

Small Plates

Curry Goat Croquettes dressed with plantain ketchup	11.5
Charcuterie Board Selection of cured meats, served with warm olive bread, crispy rocket leaves & red onion jam	11.5
Deep Fried Goats Cheese With crispy rocket leaves, red onion jam	12
Tempura Jackfruit (VG)(GF) Lightly seasoned with herbs & spices, served with Cocos signature BBQ jerk sauce on the side.	11.5
Salt & Peppered Crispy Squid served with Garlic mayo	12.5
Ackee & Salted Cod Croquettes (GF) Two Jamaican favourites combined into delightful bites served with a tamarind glaze on the side	11.5
Roasted Butternut Squash (VG)(GF) Wilted baby spinach, ackee, avocado, plantain, olives, piquant peppers & crispy kale	12.5
Pimento Rubbed Chicken Wings Glazed with Cocos Signature Jerk Sauce	12.5
Pan Seared King Scallops (GF) Served in the shell with a garlic & herb butter sauce	12.5
Grilled Tiger Prawns (GF) Lemon butter and garlic with a hint of scotch bonnet	12.5
BBQ Pork Belly (GF) Slow roasted tender pork belly bites, glazed with Cocos Signature Jerk BBQ Sauce on a bed of apple and fennel slaw	11.5
Roasted Butternut Squash Soup served with Caribbean sweetbread	9

Large Plates

Cocos Signature Jerk BBQ Chicken (GF) Served with rice & peas, fried plantain & coleslaw.	26
Slow Roasted Pork Belly 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.	26
Curry Goat 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. served with <i>rice & peas to complement this dish.</i>	28
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. <i>served with rice & peas to complement this dish.</i>	27
Grilled Tiger Prawns (GF) Infused with the aromatic blend of a creamy turmeric, wild garlic & white wine sauce. Served with Skin-On Fries as a side.	27
Whole Filleted Wild Seabream (GF) Served trimmed & off the bone, with a spinach, garlic & herb layer. Paired with cherry tomatoes and tenderstem broccoli	28
Crispy-skin Wild Grilled Salmon Crowned with creme fraiche and caviar, served in a saffron broth and cassava mash	29
Whole Lobster with Frites 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>	49.5
Lobster Sharing Platter (1.13kg) 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>	95

'Steak On The Stone' (GF)

Ribeye 32 | 300g Fillet 38

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.

served with skin on fries

(VG)
Vegan

(GF)
Gluten Free

Plant Based

Roasted Cauliflower (VG)(GF) Tahini, toasted cumin seeds, harissa & pickled grapes	24
Roasted Butternut Squash (VG)(GF) Wilted baby spinach, ackee, avocado, plantain, olives, piquant peppers, crispy kale	27.5
Grilled Aubergine A black eyed beans, banana leaf blossom, shitake mushroom, garlic & thyme reduction, seasonal vegetables	25

Burgers

'All our Burgers are served with Skin On Fries'

Cocos 8oz Angus Wagyu Beef Burger Premium Wagyu beef patty, crispy bacon, American style Cheese, tomato, salad, crispy onions, red onion jam & mayo	24
Chargrilled Signature Jerk Chicken Burger Jerk seasoned grilled chicken breast glazed with our signature BBQ jerk sauce, lettuce, tomato, avocado, mayo & ketchup	22
Grand Lobster Burger Succulent lobster in bisque, on baby gem lettuce	30
Vegan Patty Burger (VG) Field mushroom, avocado, baby gem, tomato, red onion jam	18.5

Sides

Dauphinoise Potatoes	5.5	Cocos Eden Mixed Leaf Salad	4.5
Rice & Peas	4.5	Fried Plantain	4.5
Plain White Basmati	4	Skin on Fries	4.5
Charred Stem Broccoli	4.5	Cocos Triple Cheese Mac N Cheese	6
Rainbow Slaw	4	Roti Skin	4
Sweet Potato Mash	5.5		

Desserts

Coco's Signature Oreo Chocolate Brownie Served with Vanilla Ice Cream	9
Homemade Apple Crumble With Creamy House Vanilla Ice Cream or Crème Anglaise	9
Tropical Eton Mess (GF) With Passion Fruit and Mango Coulis	9
Chocolate Torte With Creamy House Vanilla Ice Cream	9
Sticky Toffee Pudding With Creamy House Vanilla Ice Cream	9
Mango & Coconut Soufflé served chilled with fresh berries	9
Sorbets (VG)(GF) Mango & Passionfruit or Raspberry	7.5

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 been added to your bill