Cocina AT casa

STEAK, TAPAS & GRILL

TAPAS

Casa sourdough (V) 7
Sourdough, whipped butter, Spanish olives

Beef croquettes 11
Smoked beef croquette, chipotle aioli, micro herb salad

Honey glazed chorizo 12
Sautéed chorizo, Walton Lodge honey, parsley

Walton Lodge pork belly 11
Black pudding, crackling, chorizo, smoked cannellini bean purée, jus

Albondigas 10
Meatballs, piquillo pepper sauce, sour cream

Gambas pil pil 13
Sautéed king prawns, chilli, garlic, sourdough

Crispy calamari (GF) 12
Lemon pepper calamari, smoky chilli jam

Spanish mussels 12
Sourdough, smoked paprika, saffron & garlic tomato sauce

Patatas bravas (V/GF) 9
Fried potatoes, paprika sauce, aioli

Padron peppers (VG/GF) 9
Olive oil, chilli salt

Korean cauliflower (VG) 8
Cauliflower, gochujang, soy

STARTERS

Glazed short rib (GF) 14
Carrot purée, pickled slaw, hazelnut, parsley crumb

Pan seared scallops (GF) 18
Pea purée, crispy Serrano ham, pickled shimeji mushrooms, julienne apple

Roasted hen-of-the-woods mushroom (V/GF) 12
Roasted Delica pumpkin, torched feta, toasted pumpkin seeds, sage brown butter

JOSPER GRILL

Masterfully aged for Josper-grilled perfection

Inspired by all things Spanish, our meat is cooked in a charcoal-fired Josper Grill for a tender, juicy finish and rich, smoky flavour. Our cuts are carefully dry-aged for a minimum of 30 days to enhance tenderness and flavour.

All 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*

14oz T-bone 48
Two steaks in one; sirloin and fillet cut from the whole loin and cooked on the bone – *Best served rare to medium-rare*

Pork Ribeye 22
Flavoured with paprika and fennel – *Served pink*

CUTS FOR SHARING

All served with two sides and two sauces

500g Châteaubriand 70
Prized cut from the fillet, exceptionally tender and lean
– *Best served rare or medium-rare to maintain the tenderness of the meat*

800g Tomahawk 80
The 'dinosaur' steak, characterised by a long rib bone and large size, grilled on the bone for full flavour. Cut from the rib, with rich marbling.
– *Best served medium*

SAUCES & BUTTERS

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

MAINS

Roasted chicken supreme (GF) 24
Spiced carrot purée, creamed potato, buttered baby vegetables, chicken crumb, tarragon cream sauce

Walton Lodge lamb rump 30
Bubble & squeak croquette, buttered kale, charred baby onions, red wine jus

Walton Lodge pork fillet (GF) 25
Roasted apple purée, dauphinoise potato, wilted greens, baby carrots, mustard & cider jus

Braised beef cheek (GF) 26
Creamed potatoes, buttered cabbage, jus

Walton Lodge burger 21
Blue cheese sauce, maple cured bacon, rocket, crispy shallot, fries, slaw

Casa paella 25
Bomba rice, shellfish bisque, mussels, squid, gambas, confit pork, chicken thigh, white fish, brunoise vegetables

Wild mushroom and truffle pappardelle (V) 20
Rocket, parmesan

Fish of the day Market price

Chef's risotto
See our specials menu

SIDES

Triple-cooked chips (V) 6
Honey & butter glazed carrots (V) 6
Confit cabbage & bacon butter 6
Beer battered onion rings (V) 6
Chorizo sweet potato loaded wedges 7
Mashed potato with Parmesan gratin 7
Caesar salad 7
Seasonal greens (VG) 7
Sautéed wild garlic mushrooms (V) 7
Smoked brisket mac & cheese 9

MONDAY - THURSDAY £25PP

For exceptional value enjoy one of the following:

- Tapas and a main
- Main and a side

All dishes marked are included in this offer.

(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.

Cocina AT casa

STEAK, TAPAS & GRILL

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

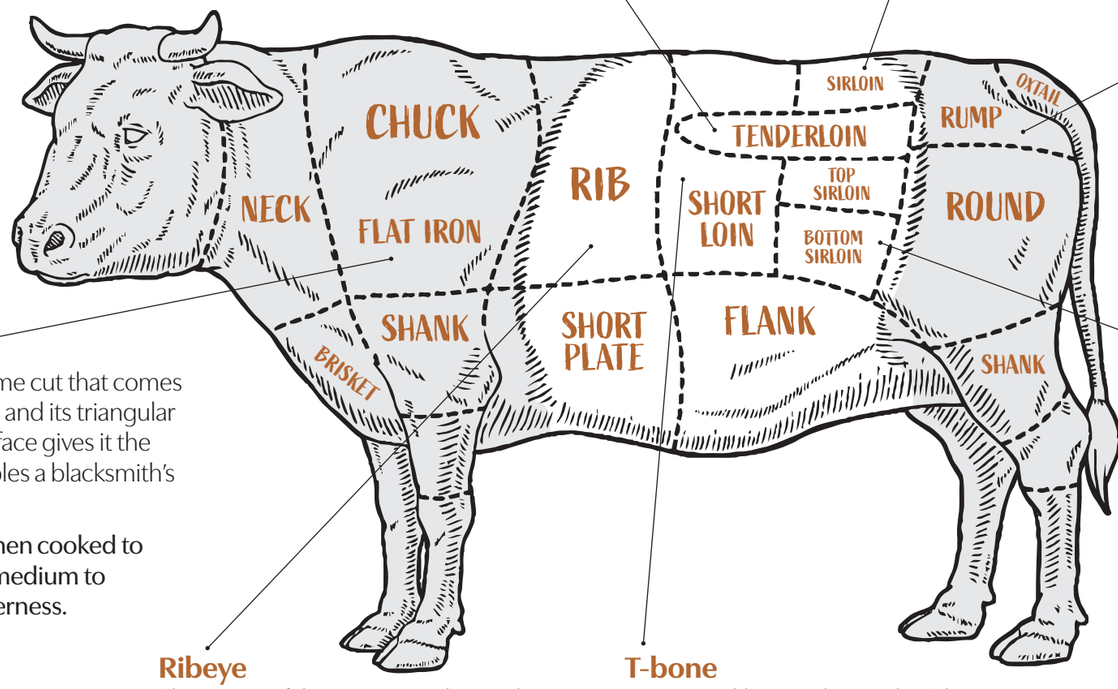
Also known as tenderloin, this is the ultimate steak if you're looking for tenderness. Cut from the lower middle of the back, it should have a buttery texture on cutting and should be a leaner option.

Ideally, it is served medium-rare or rare, but as always, we will cook 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.

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.

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.

T-bone

A true steakhouse classic, the T-bone combines two premium cuts in one: a tender fillet on one side of the bone and a flavoursome sirloin on the other. Cut from the short loin, it delivers the best of both worlds, offering exceptional tenderness alongside rich, beefy flavour.

For the perfect balance of texture and taste, we recommend it 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 rump stands out for its rich, beefy taste.

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

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