

£3.85 Cocktails

every night (9.00pm until close)



Kids eat free

Between 3.00pm & 6.00pm everyday.
Buy any main course & your child's main course is free (from the children's menu).

One child per adult. This offer cannot be used in conjunction with any other offer.

breakfast

served 10am till noon ◆ = available till 6pm

omelette & toast 5.95

(with any 2 of the following)

mozzarella, tomato, mushrooms, peppers, feta cheese, spinach, bacon, chorizo, ham, sausage, black pudding, onion, served with toasted ciabatta bread, chillies on request

mushrooms on toast 5.25

mushrooms cooked with sherry, cream & garlic on a toasted ciabatta.

croissant 2.25

croissant with jam & butter

toasted ciabatta bread ◆ 2.50

with butter, jam, marmalade or marmite

kedgeree ◆ 6.50

smoked haddock, spiced basmati rice, cream, peas & sultanas

full english breakfast ◆ 6.50

bacon, tomato, cumberland sausage, free-range egg, ciabatta, black pudding, mushrooms & garlic sautéed potatoes

balsamic roasted tomatoes 5.25

served on toasted ciabatta bread

starters & side orders

garlic dough bread 2.30

or served with any of the following

tzatziki & garlic bread 3.95

greek yoghurt with mint, garlic & cucumber

tapenade & garlic bread 4.50

olives, capers, anchovies, sun-dried tomatoes blended with garlic & olive oil

houmous & garlic bread 3.95

chickpeas & sesame seeds blended with garlic, olive oil & lemon juice

garlic bread & mozzarella 3.95

garlic bread, mozzarella, chorizo & chillies 4.00

spanakopita 3.95

spinach & feta filo pastry parcel with tzatziki

king prawn skewers 5.95

marinated king prawns, chorizo and cherry tomatoes with a sweet chilli dipping sauce

buffalo mozzarella, vine tomatoes & basil oil 5.50

with a balsamic reduction

mixed salad 3.25

mixed leaves with cherry tomatoes, cucumber, peppers & house dressing

rocket & parmesan salad 3.50

new potatoes with pesto 3.25

marinated olives 2.75

pizzas & calzone

all pizzas are made with a rich tomato, garlic & herb sauce & are available with fresh chillies

classic pizza 6.50

tomato sauce, oregano, mozzarella & olive oil

chorizo 7.95

spanish pork sausage, mozzarella, olives & chillies

pepperoni 7.95

lightly spiced pork sausage with mozzarella & olives

mushroom 6.85

mozzarella, mushrooms, tomato sauce & oregano

ham & pineapple 7.85

ham, pineapple, oregano & mozzarella

mediterranean goats cheese 7.75

sun dried tomatoes, tomatoes, mushrooms, peppers, capers, olives, garlic, oregano & onion

spinach & egg (free-range) 7.25

with mozzarella, garlic & parmesan

king prawn & coriander 8.75

with mozzarella, anchovies, & vine tomatoes

greek pizza 7.85

feta cheese, fresh tomatoes, peppers, onions, sesame seeds, olives & oregano

merguez & tzatziki 7.95

spicy beef & lamb sausage, spinach, onions, peppers, garlic, mozzarella & topped with cooling tzatziki

Clive's spinach & mozzarella calzone 8.95

spinach, mozzarella, parmesan & cream (in memory of Clive Tulip – greatly missed customer, friend & founder of Bee-Line Bicycles. £1 donation to The British Heart Foundation with every sale)

prawn saganaki 8.75

king prawns, feta cheese, tomatoes, spring onions, rosemary & garlic

ham, mozzarella & vine tomato calzone 9.25

vine tomato, ham, mozzarella, garlic, parmesan & cream

buffalo mozzarella & vine tomatoes 6.85

finished with basil oil

salmon & goats cheese 7.95

salmon, goats cheese, coriander, spring onions & garlic

rocket, parmesan & sun dried tomatoes 7.25

rocket leaves, parmesan, sun dried tomatoes & basil oil

tuna & sweetcorn 7.85

mozzarella, tuna, sweetcorn, onions, tomatoes & basil oil

chicken, jalapeno & tomato 8.25

chicken, jalapeno, tomatoes, feta cheese & tzatziki

extras on pizzas

mushrooms, capers, onions, olives, tomato, spinach, peppers, egg

1.00

mozzarella, anchovies, tuna, bacon, sausage, black pudding, ham, tzatziki, sun-dried tomatoes, feta cheese, merguez, pepperoni, chorizo, sweetcorn

1.50

king prawns, buffalo mozzarella, goats cheese, rocket, salmon

2.50

more from the oven, salads & pastas

seared salmon 10.50

roasted salmon fillet with wasabi & garlic-parsley butter, served with garlic potatoes & mixed leaves

chorizo mushroom salad 8.75

spicy spanish pork sausage, mushrooms & roasted new potatoes, served on mixed leaves dressed with herb-balsamic dressing & tzatziki

roast fillet of sea bass 10.50

with chargrilled peppers, wilted chard, cashews & a lemon dressing

king prawn spaghetti 9.50

with fresh herbs, chargrilled peppers, lime & olive oil (optional fresh chillies)

classic meat lasagne 8.25

made with local reared beef

merguez 9.50

spicy lamb & beef sausages braised with peppers, spinach, onion, garlic & chillies with cous cous, mixed leaves & tzatziki

red mullet risotto 9.50

pieces of red mullet cooked with sherry, peas, mint & risotto

pumpkin & gorgonzola 8.25

our rich pumpkin & sage ragu with penne, topped with gorgonzola & ciabatta bread crumbs, baked in the oven

luganica napoli 8.75

italian pork mince, slowly cooked with fresh rosemary, chilli & tomato finished with cream, spaghetti & parmesan

pepe's gnocchi 8.25

homemade potato gnocchi freshly made from a traditional recipe

greek salad 7.50

cucumber, tomato, feta cheese, peppers, onions, olives, oregano, olive oil & garlic bread

kedgeree 8.50

smoked haddock, spiced basmati rice, cream, peas & sultanas

chicken & pesto spaghetti 8.25

spaghetti tossed with a green pesto, chicken & rocket topped with parmesan shavings

pomodoro coco 7.95

our simple tomato based penne dish with bacon, peppers, pitted olives & feta cheese

Bar open until

midnight Thursday,
12.30 Friday & Saturday*



Fancy a job?

We are always looking for positive, enthusiastic people. For details, please ask the manager
www.cafe-coco.co.uk

white wine

	glass 175ml	bottle
chenin blanc, geo kinross, s.africa lovely fresh green fig & almond flavours – ABV 13%	3.60	12.90
chardonnay, trebbiano di rubicone, leonardo fratelli, italy fresh, lifted unoaked chardonnay with a little lightly scented trebbiano – ABV 12%	3.75	13.90
sauvignon blanc isabella da silva, valle de rapel, chile more restrained, grassy, fresh style of sauvignon – ABV 13.5%	3.95	14.90
dry riesling, the faith vineyard, s.e.australia lime zest character, much fresher than chardonnay based wines from australia – ABV 13%	4.25	15.90
chardonnay, the toll house, coastal plain, s.africa bright, rich style of chardonnay with some broad, soft, peachy fruit – ABV 12%	4.50	16.90
pinot grigio delle venezie, italy slatey, slightly herbaceous style from venezie – ABV 12%	4.90	18.75

champagne & fizz

	glass 125ml	bottle
prosecco rosato nv brut spumante, perla rosa, italy pale, delicate dry pink redolent of strawberries – ABV 11%	4.20	22.90
prosecco nv brut spumante, italy fresh zesty prosecco, great with peach juice of all sorts of fruits – ABV 11%	4.20	22.90
champagne nv brut, cuvee georgina, france toasty, gentle, old fashioned style – ABV 12%		29.95
champagne, nv brut reserve, billecourt salmon france deft, delicate, persistent poise – ABV 12%		39.95

red wine

	glass 175ml	bottle
shiraz cabernet merlot, geo kinross, paarl, s.africa berryish cabernet with ripe, spicy shiraz & an earthy, terra rossa undertone – ABV 14%	3.60	12.90
sangiovese di rubicone, leonardo fratelli, italy soft, light merlot with rounded berry cabernet – ABV 12.5%	3.75	13.90
merlot, santa rosato, valle de rapel, chile warm, rotund, gentle with comfortable fruit – ABV 13.5%	3.95	14.90
primitive del salento, luigi scarzi, puglia, italy inky, full tarry character with supple, spiced tannins – ABV 13%	4.25	15.90
cabernet sauvignon, finca lucia, valle de rapel, chile rich, plump fruit with a long, warming finish – ABV 13.5%		16.90
rioja crianza, domino nasarre, rioja, spain traditionally cedar notes, light in colour, very gentle on the finish – ABV 13%		18.75

pink

	glass 175ml	bottle
garnacha rosado, castiluzar, bodegas san salvador, navarra, spain bright, vibrant colour & soft, slightly spiced fruit – ABV 13.5%	4.50	15.90
primitivo di puglia rosato fuller, softer style of rosato, great with cold meats & grilled fish – ABV 12.5%		16.90

beers

peroni, italy 33cl – ABV 5.1%	2.95
sagres, portugal 33cl – ABV 5.0%	2.95
litre bottles (see board)	7.50

cocktails

all drinks made with premium brands

bloody mary 5.25 absolut, tomato & lemon juice spiced to taste topped with dry sherry	elderflower 5.25 absolut, elderflower syrup, fresh mint & soda	pimms no1 cocktail 5.25 pimms no1, beefeater gin, citrus fruit, mint, cucumber, & lemonade	frozen fruit margarita 5.80 el jimador, triple sec, fruit liqueur & lime blended with fruit purée
coco cooler 5.25 amaretto, fraise, strawberry purée & cream	fruit daiquiri 5.25 light & dark rum blended with lime & fruit purée	red russian 5.25 absolut, framboise, lemon & a dash of grenadine served in a sugar rimmed glass	manhattan 5.80 canadian club, vermouth & angostura, mixed to taste
cosmopolitan 5.25 absolut, cointreau, lime & cranberry juice	margarita 5.25 el jimador, cointreau & lime, served in a salt rimmed glass	caipirinha 5.80 velho barreiro cachaca, lime & sugar, as the original or blended with fruit purée	martini 5.80 absolut or beefeater gin, noilly prat, with twist or olive
sours 5.25 added to your choice of spirit or liqueur, lemon, gomme syrup, with angostura bitters & egg white	mai tai 5.80 light & dark rum, apricot brandy, el jimador, triple sec, angostura, orgeat, grenadine, pineapple, orange & lime juice	bramble 5.80 beefeater gin, lemon, gomme syrup & crème de mure	mojito 5.80 havana especial, lime, sugar & mint
			old fashioned 5.80 makers mark, angostura, orange & sugar

soft drinks

orange juice 2.85 freshly squeezed
lemon or lime pressé 1.90 freshly squeezed juice with gomme syrup & soda
elderflower pressé 2.50 elderflower syrup, crushed mint & soda
smoothies 3.50 fruit purée blended with yoghurt or ice cream
virgin mary 2.50 tomato & lemon juice spiced to taste
fruit juices & soft drinks 1.80
mineral water bottle 2.80 glass 1.50

hot drinks

all coffee served with a bastoncini biscuit (contains nuts)	
cappuccino 2.10	latte 2.10
espresso 1.60	americano 1.70
double espresso 2.10	macchiato 1.80
hot chocolate 2.50	hot chocolate 2.50
iced coffee with cream 2.50	liqueur latte 4.50 add your favourite spirit or liqueur
tea 1.75 ceylon, earl grey, assam & various fruit/herbal teas	

spirits

large measures of 35ml including mixer	
vodka	
absolut	3.65
stolichnaya	3.65
zubrowka	3.90
gin	
beefeater gin	3.65
bombay sapphire	3.65
plymouth	3.65
tanqueray	3.90
beefeater 24	4.75
rum	
myers planters punch	3.65
havana club 3 year	3.65
havana club especial	4.00
havana club 7 year	4.75
havana club barrel proof	5.50
santa teresa 1796	5.50
scotch	
famous grouse	3.65
j&b rare	3.65
chivas regal 12 yr	4.15
glenlivet 12 yr	4.15
glenmorangie 12 yr	4.15
laphroaig 10 yr	4.15
balvenie 12 yr	4.65
glenfiddich	4.65
whiskeys	
canadian club	3.65
makers mark	3.65
jamesons	3.65
jamesons gold	4.15
bushmills black bush	4.15
mescal	
el jimador	3.65
sauza hornitos	3.95
herradura	5.50
digestifs, apéritifs & liqueurs	
larger measure of 50ml including mixer	
noilly prat	3.50
punt e mes	3.50
campari	4.00
amaretto disaronno	4.15
baileys	4.15
tia maria	4.15
kahlua	4.15
cointreau	4.15
drambuie	4.15
grand marnier	4.15
janneau vsop	4.15
krupnik	4.30
sambucca	4.30
rémy martin vsop	5.80

Open from 10.00-11.00pm Sunday-Wednesday
10.00-12.00 midnight Thursday • 10.00-12.30am Friday-Saturday
www.cafe-coco.co.uk

A discretionary 10% service charge may be added to parties of 5 or more.
All gratuities are shared amongst the staff. No smoking. One bill per table.
VAT is included at 15%. VAT No. 59628094