



A La Carte Menu

STARTERS

Jerk chicken skewers peanut sauce and pickled ribbon vegetables	£6.00
Ital garden Spring Rolls With Cottons sweet chilli sauce, mixed leaves dressed with lemongrass and chilli	£6.50
Trio of fritters Chick pea, black eyed bean and callaloo & potato fritters with coconut chutney	£6.50
Jerk Pork ribs Plantain and aubergine crisps	£6.50
Garlic & Rosemary marinated king Prawns spiced tomato concasse, cornmeal cakes	£7.50
Caribbean Ceaser salad With either smoked chicken or grilled butternut squash & aubergine	£6.50
Salt fish fritters Spiced mango chutney, chilli jam	£6.00
Ebony Wings Chargrilled pineapple	£6.00

Our food takes inspiration from the various influences of the Caribbean islands from Jamaica to Margarita with a little stop over at St Lucia and is presented on a plate for you in what we refer to as 'Nouvelle cuisine Caribbean'

Fresh ingredients are sourced daily and our meats are marinated for at least 48 hours

For those with allergies to various food ingredients, please ask your server for clarification.

Our superb scotch bonnet sauce is available on request for those who would like their food a little spicier

Please note a 12.5% service charge will be added to all bills.

MEAT DISHES

Jerk baby chicken	£14.50
Slow roasted with pimiento and spices , stir fried vegetables, jerk sauce and rice n peas	
Cottons curried Mutton	£14.50
Made to our own delicate recipe served with rice & peas, fried plantain	
Mixed Jerk Meat Grill Platter	for 1 £14.50 for 2 £27.00
Cottons signature dish of jerked pork rib, chicken pieces, lamb chop and chicken wing, rice n peas, jerk sauce and fried plantain	
No pork option : with lamb chop and extra chicken piece	
Boston Jerk Pork	£14.50
Marinated grilled chunks of pork smothered with jerk barbecue sauce served with rice n peas	
Oxtail & bean stew	£14.50
steamed rice and coleslaw	
Amchar marsala baked Chicken supreme	£14.50
mushroom risotto, coconut sauce	

FISH DISHES

Trio of red snapper, seabass and red bream	£14.50
on roasted aubergine with a spiced coconut chutney, light curry sauce , steamed rice	
Fried Red Snapper, Escovitch	£15.00
steamed vegetables and root vegetables	
Banana leaf steamed Seabass fillets	£15.50
wilted okra, callaloo & scallion with steamed rice and tomato salsa	
Cottons Signature Seafood Platter	£16.50
Seabass, bream and Red Snapper fillets, king prawns, grilled squid and octopus served with rice n peas, plantain	

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VEGETARIAN DISHES

Chaguanas dinner plate Of chick pea & pumpkin curry, black eyed bean fritters, plantain and steamed rice	£13.50
Ital vegetable curry With bammie & festival, spiced mango chutney	£12.50

SIDE ORDERS

£3.30

Rice n peas	Fried Plantain	Mixed Salad
Basmati rice	Stir fried vegetables	Fried dumpling & festival
Coleslaw	Caribbean Roti	Macaroni Cheese

GLOSSARY OF TERMINOLOGY

Caribbean Roti	– an East Indian style flatbread in filled with seasoned crushed lentils
Plantain	– often referred to as 'green banana' – from the banana family – must be cooked before being eaten.
Rice n Peas	– rice cooked with herbs & scotch bonnet (Caribbean spicy pepper) with Gungo peas (pigeon peas) is very popular in West Indian cooking
Yams	– are edible tubers and comes in a wide variety of shapes and sizes. Has either white or yellow flesh and is nutty in flavour. Yams are cooked in the same way as potatoes.
Callaloo (Ca la lu)	– a vegetable closely resembling spinach in appearance and taste
Jerk	– a highly seasoned barbecue – peppered dish cooked on smouldering pimiento wood over a coal pit. Jerk is a part of Jamaican culinary tradition for centuries. Its origins date back to the native Arawak Indians traditional methods of cooking. The escaped slaves called Maroons are believed to have developed and perfected this method of preserving and cooking meat during their years of living in the Blue Mountain fighting the British troops. recipes have been handed down through the generations – recipes and techniques kept secret and developed as competition and pride runs high amongst jerk cooks in Jamaica
Bammie	- Jamaican cassava flatbread
Festival	- commeal fritters, slightly sweetened , used to mop up gravy
Chadon beni	- Trinidadian coriander also known as cilantro

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DESSERTS

£5.00

Pina colada Cheesecake with pineapple & cinnamon relish

Chocolate & Baileys mousse sesame tuile

Banana fritters, toasted coconut, chocolate sauce , vanilla ice cream

Trio of Caribbean sweetness – ginger cake, rum cake and carrot cake, dulce de leche

Selection of ice cream and sorbets – rum & raisin, chocolate, vanilla and lemon sorbet

Enjoy the best of the Caribbean ...

Cottons ... Bringing the Caribbean sunshine to London since 1985



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