

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

add chicken 3.00 add steak 4.00

Aberdeen Angus chuck steak burger 13.50

*Cheddar cheese, bacon, Bloody Mary ketchup, gherkin, lettuce, tomato, onion & French fries or salad (served medium)
add avocado 1.00*

Buttermilk chicken burger 12.50

*Spiced buttermilk marinated chicken breast, Cheddar cheese, rainbow slaw, tomato relish, gherkin, lettuce & French fries or salad
add bacon or avocado 1.00*

Beetroot burger (v) 11.50

*Beetroot, courgettes, carrot & chick peas patty, tomato relish, shredded iceberg, crushed avocado & French fries or salad
add cheese 1.00*

Salt and pepper squid, aioli 7.00

Chorizo & halloumi skewers, chimichurri mayonnaise 6.00

Quinoa & parmesan croquettes 6.00

Halloumi frites, yogurt & pomegranate za'atar 5.00

Cocktail sausages, English mustard & honey dressing 6.00

Hummus & pitta (v) 5.00

Olives 3.00

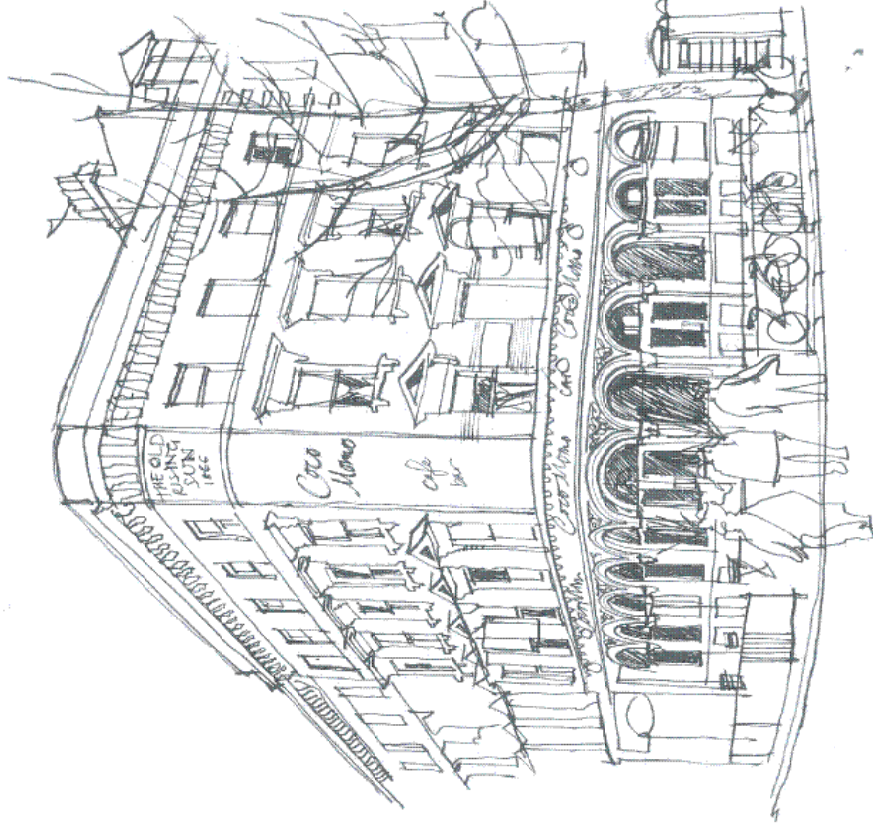
Jumbo French fries with aioli, chives & cheese 5.95

Sweet potato 4.50 or French fries 3.50

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.



Coco Momo



WHITE WINE

Chenin Blanc, Cullinan View, *South Africa*
Sauvignon Blanc, Tekena, *Central Valley, Chile*
Verdejo Organic, Castillo de Mureva, *Spain*
Pinot Grigio, Quindi, *Italy*
Chardonnay, Lavender Hills, *California*
Picpoul de Pinet, Petite Ronde, *France*
Sauvignon Blanc, Milford Point, *New Zealand*
Riesling, New Bay of Fires, *Australia*

Bottle 175ml 250ml
19.50 5.10 6.95
23.50 5.80 8.40
25.00 5.10 8.70
25.50 6.20 8.90
26.00 6.50 9.20
28.50 7.10 9.90
30.50 7.50 10.50
34.00

ROSE WINE

Rosato, Castebello, *Italy*
Pinot Grigio Blush, Parini, *Italy*
Côtes de Provence Rosé Héritage, *France*

Bottle 175ml 250ml
19.50 5.10 6.95
25.00 6.60 8.90
29.95 7.50 10.50

RED WINE

Tempranillo Shiraz, Casa Albali, *Spain*
Merlot, La Caprice, *France*
Pinot Noir, Amodo, *Italy*
Côtes du Rhone, Domaine Ogier, *France*
Malbec, Lunaris, *Argentina*
Cabernet Sauvignon, Reserva Luis Felipe
Edwards, *Chile*
Rioja Crianza, Vina Real, *Spain*
Merlot, Blackstone Select, *California*

Bottle 175ml 250ml
19.50 5.10 6.95
23.50 5.80 8.40
25.00 6.20 8.80
27.00 6.50 9.70
28.00 7.00 9.90
29.00 7.20 10.20
30.00 7.50 10.50
33.00

PROSECCO & CHAMPAGNE

Midea Prosecco DOC Extra Dry, *Italy*
Bouché Père et Fils Cuvée Réserve Brut, *France*
Laurent-Perrier La Cuvée Brut, Chardonnay,
Pinot Noir, *France*
Laurent-Perrier La Cuvée Rose Brut, Pinot Noir
Chardonnay, *France*

Bottle 125ml
29.50 6.95
39.50
65.00
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, *Spain* (4.6%) 5.10
Asahi Super dry, *Japan* (5%) 5.40
Camden Hells, *UK* (4.6%) 5.20
Camden Pale Ale, *UK* (4%) 5.20

Gamma Ray APA, *UK* (5.4%) 5.85
Sharp's Orchard Cider, *UK* (4.5%) 4.80
Guinness, *Ireland* (4.2%) 4.95
Guest Beers from London brewers just ask the team

BOTTLED BEER & CIDER

Corona, *Mexico* (4.5%) 4.40
Estrella Damm, *Spain* (5.4%)(GF) 4.40
Peroni, *Italy* (5.1%) 4.60

Doom Bar Ale, *England* (4.3%) 4.80
Nanny State, *England* (0.5%) 4.20
Bulmer's Cider, *England* (4.5%) 4.90
Rekorderlig Ciders, *Sweden* (4%) 5.00

GIN MENU £7.00

Gin Mare
Mediterranean tonic, rosemary & lemon
Silent Pool
Fever-tree Elderflower tonic & grapefruit
Roku
Fever-tree light tonic, ginger & orange

Puerto de Indias
Lemonade, pepper & strawberry
Hendricks
Indian tonic, cucumber & basil
Botanist
Elderflower tonic, thyme & lemon

SIGNATURE £9.00

Raspberry & elderflower spritz
Prosecco, Cointreau, elderflower & berries
Discarded Negroni
Aviation gin, Campari, Discarded
Lychee Martini
Kwai Feh, Absolut vodka & Monin lychee

Gin & basil spritz
Bombay Sapphire, pear liquor, fresh basil & prosecco
Thai Margarita
Jose Cuervo tequila, Kamm & Sons, fresh ginger & lemongrass
Royale Blush
Rhubarb gin, Chambord, fresh berries & prosecco

CLASSICS £9.50

Detox Mojito
Bacardi Carta Oro rum, mint, ginger, grapefruit & soda
Espresso martini
Eristoff vodka, Kahlua, Espresso & vanilla
Godfather
Jack Daniels whisky, Amaretto Disaronno & Coca Cola
Hugo Spritz
Prosecco, elderflower, mint & cucumber

Makers Mark or Amaretto sours
Liquor of your choice & Angostura bitters
Pornstar Martini
Absolut Vanilla vodka, Passoa, passion fruit puree & a shot of prosecco
El Presidente
Havana 7 rum, Cointreau, dry or sweet vermouth of your choice