



STARTERS

SWEET POTATO CROQUETTES 6.50
salted mackerel pate, sweet chilli jam

PULLED PORK SPRING ROLL 7.00
topped with shaved crackling , lime & plum sauce

SAUTEED COCONUT PRAWNS 7.50
on a bed of beetroot & carrot salad

SALMON FISHCAKES 7.00
callaloo coconut sauce

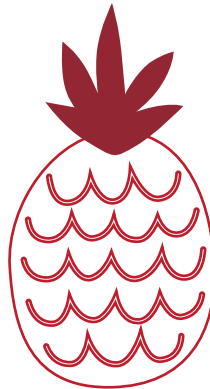
EBONY WINGS 6.50
sweet potato crisps

SALT FISH FRITTERS 6.50
spiced mango chutney

SPICED VEGETABLE FRITTER (GF) (VE) 6.00
mango & chilli sauce

CARIBBEAN PUMPKIN SOUP (V) 6.50
scotch bonnet crostini

CREAM OF BEAN & VEGETABLE SOUP (V) 6.50
grilled flat bread



S E A F O O D & F I S H

PAN FRIED MARINATED SEABASS FILLET 15.50
creamy mash with a chick pea broth

SEABREAM, KING PRAWN SWEET POTATO LIME CURRY 14.50
steamed rice

FRIED RED SNAPPER ESCOVITCH 15.50
house salad and mini festival & dumplings

JERK SALMON 15.50
sweet potato mash, sauteed garlic spinach and a roasted tomato sauce

M E A T

JERK SPATCHCOCK CHICKEN 14.00
rice n peas and a red cabbage pineapple mango slaw

JAMAICAN SLICED ROAST BEEF 14.00
roasted root vegetables jerk sauce and rice n peas

BUTTERMILK CHICKEN PIECES & BARBECUED RIBS 14.00
fried plantain, rice n peas and coleslaw

CURRIED MUTTON 14.50
rice n peas and plantain

OXTAIL AND BUTTER BEAN STEW 14.50
rice n peas and coleslaw

MIXED JERK GRILL PLATTER – *Our Signature Dish* FOR 1 15.50 FOR 2 28.50
Jerk pork rib, chicken piece & wing, lamb chop with rice n peas, jerk sauce and plantain

V E G E T A R I A N

RED BEAN STEW (VE) 12.50
with black rice, cucumber & tomato salad

BRAISED SPRING VEGETABLES IN COCONUT CURRY SAUCE (V) 12.50
with rice cakes

LENTILS, QUINOA, BEANS AND VEGETABLE CASSEROLE (V) 12.50
potato dauphinoise

SIDE ORDERS 3.50

RICE N PEAS - SWEET POTATO WEDGES - STEAMED RICE
FRIED CASSAVA WEDGES - FRIED PLANTAIN - MIXED SALAD - CARIBBEAN ROTI
COLESLAW - DUMPLINGS & FESTIVAL - CALLALLOO & ONION

MAC & CHEESE - SMALL 3.50 / LARGE 8.00

D E S S E R T S 6 . 0 0

APPLETON RUM AND COGNAC FRUIT CAKE

rose and lemon infused cream, summer berries and mango puree

HONEY & LIME GLAZED STEAMED SWEET POTATO PUDDING

with jackfruit compote and baileys cream

BLUE MOUNTAIN COFFEE CAKE

with coconut rum cream

DAIRY FREE CRÈME BRULEE

ALMOND BISCUITS

*Please note customers must choose either mimosas, prosecco, house red wine house white wine
OR Rum Mary's for the bottomless offering. Drinks are not able to be mixed.

If you have any allergies, please let your server know. A 12.5 % service charge will be added to all bills.



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   **COTTONSLDN**