

MENU

+ SMALL PLATES +

Curry Goat Croquettes dressed with plantain ketchup	12.5	Roasted Butternut Squash (VG)(GF) Wilted baby spinach, ackee, avocado, plantain, olives, piquant peppers & crispy kale	12.5
Lobster Mac & Cheese Balls Golden crispy batter, filled with warm, cheesy mac & lobster	16	Pimento Rubbed Chicken Wings Glazed with Cocos Signature Jerk Sauce	12.5
Deep Fried Goats Cheese With crispy rocket leaves, red onion jam	12	Pan Seared King Scallops (GF) Served in the shell with a garlic & herb butter sauce	16
Tempura Jackfruit (VG)(GF) served with Cocos signature BBQ jerk sauce.	11.5	Grilled Tiger Prawns (GF) Lemon butter and garlic with a hint of scotch bonnet	12.5
Salt & Peppered Crispy Squid drizzled with seafood sauce	12.5	BBQ Pork Belly Bites (GF) On a bed of apple and fennel slaw	11.5
Ackee & Salted Cod Croquettes (GF) Two Jamaican favourites combined into delightful bites served with a tamarind glaze	12.5	Roasted Butternut Squash Soup served with Caribbean sweetbread	9.5

+ LARGE PLATES +

Cocos Signature Jerk BBQ Chicken (GF) Served with rice & peas, fried plantain & coleslaw.	27	Whole Wild Seabream (GF) Stuffed with Ackee & paired with cherry tomatoes and tenderstem broccoli	28
Slow Roasted Pork Belly served in an apple & cinnamon reduction. served with Dauphinoise potato	27	Crispy-skin Wild Grilled Salmon Crowned with creme fraiche and caviar, served in a coconut rundown, on cassava mash	29
Curry Goat Succulent pieces of boneless goat meat, slow cooked with onions, garlic & fragrant blend of aromatic spices. served with rice & peas	28	Whole Lobster with Frites Steamed and lightly grilled, with wild garlic butter & herbs. Served with skin-on fries. Make it a Surf & Turf <u>Add Ribeye Steak 15 or Fillet 20</u>	49.5
Slow Cooked Oxtail Oxtail slow-cooked in Caribbean spices, simmered until melt-in your mouth tender, enhanced with butter beans in a luxurious rich gravy. Traditional or in a Red Wine reduction. served with rice & peas to complement this dish.	29	Lobster Sharing Platter (1.13kg) Whole Lobster steamed & lightly grilled in a garlic butter & herbs bisque. Tiger prawns, pan fried seabass fillets, mussels in a white wine & herb sauce. Served with skin-on fries. Make it a Surf & Turf <u>Add Ribeye Steak 15 or Fillet 20</u>	110
Grilled Tiger Prawns (GF) Infused with the aromatic blend of a creamy turmeric, wild garlic & white wine sauce. Served with Skin-On Fries	28		

(VG)
Vegan

(GF)
Gluten Free

+ PLANT BASED +

Roasted Butternut Squash (VG)(GF) 27.5

Wilted baby spinach, ackee, avocado, plantain, olives, piquant peppers, crispy kale

Grilled Aubergine (VG) 25

A black eyed beans, banana leaf blossom, shitake mushroom, garlic & thyme reduction, seasonal vegetables

Chickpea Curry (VG) 25

With sweet plantain, Spinach & Roti garnish

+ BURGERS +

All our Burgers are served with Skin On Fries

Cocos 8oz Angus Wagyu Beef Burger 24

Premieum Wagyu beef patty, crispy bacon, American style Cheese, tomato, salad, crispy onions, red onion jam & mayo served with Rai

Chargrilled Signature Jerk Chicken Burger 22

Jek seasoned grilled chicken breast glazed with our signature BBQ jerk sauce, lettuce, tomato, avocado & mayo

Caribbean Lobster Roll 30

Succulent lobster in bisque, on baby gem lettuce in Jamaican Coco Bread

Vegan Patty Burger (VG) 18

Field mushroom, avocado, baby gem, tomato, red onion jam

+ STEAKS +

All our Steaks are served with Skin On Fries

Ribeye 'Steak On The Stone' (GF) 32 | 300g Fillet 'Steak On The Stone' (GF) 36

Arrives on a sizzling hot stone for you to cook to your liking. Alternatively your chef will prepare your steak as requested. Served with a grilled portobello mushroom, cherry tomatoes, pink peppercorn sauce & bearnaise.

+ SIDES & SPECIALS +

Rice & Peas	4.5	Cocos Eden Mixed Leaf Salad	4.5	Oxtail Mac & Cheese	12.5
Plain White Basmati	4	Charred Stem Broccoli	4.5	Crabmeat Fries	8
Skin-on Plantain	4.5	Rainbow Slaw	4.5	Dauphinoise Potatoes	5.5
Skin on Fries	4.5	Roti Skin	4	Cocos Triple Cheese Mac N Cheese	5.5
Sweet Potato Mash	5.5	Caribbean Sweet Bread	4	Homemade Hot sauce	1

(VG) (GF)
Vegan Gluten Free

+ DESSERTS +

Coco's Signature Oreo Chocolate Brownie	9.5
Served with Vanilla Ice Cream	
Caribbean Rum Cake	9.5
with Maraschino cherry and Wray & Nephew Cream	
Homemade Apple Crumble	9
With Vanilla Ice Cream or Crème Anglaise	
Tropical Eton Mess (GF)	9
With Passion Fruit and Mango Coulis	
Chocolate Torte	9
With Creamy House Vanilla Ice Cream	
Sticky Toffee Pudding	9
With Creamy House Vanilla Ice Cream	
Mango & Coconut Soufflé	9
served chilled with fresh berries	
Sorbets (VG)(GF)	7.5
Mango & Passionfruit or Raspberry	
<i>Add Wray and Nephew Rum Cream</i>	+£2.5

+ COCKTAILS & DRINKS +

Guinness Punch	13.5
Cappuccino	3.5
Hot Chocolate	4
Tequila Rose	5
Patron Reposado	8.5



Please let us know if you have any allergies or dietary requirements our dishes may contain trace ingredients.

12.5% Service charge has been added to your bill

(VG) (GF)
Vegan Gluten Free