

STARTERS

JERK CHICKEN SPRING ROLLS Mixed salad, lemongrass & chilli dressing, sweet chilli sauce	8.00
HOT HONEY HALLOUMI Deep fried halloumi cheese, hot honey, chilli, toasted sesame, tomato salsa (V)	8.00
SHREDDED JERK CHICKEN Sauté peppers and pineapple, festival	9.00
PEPPERED SHRIMPS Sweet peppers and onions, dumpling	9.00
BREADFRUIT & CHO CHO RUNDOWN Cassava & polenta gratin (VE) (GF)	8.00
ACKEE & SALTFISH SAMOSAS Green seasoning infused yoghurt, red onion relish (GF)	8.50
PULLED MUTTON POTATO PATTIES Yoghurt & mint sauce, chilli & lime pickle	8.50
SALT FISH & SCOTCH BONNET FRITTERS Spiced mango chutney, sweet chili sauce	7.50
DEEP FRIED BABY SQUID Coated in spiced chickpea and plain flour served with paprika aioli	9.00

SIDES

RICE & PEAS 4.00 - BASMATI RICE 3.50 - SKIN ON FRIES 3.50

STEAMED BROCOLLI & GARLIC BUTTER 4.00 FRIED PLANTAIN 3.50

DHAL ROTI 4.50 - COLESLAW 3.50 - TROPICAL MANGO SALAD 5.50

DUMPLINGS & FESTIVAL 4.50 - SAUTÉED GREEN BEAN PROVENCAL 5.50

MAC & CHEESE 5.50 - FRIED CASSAVA WEDGES 4.50

MEAT

SLOW COOKED BEEF PEPPER POT Braised chuck steak, Caribbean root vegetables, Fried dumplings or steamed rice	21.50
COTTONS CURRIED MUTTON Made to our own delicate recipe, served with rice & peas, coleslaw. (GF)	18.50
MIXED JERK MEAT GRILL PLATTER FOR 1 16.50 Cottons signature dish of jerked pork rib, chicken pieces, lamb chop and chicken win rice n peas, jerk sauce and fried plantain No pork option: with extra chicken piece (GF)	_
BRAISED OXTAIL & BUTTER BEAN STEW Steamed rice and fried plantain (GF)	19.00
COTTONS JERK CHICKEN ½ 18.50 N Slow roasted with pimiento and spices, steamed vegetables, jerk sauce and rice n per	WHOLE 33.00 as (GF)
THYME ROASTED CHUMP OF LAMB Sweet potato & pumpkin mash, sautéed green beans & callaloo, rum peppercorn sauc	21.00 ce (GF)
FRIED BUTTERMILK CHICKEN & BBQ PORK RIBS Coleslaw, fries and grilled corn	18.00

FISH

BROWN STEW FISH Fillets of bream & tilapia with butternut squash, carrots, brown stew	sauce, steam rice	18.50
JERK SALMON FILLET Sweet potato & pumpkin mash, sautéed green bean Provencal, cocor	nut rundown sauce	18.50 e (GF)
GRILLED TIGER PRAWNS Burnt chili butter, fresh tomato salsa, bajan yellow pepper sauce, sea:	food rice (GF)	22.50
COTTONS SIGNATURE SEAFOOD PLATTER		FOR 2 38.00

Seabass, bream and tilapia fillets, tiger prawn, shrimp stew, crab claw,

grilled squid, served with rice n peas, plantain and jerk sauce

VEGETARIAN

CHAGUANAS DINNER PLATE Breadfruit, yam & aubergine sambal, chick pea coconut curry, vegetable fritter, fried cassava wedges, mango chutney and white rice (VE) VEGAN STEWED PEAS Root vegetable, stew peas, spinners, steamed rice, side salad (VE)

JERK TOFU AND SAUTEED VEGETABLES Garlic & scallion mashed potatoes, coconut rundown sauce (VE) (GF)

SPICE UP YOUR LUNCH Monday to Friday 12pm - 3pm

Enjoy 20% off our main menu and try our brand new Caribbean bento boxes for 12.95

ULTIMATE BENTO

mutton curry - jerk Chicken Steamed vegetables rice n peas - sunshine mix salad - carrot cake

JERK BENTO

jerk chicken leg - jerk pork rice n peas - coleslaw steamed vegetables - chocolate cake

FISH BENTO

18.00

Creole fish stew - coleslaw salt fish fritters - steamed rice feta salad - mango cheesecake

VEGGIE BENTO

Trinidadian vegetable curry pumpkin & chana dhal pumpkin fritters - fried plantain, steamed rice - steamed banana cake