



S T A R T E R S

SPICED PORK RIBS 6.00
with a rum & molasses glaze, cornmeal fritter

HOME MADE BEEF OR VEGETABLE PATTIES 5.00
chilli mango chutney

SALT COD FISH CAKES 6.50
jerk mayo and avocado emulsion

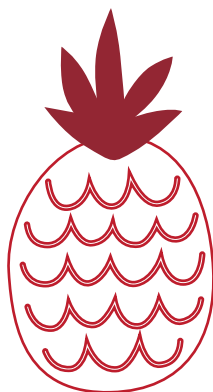
COCONUT VEGETABLE & BEAN SOUP 5.50
with toasted hard dough bread

GARLIC & ROSEMARY KING PRAWNS 7.50
jerk butter and mini dumplings

MONK CHEEK ACCRA 6.50
cucumber raita, callaloo coconut sauce

EBONY WINGS 6.00
topped with sweet potato crisps

GRILLED CUMIN AND ALLSPICE VEGETABLE SKEWERS 6.00
roasted tomato compot, red cabbage & mango slaw



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

KING PRAWN, RED SNAPPER, SWEET POTATO & LIME CURRY 14.50
basmati rice and cucumber raita

RUM BATTERED HAKE 15.00
light coconut sauce, stir fried vegetables and steamed rice

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

SEAFOOD PLATTER 18.50
grilled squid, chilli Prawns, Seabass & red snapper fillet fillets
with rice n peas, plantain and jerk Sauce

M E A T

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

BOSTON JERK PORK 14.50
with fried cassava, sweet potato wedges and rice n peas

PEPPERED SIRLOIN STEAK 18.50
crushed cumin & garlic new potatoes, jerk sauce and roasted vegetables

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

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

V E G E T A R I A N

VEGETABLE PEPPER POT (V) 13.50
with dumplings and steamed rice

CHAGUANAS DINNER PLATE (V) 14.50
black eyed bean, chick pea and callaloo fritters with steamed Rice and plantain

CUMIN & GARLIC ROASTED VEGETABLES, MAC & CHEESE TIMBALE (V) 14.00
and chick pea & black eyed bean fritters

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 5 . 5 0

JAMAICAN FRUIT CAKE
vanilla cream and peanut punch reduction

SOURSOP CHEESECAKE
pina colada reduction and grilled mango

WHITE AND DARK CHOCOLATE MOUSSE
spiced crumbs

BANANA & CINNAMON FRITTERS
Vanilla ice cream, salted caramel

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



WWW.COTTONS-RESTAURANT.CO.UK

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