

Small Plates

Charcuterie Board	11
Selection of cured meats, served with warm olive bread, crispy rocket leaves & red onion jam	
Deep Fried Goats' Cheese	11.5
With crispy rocket leaves, red onion jam	
Tempura Jackfruit (VG)(GF)	11.5
Lightly seasoned with herbs & spices, served with Cocos signature BBQ jerk sauce on the side.	
Salt & Peppered Crispy Squid	12
Scotch bonnet or lemon mayo	
Ackee & Salted Cod Croquettes (GF)	11
Two Jamaican favourites combined into delightful bites served with a tamarind glaze on the side	
Roasted Butternut Squash (VG)(GF)	12.5
Wilted baby spinach, ackee, avocado, plantain, olives, piquant peppers & crispy kale	
Pimento Rubbed Chicken Wings	11
Glazed with Cocos Signature Jerk Sauce	
Pan Seared King Scallops (GF)	12.5
Served in the shell with a garlic & herb butter sauce	
Grilled Tiger Prawns (GF)	12.5
Lemon butter and garlic with a hint of scotch bonnet	
BBQ Pork Belly (GF)	11.5
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 (GF)	23.5
Served with rice & peas, fried plantain & mixed leaf garnish.	
Curry Goat	27
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 rice & peas	
Slow Cooked Oxtail	27
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. served with rice & peas.	
Grilled Tiger Prawns (GF)	24.5
Infused with the aromatic blend of a creamy turmeric, wild garlic & white wine sauce. Served with Skin-On Fries as a side.	
Whole Lobster with Frites	48
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>	
Lobster Sharing Platter (1.13kg)	95
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>	

Steaks

300 Ribeye 29.5 | 300g Fillet 36

Chef will prepare your steak as requested. Served with a grilled portobello mushroom, cherry tomatoes, pink peppercorn sauce & bearnaise.
served with skin on fries

This Reduced menu is until the 24th December, then the full menu will be continued. Please note this menu is only applicable to tables of 8 people, any table over 8 people must pre-order from the Festive menu

(VG)
Vegan

(GF)
Gluten Free

Plant Based

Roasted Cauliflower (VG)(GF)	22
Tahini, toasted cumin seeds, harissa & pickled grapes	
Roasted Butternut Squash (VG)(GF)	24.5
Wilted baby spinach, ackee, avocado, plantain, olives, piquant peppers, crispy kale	

Burgers

'All our Burgers are served with Skin On Fries'

Cocos Classic 8oz Angus Beef Burger	19
House made beef patty, crispy bacon, cheddar, tomato, salad, crispy onions, red onion jam & mayo served with Rainbow slaw	

Sides

Rice & Peas	4.5	Cocos Eden Mixed Leaf Salad	5.5
Plain White Basmati	4	Fried Plantain	4
Charred Stem Broccoli	4.5	Skin on Fries	4
Rainbow Slaw	3.5	Roti Skin	4

Desserts

Traditional Caribbean Black Cake	9.5
Rich, rum -soaked fruit cake, served with a fresh berry compote and creamy cardamon ice cream	
Homemade Apple Crumble Scroll	9
With Creamy House Vanilla Ice Cream or Crème Anglaise	
Summer Eton Mess (GF)	8.5
With Passion Fruit and Mango Coulis	
Chocolate Torte	9
With Creamy House Vanilla Ice Cream	
Sticky Toffee Pudding	8.5
With Creamy House Vanilla Ice Cream	
Mango & Coconut Soufflé	8.5
served chilled with fresh berries	
Sorbets (VG)(GF)	5.5
Mango & Passionfruit or Raspberry	

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