

COCOS

Brunch Cocktails & Mocktails

Orange Tree

Aperol, Cherry bitters, prosecco & soda

9.5

Sorrel (Hibiscus) Bellini

House made sorrel & ginger syrup, prosecco

10

Mimosa

Prosecco, pressed orange juice

9.5

Watermelon Splash

Fresh Watermelon, Watermelon & Mint Syrup, Lime, Ginger Beer

8

Breakfast Sour

Grapefruit Juice, marmalade, lemon juice, egg white

7.5

Breakfast Martini

Gin, orange liqueur, freshly squeezed lemon juice, marmalade, sugar

10

Brunch

Cocos Morning Glory

Free range eggs as you like them, Cumberland sausage, smoked crispy pancetta, grilled mushroom, cherry tomatoes, hash brown, baked beans, pan toasted sourdough/gluten free toast.

13.5

Cocos Veggie Feast

Courgette fritters, spicy smashed avocado, field mushrooms, beans, hashbrown & pan toasted sourdough

13

Sunrise Over The Palace

Poached eggs, spicy smashed avocado, on toasted sourdough, chorizo crumbs, hollandaise

13.5

Cassava Pancakes

Traditionally known as 'Bammy' these pancakes are made from finely chopped cassava roots, soaked in coconut milk lightly pan fried. Served with a compote of ackee (a tropical fruit native to Jamaican, known for its creamy buttery texture), salted cod, accentuated with scotch bonnets

12.5

Florentine

Perfectly poached free range eggs, on a bed of wilted baby spinach leaves, topped with house made hollandaise, nestled on lightly toasted muffin.

11.5

Eggs Benedict

Crispy Pancetta, two free range poached eggs, house made hollandaise, all on a toasted muffin

12.5

Royale

Scottish Smoked Salmon, two free range poached eggs, hollandaise and toasted muffin

12.5

Crabmeat Benedict

Orkney Crabmeat lightly dressed in lime, chilli & spring onions, poached eggs, nestled on a toasted muffin

14.5

Belgium Waffle

Topped with scrambled eggs, Scottish Smoked Salmon, chilli flakes, avocado and maple syrup on the side

15.5

Posh Fish & Chips

Crispy skin sea bass fillet, skin on chips, Salad garnish

17.5

Crab Salad

Cornish crabmeat, avocado, lime & coriander dressing with garlic sourdough spears

15.5

Steaks

'Steak On The Stone' (GF)

300 Ribeye 28.5 | 300g Fillet 35

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

Burgers

'All our Burgers are served with Skin On Fries'

Vegan Patty Burger (VG)

16.5

Field mushroom, avocado, baby gem, tomato, red onions, house relish

Cocos Classic 8oz Angus Beef Burger

19

House made beef patty, crispy bacon, cheddar, tomato, salad, crispy onions, house relish & mayo

Chargrilled Chicken Burger

17.5

Lightly seasoned grilled chicken breast, baby gem lettuce, tomato, avocado, burnt onions & scotch bonnet mayo

(VG)
Vegan

(GF)
Gluten Free

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.