Cottons
RUM SHACK & RESTAURANT

SMALL PLATES

JERK CHICKEN & PLANTAIN SPRING ROLLS 8.00
Mixed salad, lemongrass & chilli dressing, sweet chilli sauce

HOT HONEY HALLOUMI 8.50
Deep fried halloumi cheese, hot honey, chilli, toasted sesame, tomato salsa (v) (gf)

CHICKEN WINGS 7.00
Choose either jerk, barbecue or sweet chilli

PEPPERED SHRIMPS 9.50
Sweet peppers and onions, dumpling

SMASHED PLANTAIN 8.00
Avocado, roasted vegetable salsa, hibiscus & molasses sauce (ve) (gf)

SALT FISH & SCOTCH BONNET FRITTERS 7.50
Spiced mango chutney, sweet chili sauce

SALTED COD 12.50
On crushed potatoes, sauteed peppers, ackee, coriander chilli oil (gf)

SOUP OF THE DAY 7.00
with garlic bread

SPICY SAUSAGES 8.50
With potatoes, peppers & onions in marsala wine sauce

CHOOSE ANY 3 SMALL PLATES 22.00

CHOOSE ANY 4 SMALL PLATES 28.00

(+2.50 FOR SALTED COD)

BIG PLATES

GRILLED BONELESS JERK CHICKEN 18.50
Spring onion mash, confit tomatoes, jerk peppercorn sauce (gf)

CURRIED MUTTON 19.50
Made the Cottons way, served with rice & peas, coleslaw. (gf)

JERK TOFU 18.00
Garlic & scallion mashed potatoes, coconut rundown sauce or chilli & garlic linguine(ve)

BIG PLATES

CRAB & CHILLI LINGUINE 19.50
Sweet chilli grilled king prawns, wild garlic pesto

JERK MEAT PLATTER FOR 1 17.50 FOR 2 33.00
Cottons signature dish of jerked pork rib, chicken piece, lamb chop and chicken wing, rice n peas, jerk sauce and fried plantain (gf)
No pork option: with extra chicken piece

GRILLED FISH TRIO 19.50
Grilled seabass, tilapia and red bream on polenta crusted aubergine, coconut curry sauce, caramelised chilli, steamed rice (gf)

BRAISED OXTAIL & BUTTER BEAN STEW 19.50
Steamed rice and fried plantain (gf)

CHAGUANAS DINNER PLATTER 19.50
grilled vegetables, aubergine sambal, chick pea coconut curry, vegetable fritter,fried cassava wedges, steamed rice (vg)

COTTONS JERK CHICKEN
½ 19.00 WHOLE 33.00
Slow roasted with pimiento and spices and steamed vegetables. Choose one side;
rice n peas *or* basmati rice *or* coleslaw *or* skin on fries *or* crushed potatoes *or* mixed salad (gf)

SOUTHERN FRIED RUMP STEAK 23.00
Tomato & red onion salad, collared greens, skin on fries, cajun spiced remoulade

BUTTERMILK JERK CHICKEN BURGER 17.00
Grilled caramelized chilli pineapple served with house salad and paprika fries

COTTONS SEAFOOD PLATTER
FOR 1 19.50 FOR 2 38.00
Seabass, bream, tilapia fillets, grilled king prawn, shrimp stew, grilled squid. Served with rice n peas, red coconut curry sauce, fried plantain

HERB CRUSTED SALMON FILLET 19.00
Potato & garlic gratin, sauteed callaloo & green beans, shrimp sauce

ROAST PUMPKIN & CALLALOO RAVIOLI 18.00
Crispy chick peas, pomegranate, glazed carrots, vegan cheese & coconut sauce (ve)

PLATTERS

COTTONS FAMILY DINNER - SERVES 4 **75.00**
Curried mutton, jerk chicken pieces, buttermilk chicken tenders, oxtail stew, fried plantain, mixed green salad, roasted corn with rice n peas

BONELESS CHICKEN - SERVES 2 **42.00**
Barbecued chicken pieces, jerk chicken pieces, buttermilk chicken tenders, mac n cheese roasted corn, mixed green salad and rice n peas with coleslaw

FEAST - SERVES 4 **84.00**
Whole jerk chicken, barbecued ribs, chicken wings, spicy sausages, mac & cheese, roasted corn, tropical mango salad with rice n peas

SUNDAY ROAST

Available Sunday from 12pm till it's gone!

All served with, roasted potatoes, seasonal vegetables, plantain & sage stuffing, Yorkshire pudding & our signature jerk gravy...
Choose from;

RIB EYE STEAK	**24.00**
ROASTED SEABASS	**23.00**
JERK HALF CHICKEN	**19.50**
ROAST PORK	**19.00**
CARIBBEAN VEGETABLE NUTROAST (v)	**19.00**

KIDS EAT FREE EVERY SUNDAY
children under 8 only with any full paying adult

SIDES

STEAMED RICE 3.50 | RICE & PEAS 4.50 | COLESLAW 4.00 | FRIED PLANTAIN 4.00

MIXED SALAD 5.00 | MAC & CHEESE 6.00 | TROPICAL MANGO SALAD 6.00

GREEN BEANS WITH GARLIC BUTTER 5.50 | SKIN-ON FRIES 4.50 | DHAL ROTI 4.00

KIDS MENU *Ages 8 and under only* 7.50

CHICKEN TENDERS
Salad, french fries

BBQ CHICKEN WINGS
Rice n peas, coleslaw

MINI CHEESE BURGER
French fries

MAC & CHEESE
Salad

DESSERTS 7.00

APPLE & ROASTED MANGO CRUMBLE
With either warm custard or vanilla ice cream

STEAMED TREACLE SPONGE
Warm custard

BISCOFF CHEESECAKE
Dulche De Leche sauce

COTTONS RUM TRIFLE
Rum cream, sprinkles

CHOCOLATE RUM CAKE
Chocolate sauce, rum cream

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 inform us of any allergies before ordering. Products may be prepared in proximity to allergens both on site and in our supplier's premises. As such, we cannot guarantee the total absence of allergens in our dishes. A 12.5% service charge will be added to all bills.

AT HOME?

Find us on Deliveroo or Uber Eats for when you can't move from the sofa.

PARTY TIME

Looking for a venue for your next event? Just ask our team.