

# COCOS

BAR & KITCHEN

## TO START

### CHARCUTERIE BOARD 8.5

SELECTION OF CURED MEATS, SERVED WITH WARM OLIVE BREAD

### DEEP FRIED GOATS' CHEESE 8

WITH CRISPY ROCKET LEAVES, RED ONION JAM

### SEARED SCALLOPS 8.5

PEA, MINT & TRUFFLE OIL DRESSING

### GRILLED KING PRAWNS 8.5

WHITE WINE & TURMERIC SAUCE, WILD ROAST GARLIC & HERBS

### ROASTED BUTTERNUT SQUASH 9

WILTED BABY SPINACH, ACKEE, AVOCADO, PLANTAIN, OLIVES, PIQUANT PEPPERS,  
CRISPY CORIANDER

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## MEAT & FISH

### COCOS SIGNATURE JERK BBQ CHICKEN 17

WITH RICE & PEAS

### SLOW ROASTED PORK BELLY 18.5

BUBBLE & SQUEAK, APPLE, CINNAMON & GINGER JUS

### GRESSINGHAM PAN ROASTED DUCK BREAST 18.5

TENDERSTEM STEM BROCCOLI, RED CURRENT JUS

### BONELESS CURRY GOAT WITH RICE & PEAS, PLANTAIN, MIXED LEAF GARNISH 20

### SLOW COOKED OXTAIL 17.5

TRADITIONAL OR IN A RED WINE REDUCTION WITH RICE & PEAS

### GRILLED KING PRAWNS 17.5

IN WHITE WINE & TURMERIC SAUCE, WILD ROAST GARLIC & HERBS WITH FRIES

### WHOLE BAKED SEABREAM 22

CHARRED TENDERSTEM BROCCOLI, ROASTED RED PEPPER SAUCE

### GRILLED SALMON STEAK 18

SEASONAL VEGETABLE BED, PARSLEY & LIME SAUCE

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.  
100% of service charge is divided between front of house and kitchen staff

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## LOBSTER PLATTER (FOR TWO) 60

WHOLE GRILLED LOBSTER, KING PRAWNS, SEABASS, SCALLOPS, WHITE WINE, TURMERIC  
& HERB SAUCE WITH FRIES, ADD STEAK 15

## 'STEAK ON THE STONE'

SERVED SIZZLING HOT FOR YOU TO COOK TO YOUR LIKING  
WITH GRILLED PORTOBELLO MUSHROOM, CHERRY TOMATOES, JERSEY ROYALS OR FRIES  
PINK PEPPERCORN SAUCE  
SIRLOIN 22.5 RIBEYE 24 FILLET 26

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## PLANT BASED

### ROASTED CAULIFLOWER 14.5

TAHINI, TOASTED CUMIN SEEDS, HARISSA & PICKLED GRAPES

### GRILLED SPICED AUBERGINES 16

FILLED WITH CASHEW CREAM & SAUTÉED SHALLOTS, WITH LEMON & PARSLEY COUSCOUS

### ROASTED BUTTERNUT SQUASH 16

WILTED BABY SPINACH, ACKEE, AVOCADO, PLANTAIN, OLIVES, PIQUANT PEPPERS,  
CRISPY CORIANDER

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## BURGERS

### VEGAN PATTY BURGER 14.5

FIELD MUSHROOM, AVOCADO, BABY GEM, TOMATO, RED ONIONS, HOUSE RELISH, BRIOCHE

### COCOS CLASSIC 8OZ ANGUS BURGER 15.5

BACON, CHEDDAR, TOMATO, SALAD, CRISPY ONIONS, HOUSE RELISH, MAYO

### CHARGRILLED CHICKEN BREAST 14.5

BABY GEM LETTUCE, TOMATO, AVOCADO, BURNT ONIONS, SCOTCH BONNET MAYO, BRIOCHE

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## SIDES

GARLIC & HERB JERSEY ROYALS 3.5 | RICE & PEAS 3.5

WILTED SPINACH 3.5 | TENDER STEM BROCCOLI, SESAME OIL & CHILLI FLAKES 3.5

SWEET POTATO MASH 4.5 | PLANTAIN 3.5 | FRIES 3.5 | SWEET POTATO FRIES 4.5

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