

Small Plates

Charcuterie Board	9
Selection of cured meats, served with warm olive bread, crispy rocket leaves & red onion jam	
Deep Fried Goats' Cheese	9
With crispy rocket leaves, red onion jam	
Tempura Jackfruit	9.5
Lightly seasoned with herbs & spices, served with cocos signature BBQ jerk sauce on the side	
Salt & Peppered Crispy Squid	9.5
Scotch bonnet or lemon mayo	
Ackee & Salted Cod Fritters	10
Two Jamaican favourites combined into delightful bites served with a tamarind dip on the side	
Roasted Butternut Squash	12
Wilted baby spinach, ackee, avocado, plantain, olives, piquant peppers & crispy coriander	
Pimento Rubbed Chicken Wings	10
Glazed with Cocos Signature Jerk Sauce	
Pan Seared king Scallops	13
Served in the shell with a garlic & herb butter sauce	
Grilled Tiger Prawns	12.5
Lemon butter, white wine and garlic with a hit of scotch bonnet	
BBQ Pork Belly	9.5
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	22
With rice & peas, plantain and mixed leaf garnish	
Slow Roasted Pork Belly	23
One of our signature dishes, this pork belly is marinated for 24hrs in a unique blend of aromatic herbs, slowly cooked and served with an apple & cinnamon infused velvety reduction and dauphinoise potato.	
Curry Goat	27
Succulent pieces of boneless goat meat, slow cooked to perfection with onions and garlic in a fragrant blend of aromatic spices resulting in a dish that is both rich in the flavour and history of Jamaica. Served with rice & peas, fried plantain and mixed leaf garnish.	
Slow Cooked Oxtail	27
Tender Oxtail slow-cooked to perfection in a blend of Caribbean spices, simmered until melt-in-your mouth tender, enhanced with butter beans in a luxurious rich gravy	
Grilled Tiger Prawns	24
This is a signature dish. Succulent prawns grilled to perfection, infused with the aromatic blend of a creamy turmeric, wild garlic & white wine sauce. Served with Skin-on fries as a side.	
Whole Baked Wild Seabream	27
Baked in banana leaf, roasted red pepper sauce with a hint of scotch bonnet	
Lobster Sharing Platter (1.13kg)	88
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 Add Ribeye Steak 24	
'Steak On The Stone'	300 Ribeye 27 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, skin on fries, pink peppercorn sauce & bearnaise.	

Plant Based

Roasted Cauliflower	26
Tahini, toasted cumin seeds, harissa & pickled grapes	
Roasted Butternut Squash	15.5
Wilted baby spinach, ackee, avocado, plantain, olives, piquant peppers, crispy coriander	

Burgers

'All our Burgers are served in a sesame seeded bun, with Skin On Fries'

Vegan Patty Burger	15.5
Field mushroom, avocado, baby gem, tomato, red onions, house relish	
Cocos Classic 8oz Angus Beef Burger	17.5
House made beef patty, crispy bacon, cheddar, tomato, salad, crispy onions, house relish & mayo	
Chargrilled Chicken Burger	16.5
Lightly seasoned grilled chicken breast, baby gem lettuce, tomato, avocado, burnt onions & scotch bonnet mayo	

Sides

Dauphinoise Potato	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
Cocos Eden Mixed Leaf Salad	5		5

Desserts

Sticky Toffee Pudding	7.5
With Creamy House Vanilla Ice Cream	
Summer Eton Mess	8
With Passion Fruit and Mango Coulis	
Chocolate Tarte	8
With Creamy House Vanilla Ice Cream	
Homemade Apple Crumble	7.5
With Creamy House Vanilla Ice Cream or Crème Anglaise	
Mango & Coconut Soufflé	7.5



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.