COCOS

Brunch Cocktails & Mocktails

	cktai	ls & Mocktails — — —	
Di dilcii co	Cictan	is & Mocktails	
Orange Tree Aperol, Cherry bitters, prosecco & soda	11	Watermelon Splash Fresh Watermelon, Watermelon & Mint Syrup,	8.5
Sorrel (Hibiscus) Bellini	\ ,, \	Lime, Ginger Beer	
House made sorrel & ginger syrup, prosecco	11		
Mimosa	9.5	Breakfast Sour	8.5
Prosecco, pressed orange juice	710	Grapefruit Juice, marmalade, lemon juice, egg white	
	11	Breakfast Martini	12
Bloody Mary		Gin, orange liqueur, freshly squeezed lemon juice,	
Vodka, with our unique spicy tomato mix	_ \	marmalade, sugar	
	Brunc	ch —	
Cocos Morning Glory		5 0 10 10 1	
	13.5	Eggs Benedict / Royale	13.5
Free range eggs as you like them, Cumberland sausage, smoked crispy pancetta, grilled mushroom, cherry tomate hash brown, baked beans, pan toasted sourdough/glute free toast.	oes,	Crispy Pancetta two free range poached eggs, house made hollandaise, all on toasted sourdough on waffle + £1.50	
free roust.		Scottish Smoked Salmon, two free range poached	
Cocos Veggie Feast (VG)	13	eggs, hollandaise on toasted sourdough.	
Courgette fritters, spicy smashed avocado, field mushro	oms,	on waffle + £1.50	
beans, hashbrown & pan toasted sourdough			
C. CO TI. D. I	13.5	Crabmeat Benedict	14.5
Sunrise Over The Palace	13.3	Orkney Crabmeat lightly dressed in lime, chilli &	
Poached eggs, spicy smashed avocado, on toasted sourdough, chorizo crumbs, hollandaise		spring onions, poached eggs, nestled on a toasted sourdough on waffle + £1.50	
Cassava Pancakes (VG) (GF)	12.5		
Traditionally known as 'Bammy' these pancakes are mad	e from	Belgium Waffle	15.5
finely chopped cassava roots, soaked in coconut milk lig	jhtly	Topped with scrambled eggs, Scottish Smoked Salmo	on,
pan fried. Served with a compote of ackee (a tropical fr native to Jamaican, known for its creamy buttery texture		chilli flakes, avocado and maple syrup on the side	
salted cod, accentuated with scotch bonnets	7),	Golden French Toast	
			12
Fluffy Pancakes with Sausage	11	Cinnamon dusted French Toast soaked in a hint of	
American style pancakes with maple syrup on the side a		vanilla, topped with a medley of seasonal summer berries. served with maple syrup	
lightly seasoned sausage patty. Its a perfect harmony of sweet and savoury.		bernes. served with maple syrup	
	041		
	Steak	is —	
"Steak on the Stone' (GF)	300	g Ribeye 32 300g Fillet 38	
Arrives on a sizzling hot stone for you to co	ook to your likir	ng. Alternatively your chef will prepare your steak as	
	per and sea so Served with ski	alt. Served with pink peppercorn sauce & bearnaise.	
	served will ski	in on mes	
Y 	Burgei	rs ———	
		vith Skin On Fries '	
			22
0 0/	24	Signature Jerk Chicken Burger	22
House made beef patty, crispy bacon, cheddar, toma salad, crispy onions, house relish & mayo	to,	Jek seasoned grilled chicken breast glazed with our signature BBQ jerk sauce, lettuce, tomato,	
Vegan Patty Burger (VG) 1	8.5	avocado, mayo & ketchup	
Field mushroom, avocado, baby gem, tomato, red onio	ns,		

(GF) Gluten Free

(VG) Vegan

house relish