



A warm welcome to Cocina at Casa. Please settle in and enjoy your experience with us.
We specialise in serving quality, well-cooked meats and fish and a wide range of flavoursome small plates and sides to create a sociable dining experience, enjoyable for all.

We want to celebrate the sociable style of dining seen in Spain, which really brings people together to enjoy good company and great food, cooked with patience and passion.

TAPAS

We recommend sharing three or four dishes between two or simply enjoying alone as a starter.

Casa sourdough (V) 🍴	7
Spanish olives, sun dried tomatoes	
Patatas bravas (V) 🍴	7
Fried potatoes, paprika sauce, aioli	
Manchego & Serrano croquettes 🍴	8
Manchego cheese, roquette, salsa fresca	
Gambas pil pil	11
Sautéed king prawns, chilli & garlic	
Honey glazed chorizo	11
Sautéed chorizo, Walton Lodge honey, parsley	
Stuffed Piquillo peppers (V)	9
Cream cheese stuffing, roquette leaf salad	
Crispy calamari	10
Calamari with seasoned breadcrumb coating, sea salt, aioli	
Korean cauliflower (VG) 🍴	8
Glazed with goujiang & soy	
Pan con Tomate pincho (VG) 🍴	8
Toasted sourdough, roquette, balsamic	
Albondigas 🍴	8
Meatballs, piquillo pepper sauce, sour cream	
Crispy soy glazed pork belly 🍴	11
Sesame seeds, spring onion, soy glaze	
Pan seared scallops	17
Celeriac, pickled apple, chorizo jam	

STEAKS

THE DRY AGEING PROCESS

Our cuts are carefully aged in specialised Dry Ager fridges for a minimum of 30 days. The cuts are exposed to controlled temperature, humidity, and airflow, resulting in a more tender and flavourful meat.

DRY-AGED CUTS

8oz Bavette 🍴	19
Tender texture with rich marbling Best served medium-rare	
8oz Flat iron 🍴	20
Flavoursome shoulder cut, triangular shape Best served medium-rare to medium	
8oz Rump	21
Rich robust flavour, meaty texture Best served medium-rare to medium	
10oz Ribeye	28
Richly marbled, tender, a very popular cut Best served medium	
10oz Sirloin	32
Lean, tender, flavoursome Best served medium-rare	
8oz Fillet	38
Very tender, very lean buttery texture Best served rare to medium-rare	
Served with triple cooked chips, roquette leaves, smoked paprika roasted vine tomato, confit mushroom.	

THE JOSPER GRILL

Inspired by all things Spanish, our meat is cooked in a charcoal-fired Josper Grill. It imparts a smokey flavour and famously results in tender, juicy and fragrant meat. We use the finest cuts of meat including home-reared Belted Galloway rare breed cattle from our own Walton Lodge Farm Estate.

CUTS FOR SHARING

Please ask our team for today's weights.	
Large cuts for two or more to share. Our house cuts are cut daily and will vary in weight, offered with a choice of two sauces and two side orders.	
Châteaubriand	Butcher's price per 100g
Prized cut from the fillet, exceptionally tender and lean, ideally served rare or medium-rare to maintain the tenderness of the meat. Aged in beef dripping.	
Tomahawk	Butcher's price per 100g
The 'dinosaur' steak, characterised by long rib bone and large size, grilled on the bone for full flavour. Cut from the rib of the cow, with rich marbling. Best served medium.	
T-bone / Porterhouse	Butcher's price per 100g
Two steaks in one; sirloin and fillet cut from the whole loin and cooked on the bone. A Porterhouse is a thicker cut than a T-bone. Best served rare to medium-rare.	

SPECIALITIES

Casa paella	27
Bomba rice, shellfish bisque, mussels, squid, gambas, confit pork and brunoise vegetables	
Smoked aubergine paella (VG)	22
Roast aubergine, tahini, confit spiced onion, dukkah, roquette and pomegranate	
Roasted chicken supreme 🍴	21
Citrus crushed new potato, butternut squash, wild mushroom & leek fricassee and roasted garlic cream sauce	
Walton Lodge pork ribeye	24
Triple-cooked chips, roquette leaves, smoked paprika roasted vine tomato, confit mushroom	
6oz Walton Lodge burger 🍴	20
Smoked brisket, pancetta, cheddar, red onion jam, harissa orange coleslaw, fries	
Fish of the day	Market price
Please ask a member of our team for details	
Spinach & mushroom linguine (V) 🍴	20
Cream cheese, wild mushrooms roasted garlic, roquette, parmesan	
Walton Lodge lamb rump	25
Dukkah crust, baba ghanoush, harissa, whipped feta, chargrilled courgette, garlic mash, jus	

MONDAY - FRIDAY £25PP

For exceptional value enjoy one of the following:

- One tapas or side with a main
- Three tapas and a side

All dishes marked 🍴 are included in this offer.

SIDES 🍴

Triple-cooked chips (V)	6
Truffle & aged Manchego cheese fries (V)	6
Roast garlic mash (V)	5
Casa Caesar salad	6
Garlic & tarragon mushrooms (V)	6
Sautéed green beans (VG)	6
Smoked brisket mac & cheese	7
Honey & fennel glazed carrots	6
Confit cabbage & bacon butter	6
Breaded onion rings (V)	6

SAUCES & BUTTERS

Peppercorn sauce	4
Wild mushroom sauce	4
Blue cheese sauce	4
Chimichurri sauce (V)	3
Bearnaise sauce (V)	3
Café de Paris butter (V)	3

(V) Vegetarian (VG) Vegan
All our dishes are freshly prepared and cooked to order. Please inform a member of our team of any specific dietary requirements, intolerances or allergies. Some dishes can be adapted. We regret that we cannot guarantee our dishes are totally nut-free. Thank you, we appreciate your support and custom.

WALTON LODGE FARM ESTATE

Most of our produce is from our family farm – Walton Lodge Farm Estate, less than 4 miles away. On our 360-acre farm, we specialise in rare breed animals. We have one of the largest herds of Belted Galloway cattle in England. We also breed Dorset sheep, free-range Berkshire pigs, and fresh free-range eggs. Much of our fresh fruit and vegetables are also grown and picked from our gardens when in season. We pride ourselves on having low food wastage and sustainable, farm-to-fork produce.



Fillet

Also known as tenderloin, this is the ultimate steak if you're looking for tenderness. Cut from the lower middle of the back, it should have a buttery texture on cutting and should be a leaner option.

Ideally, it is served medium-rare or rare, but as always, we will adjust it to your liking.

Sirloin

Sirloin is officially the UK's favourite cut! It comes from the back part of a cow, near the rear legs. Whilst not as tender as a fillet, it is still a really tender cut and it is lean, juicy and flavoursome.

Best served medium-rare for the best balance of tenderness and flavour.

Rump

Sourced from the hindquarters of the animal, this is a flavourful choice for those who prefer robust flavours. It is not as tender as sirloin, but it has a great meaty texture and a rich beefy flavour.

This steak is best cooked medium-rare to medium.

Bavette

This is a flavourful cut taken from the bottom sirloin. Cooked to perfection, it boasts a tender texture and rich marbling.

For the best taste experience, we recommend you enjoy it medium-rare.

Flat Iron

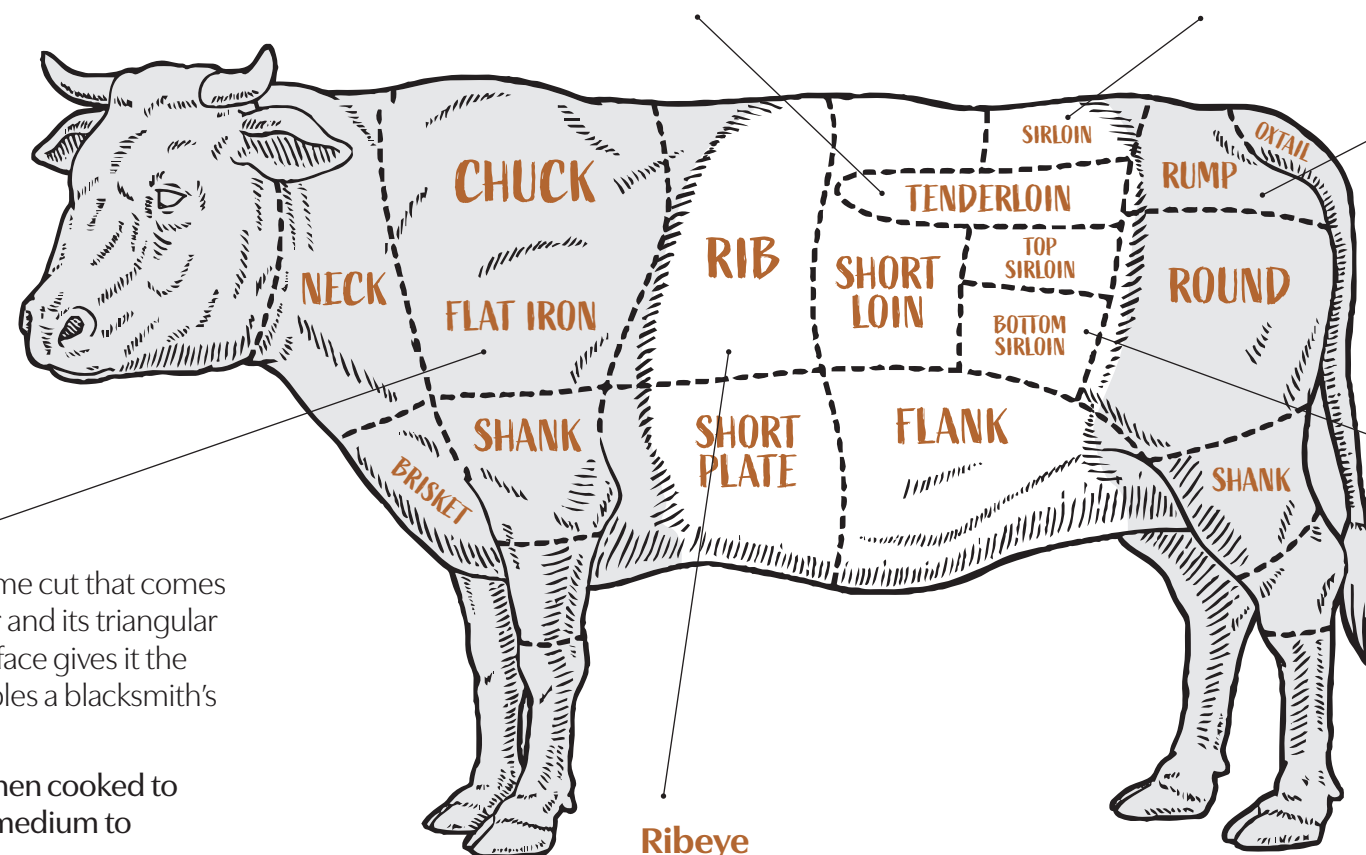
This is a flavoursome cut that comes from the shoulder and its triangular shape and flat surface gives it the name as it resembles a blacksmith's flat iron.

This cut is best when cooked to medium-rare or medium to maintain its tenderness.

Ribeye

This is one of the most popular steaks globally, and for very good reason. Otherwise known as entrecôte or scotch fillet, this cut has done little work and has a lovely tender texture.

With the marbled fat running through, this steak is best served medium to medium-rare.



KNOW YOUR STEAK

At Cocina at Casa we offer a variety of prime cuts to satisfy all palates. For a perfect selection, think texture first. If you want something buttery soft, opt for the fillet. Something with more substance? The ribeye is your go-to! Next, ponder the flavour. The ribeye stands out for its rich, beefy taste.

And finally, think about how you like it cooked. We offer suggestions but the choice is yours.

