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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** £6.5  
*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.

**Bacon and Smoked Cheese Croquettes** 8  
*Tomato salsa*

**Korean Cauliflower (V/VE/DF)** 8.5  
*Glazed in soy and gouljyang*

**King Prawns (GF)** 9  
*Sauteed in chilli and roasted garlic*

**Harissa Spiced Lamb Chops (GF)** 14  
*Charred asparagus, salsa verde*

**Chilli and Szechuan Pepper Baby Squid (GF/DF)** 10  
*Sesame seeds and chilli jam*

**Serrano Ham (\*/DF)** 12  
*Mixed olives, sundried tomatoes, sourdough*

**Sautéed Wild Mushrooms (V)** 9  
*Blue cheese, spinach and toasted seeds*

**Chorizo Sausage** 9  
*Cured and smoked sausage glazed in honey and sweet peppers*

### Cocina's Signature Starters

**BBQ Fennel (V/GF/DF)** 9  
*Goats curd, linseed, fennel cracker, beetroot, lemon verbena*

**Pan Seared Scallops (GF)** 15  
*New season leek and jersey royal velouté, pancetta and onion hash*

**Devon Crab (GF)** 12  
*Devon crab katsu, spiced brown crab mayonnaise, watercress purée, yuzu oil*

**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 (\*\*\*)** 26  
*Glazed in soy and miso, pork and lemongrass dumplings, pak choi, Asian slaw, ponzu dressing*

**Pan Roasted Chicken Supreme (GF)** 25  
*Spinach and leek terrine, sautéed jersey royals, tarragon sausage, confit carrot, red wine sauce*

**Roasted Rack of Walton Lodge Lamb** 34  
*Pea, broad bean and pancetta fricassée, lamb fat fondant potatoes, pressed lamb shoulder, char-grilled spring onions*

**Pan Seared Fillet of Sea Bass** 28  
*Served on a prawn and sun blush tomato tagliatelle cooked in a lobster crème bisque sauce, dressed rocket and parmesan*

**Butternut Squash, Spinach and Feta Filo Tart (V)** 18  
*Spring vegetable salad, radish, truffle shavings, crispy potato*

**Pea and Goat's Cheese Risotto (V/GF/\*\*/\*\*\*\*)** 17  
*Courgette, crispy leeks, basil oil*

### 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 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

**Steak Sauces** 4.5  
*Peppercorn / Diane / Blue Cheese / Béarnaise*

**Casa Burger (\*)** 21  
*6oz rump tail patty, 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)**