



SET MENU

WELCOME RUM PUNCH ON ARRIVAL

STARTERS

JERK CHICKEN SPRING ROLLS

Mixed salad, lemongrass & chilli dressing, sweet chilli sauce

CAULIFLOWER BITES & COURGETTE FRITTERS

Roasted pepper coulis, spiced molasses **(VE)**

SALT COD FRITTERS

Spiced mango chutney, chilli jam

EBONY WINGS

Sweet potato crisps, sriracha hot sauce **(GF)**

MAINS

COTTONS CURRIED MUTTON

Made to our own delicate recipe served with rice & peas, coleslaw.

MIXED JERK MEAT GRILL PLATTER

Cottons signature dish of jerked pork ribs, chicken pieces, lamb chop and chicken wings, rice n peas, jerk sauce and fried plantain *No pork option: with extra chicken piece*

JERK HALF CHICKEN

Slow roasted with pimiento and spices, steamed vegetables, jerk sauce and rice n peas **(GF)**

JERK MARINATED SALMON

Sweet potato & pumpkin mash, rundown sauce & green bean provencal **(GF)**

ST KITTS MANGO & CHILLI SHRIMP STEW

With sweet peppers, chillis, green beans and cho cho served with steamed rice

CHAGUANAS DINNER PLATE

Coconut pumpkin & chana dhal curry, aubergine vegan sambal, vegetable fritters, fried plantain with steamed rice and mango chutney **(VE)**

DESSERTS

MANGO & SORREL BAKED CHEESECAKE

Dulche de leche, almond biscotti

STICKY TOFFEE PUDDING

Caramel sauce and vanilla ice cream

28.00 FOR TWO COURSES | 34.00 FOR THREE COURSES

For groups of 10 or more guests.

A 12.5% service charge will be added to your bill, Please inform your server of any allergies and dietary requirements.