

# Coco Momo



## WHITE WINE

	Bottle	175ml	250ml
Chenin Blanc, Cullinan view, South Africa	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	6.10	8.50
Pinot Grigio, Quindi, <i>Italy</i>	25.50	6.20	8.90
Chardonnay, Lavendar 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, Australia,	34.00		

## ROSE WINE

	Bottle	175ml	250ml
Rosato, Castelbello, <i>Italy</i>	19.50	5.10	6.95
Pinot Grigio, Blush, Parini, <i>Italy</i> ,	25.00	6.60	8.90
Cotes de Provence, Rosé Heritagé, <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, Argentina	28.00	7.00	9.29
Cabernet Sauvignon, Reserva Luis Felipe, <i>Edwards, Chile</i>	29.00	7.20	10.20
Rioja Crianza, Vina Real, <i>Spain</i>	30.00	7.50	10.50
Merlot, Blackstone Select, California	33.00		

## PROSECCO, SPARKLING & CHAMPAGNE

	Bottle	125ml
Midea, Prosecco DOC Extra Dry, <i>Italy</i>	29.50	6.95
Bouche Pere Cuveé Réserve Brut, <i>France</i>	39.50	
Laurent Perrier La Cuvée Brut, Chardonnay, Pinot Noir, <i>France</i>	65.00	
Laurent Perrier Cuvée Rose Brut, Chardonnay, Pinot Noir, <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 (4.6%) 5.10

Asahi Super Dry (5%) 5.40

Camden Hells (4.6%) 5.20

Camden Pale Ale (4.3%) 5.20

Sharp's Orchard Cider (4.5%) 4.90

Beavertown Gamma Ray (5.4%)  
5.85

Guinness (4.2%) 4.95

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

## BOTTLED BEER & CIDER

Corona (4.5%) 4.40

Estrella Daura (5.4%) (GF) 4.20

Peroni (5.1%) 4.60

Doom Bar Ale (4.3%) 4.80

Nanny State (0.5%) 4.20

Bulmer's Cider (4.5%) 4.90

Rekorderlig Ciders (4%) 5.00

## GIN MENU £7.00

Gin Mare

*Fever-tree Mediterranean tonic,  
rosemary & lemon*

Silent Pool

*Elderflower & pomegranate pink  
tonic, fresh grapefruit*

Brockmans

*Fever-tree Mediterranean tonic,  
blueberries & orange*

Roku

*Fever-tree light tonic, ginger &  
orange*

Puerto de Indias

*Strawberry gin, lemonade, pepper &  
strawberry*

Hendricks

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

## 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*

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) 15.50

*Halloumi, sun dried tomatoes, olives, roasted vegetables, little gem, hummus, tzatziki & pitta*

Momo board 16.50

*Serrano ham, chorizo, salami, olives, cornichons and sourdough toast*

Whole baked camembert 9.25

*Crudit , sourdough toast*

Nachos 7.50

*Mature cheddar cheese, jalape os, guacamole, tomato relish & sour cream*

Angus steak burger 13.50

*Cheddar cheese, bacon, gherkin, tomato, red onion, 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

Chilli, garlic & coriander Tiger prawns   7.95

Halloumi frites, yogurt & pomegranate za'atar 5.00

Cocktail sausages 5.00

Hummus & pitta (v) 5.00

Sweet potato or french fries 4.50

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.

