

La Cocina

DAYTIME MENU - Served until 5pm

Breakfast Served all day

Granola Bowl	Greek yogurt, granola and berry compote drizzled with local honey (V, GF)	£7.50
Coconut 'Yogurt' Bowl	With super seeds, blueberry compote, berries and toasted coconut (VE, GF)	£7.50
Trio of Freshly Baked Mini Pastries	Served with butter and preserves (V)	£4.25
Freshly Baked Croissant	Served with butter and preserves (V)	£3.95
Toasted Teacake	Served with butter and preserves (V)	£3.95
Hash Brown Stack	served with a tangy tomato sauce (V)	£6.95

Sandwiches & Toasted Paninis Served with a side salad and house coleslaw.

Grilled Halloumi and Red Peppers	in a warm ciabatta with chilli jam and gherkins (V)	£8.95
Sausage and Blue Cheese	in a warm ciabatta with onion marmalade	£9.95
Jumbo Fish Finger Sandwich	in a warm ciabatta with a tangy tartare sauce	£8.95
Tuna Melt	in a crispy ciabatta with creamy mayonnaise	£8.95
Yorkshire Ham	with a local pease pudding	£8.95
Goats Cheese	with red onion and chilli jam (V)	£8.95
Brie and Cranberry	in a crispy ciabatta (V)	£8.95
Brie and Prosciutto	in a crispy ciabatta	£9.95
Hummus and Roasted Mediterranean Vegetables	in a warm ciabatta with wild rocket (VE)	£7.95
Yorkshire Rarebit	Melted cheese sauce served on sourdough toast (V)	£7.95

Salad Bowls

Roasted Beetroot Salad	With sweet potatoes, sunflower seeds and feta (V, GF)	£10.95
Halloumi and Pomegranate	With roasted mediterranean vegetables (V, GF)	£11.95
Goats Cheese and Pear Salad	With mixed greens, local honey and walnuts (V, GF)	£10.95
Green Bean and Crispy Chickpea Salad	With salad leaves and a balsamic glaze (VE, GF)	£10.95
Grilled Chicken and Avocado Salad	With salad leaves, coleslaw and a pomegranate dressing (GF)	£11.95

Soup of the day	Served with fresh sourdough (V)	£7.95
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GF – Gluten Free | VE – Vegan | V – Vegetarian
Gluten-free pitta available with dips

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DAYTIME MENU

Tapas

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| 1. Albóndigas – Homemade pork & beef meatballs in rich tomato sauce (GF) | £8.25 |
| 5. Torreznos y Lombarda a la Madrileña – Slow-cooked belly pork with apple (GF) | £9.50 |
| 6. Pollo Rebozado – Battered chicken pieces with honey & mustard | £7.95 |
| 9. Gambas al Ajillo – Garlic prawns (GF) | £8.50 |
| 11. Calamares al Sol y Pimienta – Salt & pepper squid with garlic mayonnaise | £7.50 |
| 14. Tortilla Española – Spanish omelette with potato & onion (V, GF) | £6.95 |
| 15. Champiñones al Ajillo – Mushrooms in garlic sauce (V, VE, GF) | £6.95 |
| 16. Patatas Bravas – Fried potatoes with tomato & chilli sauce (GF, V, VE) | £6.75 |
| 18. Berenjenas a la Española – Aubergine fritters with honey & goat's cheese (V) | £7.25 |
| 21. Papas Arrugadas con Mojo – Salt-crusted potatoes with spicy dips (GF, V, VE) | £6.25 |

Charcuterie Boards 2 person – £10.95 4 person – £18.95

Spanish meat board – Spanish meats, olives, garnishes & crackers

Spanish & Yorkshire cheese board – Cheeses, olives, garnishes & crackers

Meat & cheese combination board

Sides

Aioli	£1.50	Greek salad	£4.95
Olives	£2.95	Warm roasted vegetable salad	£4.95
Skin-on fries	£3.50	Tzatziki with pitta	£5.95
Halloumi fries	£3.95	Hummus with pitta	£5.95
Bread with oil & balsamic	£3.95	Whipped feta with pitta	£5.95

Kids £6.50

Chicken goujons with fries, veggie sticks & hummus

Cheese quesadilla with tortilla chips, veggie sticks & hummus

Kids charcuterie board – meats, cheeses, crackers, fruit & garnish

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