

WHITE WINE

	Bottle	175ml	250ml
Chenin Blanc, Cullinan view, <i>South Africa</i>	19.50	5.10	6.95
Sauvignon Blanc, Tekena, <i>Chile</i>	23.50	5.80	8.40
Verdejo Organic, Castillo Mureva, <i>Spain</i>	25.00	5.10	8.70
Pinot Grigio, Quindi, <i>Italy</i>	25.50	6.20	8.90
Chardonnay, Lavender Hills, <i>California</i>	26.00	6.50	9.20
Picpoul de Pinet, Petite Ronde, <i>France</i>	28.50	7.10	9.90
Sauvignon Blanc, Milford Point, <i>NZ</i>	30.50	7.50	10.50
Riesling, Bays of Fire, <i>Australia</i>	34.00		

ROSE WINE

	Bottle	175ml	250ml
Rosato, Castalbello, <i>Italy</i>	19.50	5.10	6.95
Pinot Grigio Blush, Parini, <i>Italy</i>	25.00	6.60	8.90
Côtes de Provence Rosé Héritage, <i>France</i>	29.95	7.50	10.50

RED WINE

	Bottle	175ml	250ml
Tempranillo Shiraz, Casa Albali, <i>Spain</i>	19.50	5.10	6.95
Merlot, La Caprice, <i>France</i>	23.50	5.80	8.40
Pinot Noir, Amodo, <i>Italy</i>	25.00	6.20	8.80
Côtes du Rhone, Domaine Ogier, <i>France</i>	27.00	6.50	9.70
Malbec, Lunaris, <i>Argentina</i>	28.00	7.00	9.29
Cabernet Sauvignon, Reserva Luis Felipe Edwards, <i>Chile</i>	29.00	7.20	10.20
Rioja Crianza, Vina Real, <i>Spain</i>	30.00	7.50	10.50
Merlot, Blackstone Select, <i>California</i>	33.00		

PROSECCO & CHAMPAGNE

	Bottle	125ml
Midea Prosecco DOC Extra Dry, <i>Italy</i>	29.50	6.95
Bouché Père Cuvée Réserve Brut, <i>France</i>	39.50	
Laurent-Perrier La Cuvée Brut, Chardonnay, Pinot Noir, <i>France</i>	65.00	
Laurent-Perrier La Cuvée Rose Brut, Pinot Noir Chardonnay, <i>France</i>	95.00	

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

Estrella Damm (4.6%) 5.10	Gamma Ray APA (5.4%) 5.85
Asahi Super dry (5%) 5.40	Sharp's Orchard Cider (4.5%) 4.80
Camden Hells (4.6%) 5.20	Guinness (4.2%) 4.95
Camden Pale Ale (4%) 5.20	<i>Guest Beers from London brewers - just ask the team</i>

BOTTLED BEER & CIDER

Corona (4.5%) 4.40	Nanny State (0.5%) 4.20
Estrella Daura (GF) (5.4%) 4.40	Bulmer's cider (4.5%) 4.90
Peroni (5.1%) 4.60	Rekorderlig ciders (4%) 5.00
Doom Bar Ale (4.3%) 4.80	

BRUNCH

Eggs Benedict 10.00 <i>Ham, English muffin, hollandaise sauce & fries</i>	Avocado, alfalfa, tomato, chilli & multiseed bread (v) 6.95 <i>with poached egg 7.75</i> <i>with smoked salmon 9.75</i>	Sautéed wild mushrooms, soft poached egg, pesto dressing & toast 7.50	Full English 9.75 <i>Free range eggs, bacon, free range Lincolnshire sausage, tomato, mushrooms, baked beans & toast</i>
Eggs Royale 10.75 <i>Smoked salmon, English muffin, hollandaise sauce & fries</i>	Breakfast Glass (v) 5.50 <i>Greek yoghurt, honey, granola & fresh berries</i>	Baked eggs 9.25 <i>2 free range eggs, tomato, kale, sweet potato & halloumi</i>	Full vegetarian (v) 9.75 <i>Free range eggs, vegetarian sausages, tomato, avocado, mushrooms, kale & toast</i>
Eggs Florentine (v) 9.75 <i>Spinach, English muffin, hollandaise sauce & fries</i>	Waffles 7.50 <i>Bacon or berries & maple syrup</i>	Scrambled eggs 9.50 <i>Choice of smoked salmon, free range bacon, sausage & toast</i>	

COCO LUNCH 9.95

Today's home made soup with a smaller bowl of any of our salads. *With a glass of prosecco 12.95*

SALADS

Chicken cobb 12.00 <i>Grilled chicken breast, avocado, cherry tomatoes, smoked bacon, soft boiled egg & buttermilk ranch dressing</i>	Courgette 11.00 <i>Yellow & green courgette ribbons, baby spinach, pumpkin, nigella seeds & pine kernels</i>	Roast squash 11.00 (ve) <i>Celeriac, Granny Smith apple, black grapes, pomegranate, walnuts, buck wheat & lemon dressing</i>	Roast salmon 13.00 <i>Mange tout, red peppers, roast red onion, mung beans, pumpkin & sunflower seeds, alfalfa, tomato & chili salsa</i>
	add chicken & chorizo 3.00		
	add flat iron steak 4.00		

OPEN SANDWICHES

Chicken breast, avocado gremolata, chopped free range egg, watercress, pesto, tomato relish, ciabatta 9.50	Fish fingers, tartare sauce, mushy peas & ciabatta 8.95	Flat iron steak, chimichurri salsa verde, aubergine baba ganoush & ciabatta 12.00	Crushed avocado, roast red pepper, courgette, aubergine, red onion & beetroot hummus, ciabatta 9.00
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BURGERS

Served in a bap with French fries or salad. Burgers can come naked if you're thinking skinny.

Aberdeen Angus chuck steak 13.50 <i>Cheddar cheese, bacon, Bloody Mary ketchup, gherkin, lettuce, tomato, onion (served medium)</i> add avocado 1.00	Buttermilk chicken 12.50 <i>Spiced buttermilk marinated chicken breast, Cheddar cheese, rainbow slaw, tomato relish, gherkin, lettuce</i> add bacon or avocado 1.00	Beetroot (v) 11.50 <i>Beetroot, carrot, courgettes & chick peas patty, tomato relish, shredded iceberg & crushed avocado</i> add cheese 1.00
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SIDES

sweet potato fries 4.50	french fries 3.50	spinach 3.50	side salad 3.50	kale 3.50
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PUDDINGS

Chocolate biscuit brownie taster, with coffee or tea 4.95	White chocolate cheesecake & berries in a glass 6.00	Selection of ice creams 5.00	Chocolate biscuit brownie, vanilla ice cream, toffee sauce 6.00	Belgian waffle, toffee sauce & honeycomb ice cream 6.00
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Gluten free bread is available on request. Our freshly made food is prepared in a busy kitchen so 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.

A discretionary service charge of 12.5% will be added to tables of 6 or more.



JUICES, MINERALS & MARYS

Today's fresh fruit & vegetable juice 4.50
Today's freshly squeezed orange juice 3.95
Strathmore still & sparkling (330ml/750ml) 2.20/3.90
Vita Coco natural coconut water 2.75
San Pellegrino Sicillian Orange 2.75

HOMEMADE COOLERS

Homemade lemonade 3.95
Fresh lemon, lime, mint & soda

Elderflower blush 4.50
Fresh berries, elderflower & soda

Ginger lemonade 3.95
Fresh ginger, mint, lemon & soda

Green jasmine 4.50
Green jasmine tea, fresh cucumber & lime

Passion fruit Mojito 4.50
Fresh mint, lime, passion fruit puree & soda

BRUNCH COCKTAILS

Raspberry & elderflower spritz 9.00
Prosecco, Cointreau orange liquor, elderflower, fresh berries

Discarded Negroni 9.00
Aviation gin, Campari, Discarded vermouth

Gin & Basil spritz 9.00
Bombay Sapphire gin, pear liquor, fresh basil & prosecco

Thai Margarita 9.00
Jose Cuervo tequila, Kamm & Sons, fresh ginger & lemongrass

Detox Mojito 9.50
Bacardi Carta Oro rum, fresh mint, ginger, grapefruit & soda

Espresso Martini 9.50
Eristoff vodka, Kahlua coffee liquor, Espresso, Monin vanilla

Pornstar Martini 9.50
Absolut Vanilla vodka, Passoa, passion fruit puree & prosecco

GIN MENU

Silent Pool - *Fever-tree Elderflower tonic, fresh grapefruit*
Gin Mare - *Fever-tree Mediterranean tonic, rosemary & lemon*
Puerto de Indias - *Strawberry gin, lemonade, pepper & strawberry*
Hendricks - *Fever-tree Indian tonic, cucumber & basil*

COFFEE & TEA

Espresso 2.00/2.50	Hot Chocolate 3.00
Macchiato 2.15/2.55	Teas by pot or mug 3.50/2.50
Americano 2.70	Iced Tea 3.75
Flat white 3.00	Iced Coffee 3.85
Cappuccino 3.00	<i>Soya, almond & oat milk available 0.50</i>
Caffe latte 3.00	
Vanilla & hazelnut latte 3.25	

Coco Momo

Momo



Coco