

FOOD GUIDE

TABLE NO.

BY COCO MILL

Please Note Down The Amount of dishes your table requires and hand back to server

STARTERS & GRAZZING (initial "S" for starter)

TAIWANESE POPCORN CHICKEN 6.5
Crispy shredded chicken finished in a sweet and spicy Taiwanese dressing

CUMBERLAND CHIPOLATAS 6
Cumberland chipolatas finished in Cumberland sauce & crispy bacon

GARLIC MUSHROOM BRUSCHETTA (v) 6
Sautéed mushrooms in a creamy garlic & parmesan sauce served on toasted Lovingly Artisan Sourdough

SALT & CHILLI KING PRAWNS 8
Crispy filo wrapped king prawns with a roasted sweet peppers, chilli & spring onions

PULLED BEEF & YORKIES 7
With rich beef dipping gravy

HOISIN DUCK PANCAKES 8
Shredded duck, hoi sin sauce, cucumber & spring onion salad with Chinese pancakes

MOULES MARINIÈRE 6.5
Cooked in a garlic, cream & parsley sauce with sourdough toasts

SIRACHA NACHOS (v) 6
Homemade nachos with a siracha salsa, guacamole, sourcream & jalapeños

CRISPY HALLOUMI (v) 6.5
with tzatsiki, pomegranate seeds, fresh mint, chilli relish & fresh lime

COCO MILL PLATTERS

BURGERS

THE COCO MILL 12.5
Homemade steak burger, rocket, Cumberland mustard & garlic mayo & sticky onions, served in a seeded brioche with skin on fries

WAGYU BEEF 15.5
6oz wagyu beef burger, rocket, secret sauce, spiced tomato ketchup, sticky onions in a seeded brioche & served with thick-cut chips

OFF THE LAND 16.5
Cumberland Chipolatas, Pulled Beef & Yorkies Taiwanese Popcorn Chicken, Duck Pancakes Bread & Butter

PIRI-PIRI HALLOUMI (v) 11.5
Spiced breaded halloumi burger with shredded gem, sun blushed tomato, & tzatsiki served in a seeded brioche with sweet potato fries

ADD CHEESE 1

FROM THE SEA 16.5
Honey & garlic salmon, Ale Battered Haddock Mussels In Wine, Herb Salad Salt & Chilli Prawns, Bread & Butter

BUTTERMILK CHICKEN 12.5
Marinated buttermilk fried chicken, coleslaw, water cress, garlic mayo served in a seeded brioche with shoe string sweet potato fries

Cheddar Blue Cheese Halloumi

BETWEEN BREAD

PULLED BEEF SUB 10
In a toasted soft & crisp ciabatta with rich beef dipping gravy

SMOKED CHEDDAR & HAM MELT 10
Cumberland mustard ham, applewoods smoked cheddar & spring onion bruschetta with tomato ragout dip

THE CLASSIC CLUB 10
With chicken, bacon, rocket, beef tomato & garlic mayo

MAINS

HONEY & GARLIC SALMON 14
Pan Seared Salmon served with a honey, soy and garlic sauce, finished with fresh lemon and served with sautéed new potatoes and seasonal greens

BUTTERMILK CHICKEN CAESAR SALAD 11.5
Caesar dressed baby gem, sourdough croutons, shredded buttermilk chicken, shaved parmesan & anchovies

ALE BATTERED HADDOCK 13
Thick hand cut parsley & chippy chips, garden or mushy peas & tartare sauce

CHICKEN PARMO 13
Buttermilk breaded chicken, tomato sauce, melted buffalo mozzarella & grated parmesan served with seasonal greens & sautéed new potatoes

CHARGRILLED LAMB RUMP 13.5
Black pudding, potato croquette, peas & beans & finished with a redcurrant wine jus

DEEP FILLED STEAK PIE 13
Rich, meaty & wrapped in pastry served with duck fat chips, mushy peas & a jug of gravy

MOULES FRITES 12.5
fresh mussels in dry wine sauce, parsley, fresh chilli & garlic, artisan bread, butter with fries & garlic mayo dip

CHICKEN KATSU CURRY 13.5
Crispy breaded chicken served with a warm & fragrant Katsu sauce with sticky rice & asian orange & sesame slaw

TOFU KATSU (v) 13.5
Crispy breaded tofu served with a warm & fragrant Katsu sauce with sticky rice & asian orange & sesame slaw

STEAKS

RIBEYE 10OZ 17.5
R MR M MW WD

SIRLOIN 12OZ 21.5
R MR M MW WD

RUMP 9OZ 12.5
R MR M MW WD

UPGRADES

FILO PRAWN 4
3 PICKLED ONION RINGS 1.5

MACARONI CHEESE 3
BLUE CHEESE & TRUFFLE OIL SAUCE 2.5

CRACKED PEPPERCORN SAUCE 2.5
GARLIC BUTTER 1.5

OUR STEAKS ARE SERVED WITH BALSAMIC TOMATOES, ROASTED PORTOBELLO FIELD MUSHROOMS, CAESAR DRESSED LETTUCE WEDGE AND THICK CUT CHIPS

BREADS

GARLIC CIABATTA (v) 3
Salted parsley butter / + cheese 0.50

GARLIC & CHEESE (v) 4
Eden Chieftain Cheddar melted over toasted sourdough

ARTISAN BREAD & OILS (v) 3.5

SIDES

SAUTÉED NEW POTATOES (v) 3

HOUSE SEASONED FRIES (vg) 3

THICK CUT "CHIPPY CHIPS" (vg) 3

SWEET POTATO CHIPS (vg) 3

HOUSE PICKLED ONION RINGS (vg) 3

TRUFFLE, ROSEMARY & PARMESAN CHIPS (v) 3.5

CAESAR DRESSED WEDGE (v) 2.5

SEASONAL GREENS (v) 3

MACARONI CHEESE (v) 3

SUNDAY ROASTS

Roast Picanha Beef 12.5
Roast Chicken 12.5
Pan Seared Lamb 13.5
Chestnut Roast (Veg) 10.5

Served with seasonal vegetables, roasted & mash potato, cauliflower cheese, yorkshire pudding, gravy

NOTES & ALLERGENS

Please identify your allergen: celery cereals containing gluten crustaceans eggs fish lupin milk
molluscs mustard peanuts sesame soybeans sulphur dioxide and sulphites tree nuts