

STARTERS

STEWED SALTFISH ON DUMPLINGS Jamaican style buljol stewed salt fish with sweet peppers served on dumplings, coconut chilli compot	8.50
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)	7.50
BARBECUED PORK RIBS Crispy onions, sriracha hot sauce	8.50
CHILLI & GARLIC PRAWNS Sweet peppers and onions, garlic & chili butter, festival	10.50
SPICED PLANTAIN & CHICKPEA HUMMUS Smoked paprika, coriander, garlic rubbed flatbread	8.00
EBONY WINGS Sweet potato crisps, Sriracha hot sauce (GF)	8.50
COTTONS SALT COD FRITTERS Spiced mango chutney, chilli jam.	8.50
MONTEGO BAY SHARER (SERVES 2) Salt cod fritters, jerk chicken spring rolls, ebony wings, fried plantain and cassava wedges	24.50
ST KITTS SHARER (SERVES 2) Stewed salt fish, peppered shrimps, vegetable fritters with festival and roti	28.00

SIDES

RICE & PEAS 4.00 - CALLALOO & ONION 4.50 - BASMATI RICE 3.50

STEAMED VEGETABLES 4.00 - SKIN ON FRIES 3.50 - SWEET POTATO FRIES 4.50

FRIED PLANTAIN 3.50 - DHAL ROTI 4.50 - COLESLAW 3.50 MIXED SALAD 4.00

TROPICAL MANGO SALAD 5.50 - DUMPLINGS & FESTIVAL 4.50

MAC & CHEESE 5.50

MEAT

GRILLED PEPPER LAMB CHOPS Yam mash, sautéed callaloo and onions, jerk peppercorn sauc	27.50
COTTONS CURRIED MUTTON Made to our own delicate recipe, served with rice & peas, cole	19.50 eslaw. (GF)
MIXED JERK MEAT GRILL PLATTER Cottons signature dish of jerked pork rib, chicken pieces, laml rice n peas, jerk sauce and fried plantain No pork option: with	
OXTAIL & BEAN STEW Steamed rice and fried plantain (GF)	21.00
JERK CHICKEN Slow roasted with pimiento and spices, steamed vegetables, j	1/2 18.50 WHOLE 33.00 erk sauce and rice n peas (GF)

COTTONS CARIB CHICKEN HUT

Coleslaw, fried plantain and rice n peas or fries

JERK PORK RIBS AND BUTTERMILK CHICKEN



Bajan style grilled chicken inspired by Mama Rosey from her humble hut in Barbados. Choose from; Lime & Garlic - Cajun Spiced - Paprika & Hot Honey - Scotch Bonnet Chilli

CDULED WINGS (A)	0.50
GRILLED WINGS (3)	7.00
QUARTER CHICKEN	7.00
	12.00
HALF CHICKEN	
	22.50
WHOLE CHICKEN	

FICH

COTTONS SIGNATURE SEAFOOD PLATTER FOR 1 19.50 FOR 2	38.00	
Salmon, tilapia, mussels, squid & prawns, in a light tomato and crayfish broth, basmati rice		
CREOLE MIXED SEAFOOD BOUILLABAISSE STEW	23.50	
With sweet peppers, spring onions, lemongrass & ginger, served with steamed rice		
ST KITTS HONEY & CHILLI SHRIMPS	22.50	
Pumpkin & sweet potato sofrito, sautéed green beans, peppers, coconut & lemongrass sauce (GF)		
GRILLED CAJUN SALMON	22.50	
Yam and callaloo gratin, escovitch vegetables, lobster bisque sauce		
NEGRIL WHOLE SEABASS ESCOVITCH	23.50	
FISH CONTRACTOR CONTRA		

VEGETARIAN

18.50

4 50

CHAGUANAS DINNER PLATE	18.50
Coconut pumpkin & chana dhal curry, aubergine vegan sambal, vegetable fritters,	
fried plantain with steamed rice and mango chutney (VE)	
TRINIDADIAN VEGETABLE & TOMATO CHOKA	17.50
Served with fried plantain, cucumber salad, grilled garlic & herb flatbread	
CARIBBEAN ROAST VEGETABLE PILAU	18.50
Okra tempura, red pepper coulis (VE) (GF)	

SUNDAY FAMILY DINNERS We love sharing in the Caribbean

MANDEVILLE DINNER (SERVES 4)	68.00
Salt & squid - Curried mutton - Jerk chicken pieces - Ebony wings - Pumpkin & chana dhal curry	
Fried plantain - Rice n peas - Coleslaw - Mixed salad	

ST LUCIAN DINNER (SERVES 4) 75.00

Fried Fish - Curried mutton - Jerk Pork ribs - Ebony wings - Jerk chicken pieces Creole Mixed Seafood Bouillabaisse Stew - Fried plantain - Rice n peas - Coleslaw - Mixed salad

CARIBBEAN SUNDAY ROAST Available Sunday from 12pm till its gone!

All served with, roasted potatoes, sauteed savoy cabbage, roast carrots & parsnips Yorkshire pudding & our signature jerk gravy...choose from;

PEPPERED BEEF SHORT RIB Cooked medium-rare	23.00
JERK HALF CHICKEN	19.50
ROAST PORK BELLY	19.50
PLANTAIN & ROAST VEGETABLE NUT ROAST (V)	17.50
	17.50



Take a snap of your best dish and tag us on Instagram @COTTONSLDN using the hashtag #COTTONSLDN to be in with a chance to win a free meal for two every month.

Seabass, bream and tilapia fillets, king prawn and crispy squid

served with rice n peas, plantain