

Small Plates

Charcuterie Board	9.5
Selection of cured meats, served with warm olive bread, crispy rocket leaves & red onion jam	
Deep Fried Goats' Cheese	10
With crispy rocket leaves, red onion jam	
Tempura Jackfruit (VG)(GF)	10.5
Lightly seasoned with herbs & spices, served with Cocos signature BBQ jerk sauce on the side.	
Salt & Peppered Crispy Squid	11.5
Scotch bonnet or lemon mayo	
Ackee & Salted Cod Croquettes (GF)	10.5
Two Jamaican favourites combined into delightful bites served with a tamarind glaze on the side	
Roasted Butternut Squash (VG)(GF)	12.5
Wilted baby spinach, ackee, avocado, plantain, olives, piquant peppers & crispy kale	
Pimento Rubbed Chicken Wings	10.5
Glazed with Cocos Signature Jerk Sauce	
Pan Seared King Scallops (GF)	12.5
Served in the shell with a garlic & herb butter sauce	
Grilled Tiger Prawns (GF)	12.5
Lemon butter and garlic with a hint of scotch bonnet	
BBQ Pork Belly (GF)	10.5
Slow roasted tender pork belly bites, glazed with Cocos Signature Jerk BBQ Sauce on a bed of apple and fennel slaw	

Large Plates

Cocos Signature Jerk BBQ Chicken (GF)	23
Served with rice & peas, fried plantain & mixed leaf garnish.	
Slow Roasted Pork Belly	22
One of our signature dishes, marinated for 24hrs in a unique blend of herbs, slowly cooked and served in an apple & cinnamon infused velvety reduction.	
Curry Goat	22.5
Succulent pieces of boneless goat meat, slow cooked with onions, garlic & fragrant blend of aromatic spices. A dish that is both rich in the flavour and history of Jamaica. Our chef recommends: rice & peas and fried plantain as sides to complement this dish.	
Slow Cooked Oxtail	22.5
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. Our chef recommends: rice & peas and fried plantain as sides to complement this dish.	
Grilled Tiger Prawns (GF)	24.5
Infused with the aromatic blend of a creamy turmeric, wild garlic & white wine sauce. Served with Skin-On Fries as a side.	
Whole Filleted Wild Seabream (GF)	27.5
Served trimmed & off the bone, with a spinach, garlic & herb layer. Paired with cherry tomatoes and tenderstem broccoli	
Whole Lobster with Frites	48
Live lobster, put to sleep and steamed then lightly grilled with wild garlic, butter & herbs. Served with fries. Make it a Surf & Turf <u>Add Ribeye Steak 15 or Fillet 20</u>	
Lobster Sharing Platter (1.13kg)	95
Whole Lobster steamed then lightly grilled with garlic, butter & herbs. Tiger prawns, pan fried seabass fillets, mussels in a white wine & herb sauce. Served with fries. Make it a Surf & Turf <u>Add Ribeye Steak 15 or Fillet 20</u>	
'Steak On The Stone' (GF)	300 Ribeye 28.5 300g Fillet 35
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. <i>served with skin on fries</i>	

(VG)
Vegan

(GF)
Gluten Free

Plant Based

Roasted Cauliflower (VG)(GF)	22
Tahini, toasted cumin seeds, harissa & pickled grapes	
Roasted Butternut Squash (VG)(GF)	23
Wilted baby spinach, ackee, avocado, plantain, olives, piquant peppers, crispy kale	

Burgers

'All our Burgers are served with Skin On Fries'

Vegan Patty Burger (VG)	16.5
Field mushroom, avocado, baby gem, tomato, red onion jam	
Cocos Classic 8oz Angus Beef Burger	19
House made beef patty, crispy bacon, cheddar, tomato, salad, crispy onions, red onion jam & mayo served with Rainbow slaw	
Chargrilled Chicken Burger	17.5
Lightly seasoned grilled chicken breast, baby gem lettuce, tomato, avocado, red onion jam & mayo	

Sides

Dauphinoise Potatoes	5.5	Cocos Eden Mixed Leaf Salad	5.5
Rice & Peas	4.5	Fried Plantain	4
Plain White Basmati	4	Skin on Fries	4
Charred Stem Broccoli	4.5	Cocos Triple Cheese Mac N Cheese	5.5
Rainbow Slaw	4.5	Roti Skin	4

Desserts

Coco's Signature Oreo Chocolate Brownie	8.5
Served with Vanilla Ice Cream	
Homemade Apple Crumble Scroll	8.5
With Creamy House Vanilla Ice Cream or Crème Anglaise	
Summer Eton Mess (GF)	8
With Passion Fruit and Mango Coulis	
Chocolate Torte	8
With Creamy House Vanilla Ice Cream	
Sticky Toffee Pudding	8
With Creamy House Vanilla Ice Cream	
Mango & Coconut Soufflé	8
served chilled with fresh berries	
Sorbets (VG)(GF)	5.5
Mango & Passionfruit or Raspberry	

COCOS

Most dishes can be prepared in smaller portions for children, please ask your server.
Please let us know if you have any allergies or dietary requirements our dishes may contain trace ingredients
Service charge has not been added to your bill, any gratuities will be shared equally with the team.