

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 scotch bonnet 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	9.5

Large Plates	
Cocos Signature Jerk BBQ Chicken (GF) Served with rice & peas, fried plantain & coleslaw.	
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. Served with Dauphinoise Potatoes	
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>	
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</i>	
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.	
Whole Wild Seabream (GF) Whole Sea-bream stuffed with Ackee, Sprinkled with Escovitch and Paired with cherry tomatoes and tenderstem broccoli	
Crispy-skin Wild Grilled Salmon Crowned with creme fraiche and caviar, served in a coconut rundown and cassava mash	
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 17 or Fillet 22</u>	
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 17 or Fillet 22</u>	
‘Steak On The Stone’ (GF) Ribeye 29.5 300g Fillet 34	
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.	
Please request it off the stone if this is your preference	
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, Cheddar and Mozzarella Cheese, tomato, salad, red onion jam & mayo	24
Chargrilled Signature Jerk Chicken Burger Jek 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, in Jamaican coco bread	30
Vegan Patty Burger (VG) Field mushroom, avocado, baby gem, tomato, red onion jam	18.5
Sides	
Dauphinoise Potatoes	5.5
Rice & Peas	4.5
Plain White Basmati	4
Charred Stem Broccoli	4.5
Rainbow Slaw	4
Sweet Potato Mash	5.5
Cocos Eden Mixed Leaf Salad	4.5
Fried Plantain	4.5
Skin on Fries	4.5
Cocos Triple Cheese Mac N Cheese	5.5
Roti Skin	4
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