

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, Spain	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	Nanny State (0.5%)	4.20
Estrella Daura (5.4%) (GF)	4.20	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) 6.75 <i>with poached egg 7.75 with smoked salmon 8.75</i>	Sautéed wild mushrooms, soft poached egg, toast 7.25	Full English 9.75 <i>Free range eggs, bacon, Linconshire sausage, tomato, mushrooms, baked beans & toast</i>
Eggs Royale 10.75 <i>Smoked salmon, English muffin, hollandaise sauce & fries</i>	Breakfast bowl (v) 5.00 <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) 8.75 <i>Free range eggs, vegetarian sausages, tomato, mushrooms, kale, avocado & toast</i>
Eggs Florentine (v) 9.75 <i>Spinach, English muffin, hollandaise sauce & fries</i>	Waffles 6.50 Bacon or berries & maple syrup	Scrambled eggs - 9.50 <i>Choice of smoked salmon, free range bacon, Linconshire sausage & toast</i>	

COCO LUNCH £9.75

Today's home made soup with a smaller bowl of any of our salads. *With a glass of prosecco 12.75*

SALADS

Chicken cobb 11.50 <i>Grilled chicken breast, avocado, cherry tomato, 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>Beetroot, red onion with braised puy lentils, Tahini dressing and toasted seeds</i>	Roast salmon 12.00 <i>Mange tout, red peppers, roast red onion, mung beans, pumpkin, sesame & sunflower seeds, alfalfa, tomato & chili salsa</i>	Roast Lamb 15.00 <i>Roast rump of lamb, aubergine, courgettes, bulgur wheat, pomegranate & Greek yoghurt</i>
Add chicken & chorizo £3	Add flat iron steak £4			

OPEN SANDWICHES

Fish fingers, tartare sauce, mushy peas on ciabatta 8.75	Chicken, gremolata, avocado, chopped free-range egg, watercress, pesto, tomato relish on ciabatta 9.50	Roast Mediterranean vegetables, basil, tofu, hummus on ciabatta (ve) 9.50
Flat iron steak, chimichurri salsa verde & aubergine baba ganoush on ciabatta 12.00		Grilled goats' cheese, peperonata and mixed leaves on ciabatta 9.00

BURGERS

Served in a seeded bap with french fries. Burgers can come naked if you're thinking skinny.

Angus steak 13.50 <i>Cheddar cheese, bacon, gherkin, tomato, red onion, & Bloody Mary ketchup (served medium).</i>	Buttermilk chicken 12.00 <i>Cheddar cheese, tomato relish, dill gherkin, spicy slaw, chilli & French fries.</i>	Beetroot (v) 11.50 <i>Tomato relish, shredded iceberg & crushed avocado</i>
Add avocado 1.00	Add, bacon or avocado each 1.00	Add cheese £1

SIDES

sweet potato fries 4.50	french fries 3.50	spinach 3.00	side salad 3.00	broccoli 3.50	kale 3.00
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PUDDINGS

Chocolate biscuit brownie taster, with coffee or tea 4.60	Three scoops of Ice cream or sorbet 5.00	Chocolate biscuit brownie, vanilla ice cream, caramel 5.50	Belgian waffle, honeycomb ice cream & toffee sauce 6.00
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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.

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



JUICE, MINERALS & MARYS

Today's fresh fruit & vegetable juice	3.85
Today's freshly squeezed orange juice	3.75
Strathmore still & sparkling (330ml/750ml)	2.20/3.80
Vita Coco natural coconut water	2.75
San Pellegrino Sicilian Orange	2.75

HOMEMADE COOLERS £4.50

Homemade Lemonade <i>Fresh lemon & mint</i>	Passion Fruit Mojito <i>Fresh mint, lime, passion fruit puree & apple juice</i>
Ginger Fizz <i>Fresh ginger, chilli, apple & lemon</i>	Green Jasmine <i>Green Jasmine tea, fresh cucumber & apple juice</i>
Elderflower Blush <i>Fresh berries, elderflower syrup, lemon juice & soda</i>	

BRUNCH COCKTAILS

Raspberry & elderflower spritz	9.00
<i>Prosecco, Cointreau orange liquor, elderflower, fresh berries</i>	
Discarded Negroni	9.00
<i>Aviation gin, Campari, Discarded vermouth</i>	

Gin & Basil spritz	9.00
<i>Bombay Sapphire gin, pear liquor, fresh basil & prosecco</i>	

Thai Margarita	9.00
<i>Jose Cuervo tequila, Kamm & Sons, fresh ginger & lemongrass</i>	

Detox Mojito	9.50
<i>Bacardi Carta Oro rum, fresh mint, ginger, grapefruit & soda</i>	

Espresso Martini	9.50
<i>Eristoff vodka, Kahlua coffee liquor, Espresso, Monin vanilla</i>	

Pornstar Martini	9.50
<i>Absolut Vanilla vodka, Passoa, passion fruit puree & prosecco cucumber & basil</i>	

GIN MENU £7.00

Gin Mare <i>Fever-tree Mediterranean tonic, rosemary & lemon</i>	Hendricks <i>Fever-tree Indian tonic, fresh</i>
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Silent Pool <i>Elderflower & pomegranate pink tonic, fresh grapefruit</i>	Roku <i>Fever-tree light tonic, ginger & orange</i>
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Brockmans <i>Fever-tree Mediterranean tonic, blueberries & orange</i>	Puerto de Indias <i>Strawberry gin, lemonade, pepper & strawberry</i>
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COFFEE & TEA

Espresso	2.00/2.50	Hot Chocolate	3.00
Macchiato	2.15/2.55	<i>add marshmallow 50p</i>	
Americano	2.70	Selection of teas pot or mug	3.00/2.50
Flat white	3.00	Iced Tea	3.75
Cappuccino	3.00	Iced Coffee	3.85
Latte	3.00		
Vanilla, hazelnut, chia or caramel latte	3.25		

Coco Momo

Momo



Coco