



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, salted butter, balsamic dip	
Patatas bravas (V) 🍴	9
Fried potatoes, paprika sauce, aioli	
Manchego & Serrano croquettes 🍴	11
Roquette, salsa fresca	
Gambas pil pil	13
Sautéed king prawns, chilli and garlic, served with sourdough	
Honey glazed chorizo	12
Sautéed chorizo, Walton Lodge honey, parsley	
Padron peppers (VG)	9
Tossed in olive oil and chilli salt	
Crispy calamari	12
Seasoned breadcrumb coating, sea salt, aioli	
Korean cauliflower (VG)	8
Glazed with gochujang and soy	
Pan con tomate pincho (VG)	7
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
Artichoke purée, crispy pork belly, ponzu dressing	

MONDAY - THURSDAY £25^{PP}

For exceptional value enjoy one of the following:

- Tapas and a main
- Main and a side

All dishes marked 🍴 are included in this offer.

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

Served with triple cooked chips, roquette leaves, smoked paprika roasted vine tomato.

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	23
Rich robust flavour, meaty texture Best served medium-rare to medium	
10oz Ribeye	35
Richly marbled, tender, a very popular cut Best served medium	
10oz Sirloin	36
Lean, tender, flavoursome Best served medium-rare	
8oz Fillet	42
Very tender, very lean buttery texture Best served rare to medium-rare	

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.

SAUCES & BUTTERS

Peppercorn sauce	5	Chimichurri sauce (VG)	4
Wild mushroom sauce	5	Béarnaise sauce (V)	4
Blue cheese sauce	5	Café de Paris butter (V)	4

SPECIALITIES

Casa paella	25
Bomba rice, shellfish bisque, mussels, squid, gambas, confit pork, brunoise vegetables	
Chef's risotto 🍴	
See our specials menu	
Roasted chicken supreme 🍴	23
Fondant potato, Petits pois à la française, chicken sauce	
Walton Lodge roasted pork belly	25
Artichoke purée, creamed potatoes, braised chicory, apple jus	
6oz Walton Lodge burger 🍴	21
Smoked brisket, pancetta, Monterey Jack cheese, burger sauce, coleslaw, fries	
Fish of the day	Market price
See our specials menu	
Wild mushroom gnocchi (V)	20
Truffle cream sauce, rocket, parmesan	
Walton Lodge lamb rack	28
Pulled lamb croquette, pea and broad bean fricassee, charred baby leek, lamb sauce	

SIDES

Triple-cooked chips (V) 🍴	6
Chorizo sweet potato loaded wedges	7
Confit garlic mash (V)	7
Caesar salad 🍴	7
Broccoli cheese (V)	9
Seasonal greens (VG) 🍴	7
Gochujang glazed carrots (V)	6
Sautéed wild garlic mushrooms (V)	7
Confit cabbage & bacon butter	6
Beer battered onion rings (V) 🍴	6

(V) Vegetarian (VG) Vegan. Some dishes can be adapted to be gluten free, please ask your server. 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

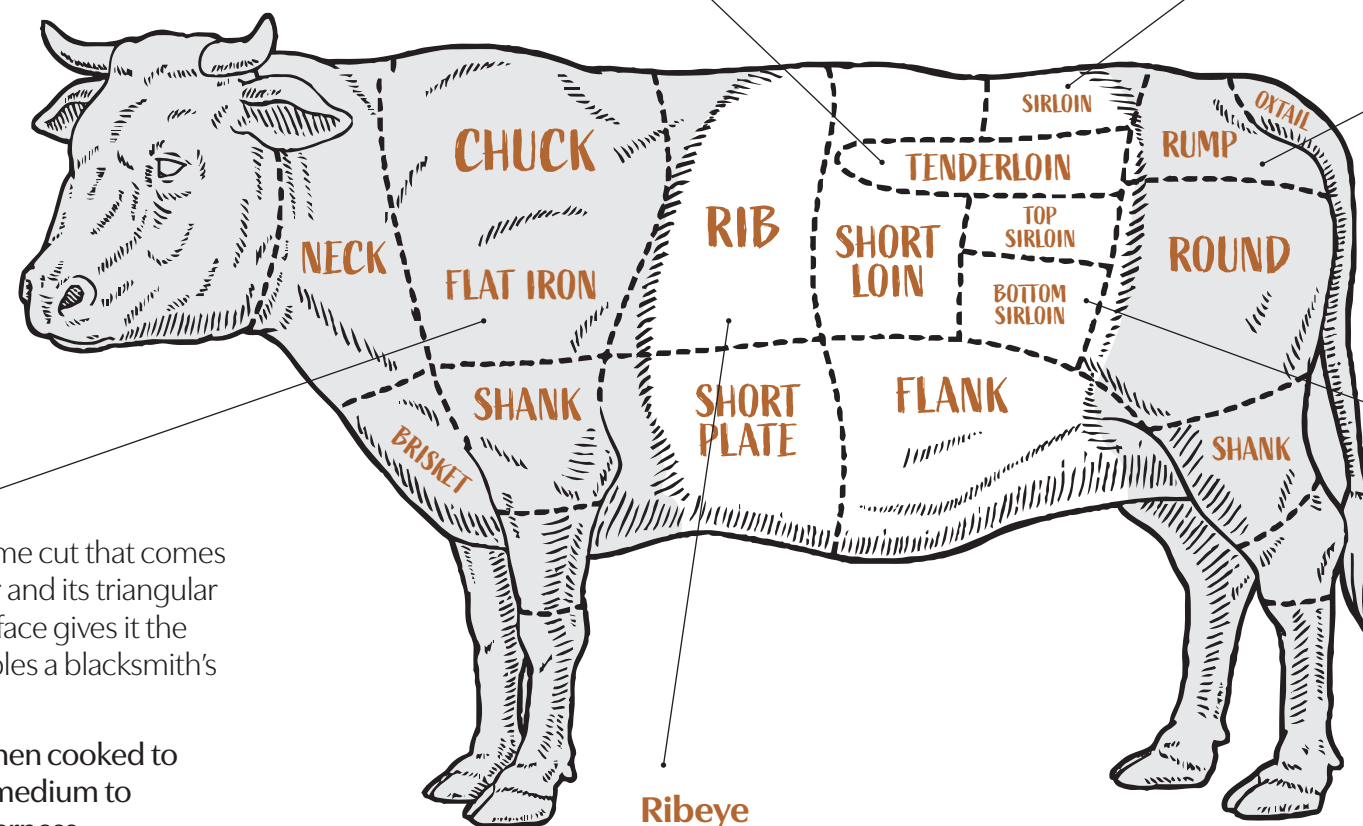
Also known as tenderloin, this is the ultimate steak if you're looking for tenderness. Cut from the lower middle of the back, it should have a buttery texture on cutting and should be a leaner option.

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.



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.

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.

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.

