



SET MENU

2 COURSES AT £45PP | 3 COURSE £55PP (UP TO 25 GUESTS)

STARTERS

PIMENTO RUBBED CHICKEN WINGS

Glazed with Cocos Signature
Jerk Sauce

ROASTED BUTTERNUT & PUMPKIN SOUP (VG)

with Coconut cream, Crispy kale, Basil oil
drizzle and Caribbean Sweet bread

ACKEE & SALTED COD CROQUETTES

served with a tamarind glaze.

GRILLED TIGER PRAWNS

glazed with garlic and
herb

PORK BELLY BITES

glazed with Signature Jerk BBQ
Sauce on a bed of apple and
fennel slaw

CRISPY SQUID

served with Garlic mayo

MAINS

BONELESS CURRY GOAT

with Rice & Peas

COCOS SIGNATURE BBQ JERK CHICKEN (GF)

with Rice & Peas, Plantain and coleslaw

SLOW COOKED OXTAIL

with Rice & Peas

WHOLE WILD SEABREAM (GF)

with Tomato and Tenderstem Broccoli

RIBEYE STEAK FRITES (GF)

ROASTED BUTTERNUT SQUASH (VG)

with Ackee, baby spinach, plantain, piquant
peppers & olives

DESSERT

HOMEMADE APPLE CRUMBLE

Crème Anglaise or creamy vanilla ice cream

SIGNATURE OREO CHOCOLATE BROWNIE

Served with creamy vanilla ice cream

MANGO & PASSIONFRUIT SORBET (VG) (GF)

STICKY TOFFEE PUDDING

Served with creamy vanilla ice cream

(VG)
Vegan

(GF)
Gluten Free

PLEASE INFORM US OF ANY ALLERGENS OR DIETARY REQUIREMENTS PRIOR TO YOUR ORDER



Please note 12.5% service charge will be added to your bill