage, confit carrot, red wine sauce

24

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

### Pan Roasted Duck Breast (GF)

Confit duck fat potato, fennel and carraway velouté, calva nero cabbage balls, pickled beetroot fondants

27

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

### Walton Lodge Cannon of Lamb

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

34

 **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)


Spring vegetable salad, radish, truffle shavings, crispy potato

21

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

Courgette, crispy leeks, basil oil

19

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