

Coco Momo



WHITE WINE

	Bottle	175ml	250ml
Kudu Plains, Chenin Blanc, <i>South Africa</i> 2016	19.50	4.80	6.85
Tierra Antica, Sauvignon Blanc, <i>Chile</i> 2016	23.00	5.70	8.20
Mesta, Verdejo, Organic, <i>Spain</i> 2016	24.00	5.90	8.50
Novità, Pinot Grigio, <i>Italy</i> 2015	25.00	6.10	8.80
Boundary Line, Chardonnay, <i>South Australia</i> 2016	25.00	6.10	8.80
Tournee Du Sud, Picpoul de Pinet, Picpoul, <i>France</i> 2015	28.50	6.90	9.90
Tuffolo Gavi DOCG, Cortese, <i>Italy</i> 2015	29.00	7.10	9.90
Faultline, Sauvignon Blanc, <i>New Zealand</i> 2016	30.50	7.50	10.50
Pazo Do Mar, Coral do Mar, Albarino, <i>Spain</i> 2016	33.00		

PROSECCO, SPARKLING & CHAMPAGNE

	Bottle	125ml
Vaporetto Prosecco Superiore DOCG, Glera, <i>Italy</i>	29.50	6.95
Chapel Down Rose Brut, Pinot Noir, <i>UK</i>	38.50	
Champagne Bernard Remy, Brut Carte Blanche, Chardonnay, Pinot Noir, <i>France</i>	39.50	
Laurent Perrier, Chardonnay, Pinot Noir, <i>France</i>	55.50	
Laurent Perrier Cuvee Rose Brut, Chardonnay, Pinot Noir, <i>France</i>	80.00	

ROSE WINE

	Bottle	175ml	250ml
Il Gallante, Rosata Rubicone, <i>Italy</i> 2016	19.00	4.70	6.70
Colomba Bianca, Rose 'Gazzera', Nero d'Avola, <i>Italy</i> 2015	25.00	6.10	8.80
Sacchetto, 'Blush' Di Venezie, Pinot Grigio, <i>Italy</i> 2016	28.00	6.80	9.80
Chateau d'Astros Cotes de Provence, Cabernet Sauvignon, <i>France</i> 2015	29.50	7.20	10.30

RED WINE

	Bottle	175ml	250ml
Pez De Rio, Tempranillo, Merlot, <i>Spain</i> 2016	19.50	4.80	6.85
Terre Du Soleil, Vin de Pays d'Oc, Merlot, <i>France</i> 2017	23.00	5.80	8.40
Mesta, Garnacha, Organic, <i>Spain</i> 2017	25.00	6.10	8.80
Vina Edmara, Pinot Noir, <i>Chile</i> 2015	25.00	6.10	8.80
Chapel Down Union Red, Pinot Noir, Rondo, <i>England</i> 2015	26.00	6.40	9.20
Sierra Los Andes, Malbec, <i>Argentina</i> 2015	27.00	6.60	9.50
Bove, Avegiano', Montepulciano d'Abruzzo, <i>Italy</i> 2013	29.00	7.10	10.20
Piattelli Vineyards, Organic Alto Molino, Malbec, <i>Argentina</i> 2015	30.00	7.30	10.40
Bodegas Martínez La Orden, Rioja Lanzado Crianza, Tempranillo, <i>Spain</i> 2015	32.00		

To make life easier, we have listed the dominant grape variety in most wines. All of our wines by the glass are available in 125ml glasses on request - please just ask the team.

DRAUGHT BEER & CIDER

Riptide Unfiltered Pilsner (4%)
5.10

Estrella (4.6%) 5.00

Camden Unfiltered (4.6%) 5.10

Camden Pale Ale (4.3%) 5.10

Sharp's Orchard Cider (4.5%) 4.70

Guinness (4.2%) 4.90

Beavertown Gamma Ray (5.4%) 5.85

Guest Beers from London brewers
- *just ask the team*

BOTTLED BEER & CIDER

Sol 4.20

Estrella Daura (GF) 4.20

Peroni 4.30

Doom Bar Ale 4.70

Brew Dog Nanny State
(0.5% alcohol) 3.70

Bulmer's Cider 4.90

Rekorderlig Ciders 5.00

GIN MENU £6.50

Gin Mare
*Fever-tree Mediterranean tonic,
rosemary & lemon*

Silent Pool
*Elderflower & pomegranate pink
tonic, fresh grapefruit*

Brockmans
*Fever-tree Mediterranean tonic,
blueberries & orange*

William Elegant
*Fever-tree Indian tonic, apple &
strawberry*

Hendricks
*Fever-tree Indian tonic, fresh
cucumber & basil*

Botanist
*Fever-tree elderflower tonic, thyme
& lemon*

SIGNATURE £9.00

Jam Spritz
Vodka, Blackberry Jam, Prosecco

Hugo Spritz
*Gin, Elderflower, Cucumber,
Prosecco*

Coco Royale
*Orange Liquor, Passionfruit,
Prosecco*

Coco Caliente
Tequila, Chilli, Lime, Sugar

Grapefruit Sour
Gin, Grapefruit, Lemon, Egg white

Honey & Rosemary Sour
*Bourbon, Egg White, Honey and
Rosemary Infusion, Lemon*

Momo Spiced Mojito
*Sailor Jerrys Rum, Mint, Lime,
Ginger*

Winter Daquiri
Spiced Rum, Lime, Sugar

CLASSICS £9.50

Old Fashioned
*Woodford reserve bourbon, sugar,
orange*

Espresso Martini
Vodka, Coffee liquor

White Lady
Gin, Lemon, Egg white

Long Island Iced Tea
*Vodka, Gin, Tequila, Rum, Orange
Liquor, Lemon, Pepsi*

Dark and Stormy
Goslings rum, ginger beer

French Martini
Vodka, Pineapple, Raspberry

Classic Margarita
Tequila, lime, sugar

Choice of Sour.: Vodka, Bourbon,
Amaretto, Rum
Lemon, Egg white, Sugar

If you can't see a cocktail that grabs you, build your own drink; just ask the team, they might even let you step behind the bar & help.

EVENING BAR FOOD served from 5pm to 9:30pm

Coco board (v) 13.00

Halloumi frites, quinoa parmesan croquettes, olives, chargrilled artichoke, roast aubergine & courgettes, hummus & pitta

Nachos 7.50

Mature cheddar cheese, jalapeños, guacamole, tomato relish & sour cream

Aberdeen Angus chuck steak burger 12.50

*Cheddar cheese, bacon, Bloody Mary ketchup & French fries (served medium)
add avocado 1.00*

Buttermilk chicken burger 12.00

*Cheddar cheese, tomato relish, dill gherkin, spicy slaw, chilli & French fries
add bacon or avocado each 1.00*

Beetroot burger (ve) 11.50

*Tomato relish, shredded iceberg & crushed avocado & French fries
add cheese £1*

Salt and pepper squid, aioli 7.00

Chorizo & halloumi skewers , chimichurri mayonnaise 6.00

Crispy plantains, chipotle sour cream 3.50

Quinoa & parmesan croquettes 6.00

Halloumi frites, yogurt & pomegranate za'atar 5.00

Cocktail sausages, English mustard & honey dressing 5.00

Hummus & pitta (v) 5.00

Sweet potato or french fries 3.50

Gluten free bread is available on request. Our freshly made food is prepared in a busy kitchen and we cannot guarantee it is suitable for those with allergies.

Our beef is free-range and grass fed, our eggs are free-range and our fish is caught in line with seasonality using Marine Conservation Society Guidelines.

