

Coco Momo

All Day Menu

Served 12 noon–9.30pm

Small plates

Nocellara, Gaeta and Cerigniona olives (pb)	5.	Muhammara dip, griddled sourdough (pb)	5.5
Vegan feta, roast squash, pomegranate (pb)	6.	Chicken liver parfait, apricot chutney, granary toast	6.5
Hampshire potted trout, melba toast	6.5	Grilled marinated artichokes (pb)	6.
Comté 24m, crisp bread and truffle honey	6.	Pork rilette, pickled mustard seeds, granary toast	7.
Griddled chorizo, roquito, coriander	6.5	Garlic and chilli king prawns	7.
Baked St Marcellin, apricot chutney, griddled sourdough			9.5
Cornish charcuterie plate – pork rilette, coppa, air dried ham (to share)			14.5
Severn & Wye 'Kings' smoked salmon, lemon, capers, horseradish butter, watercress scone			15.

Large plates

Pan roasted Chalk stream trout, confit potato, watercress purée, sauce vierge			18.
Duck confit, cannellini bean and chorizo cassoulet, heritage carrot and crispy skin			17.
Chicken Milanese, garlic & sage butter, goat's curd, lemon green salad and fries			16.5
Steak burger, grilled bacon, Cheddar, spiced tomato mayonnaise, coleslaw, fries			15.
Buckwheat pancakes, goat's cheese, wild mushroom, caramelised shallot, tomato ragu (v)			14.5.
King prawn linguine, garlic, chilli, parmesan, and basil			11./16.
Onglet "Steak frites" béarnaise sauce, watercress salad (served pink)			16.5
Eggs Benedict, Eggs Royale or Eggs Florentine - served with fries and salad			13.

Salad bowls

Blackened sweet potato, wild rice, avocado, sweetcorn, kidney bean and lime salsa (pb)			9./13.
Cous cous, spiced aubergine, preserved lemon, herbs, coconut yogurt, sumac dressing (pb)			9./13.
Beluga lentil, puffed rice and harissa chickpeas salad, courgette and herbs (pb)			9./13.

Add to your salad: Vegan feta 3.5 King prawns 4. Chorizo 4.

Sandwiches *All served with fries*

Henson's of London salt beef, pickles, Russian dressing on toasted sourdough			11.5
Coco Momo Buttermilk chicken sandwich, avocado, siracha mayonnaise			14.
Toasted flat bread with aubergine pickle, crispy chickpea, chilli, spring onion and coconut yogurt (pb)			9.

Puddings

Affogato - espresso, vanilla ice cream, amaretti biscuit & Disaronno Amaretto			7.5
Dark chocolate terrine, salted caramel sauce, raspberry sorbet, salted popcorn			6.5
Sticky toffee pudding, toffee sauce and honeycomb ice cream			6.5
Buttermilk pancakes, berries, vanilla clotted cream, maple syrup			7.5

(pb) plant-based dishes suitable for a vegan diet. (v) vegetarian dishes.

We are happy to provide allergen guidelines for all our menu items, for more detailed information please speak to a member of the team. We take additional measures when told about allergies but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely removed.

12.5% discretionary service will be added to your bill - all of which goes to our crew.