



## SET MENU

### STARTERS FOR THE TABLE

#### VEGETABLE SPRING ROLLS

Mixed salad, lemongrass & chilli dressing, sweet chilli sauce (VE)

#### SALT FISH & SCOTCH BONNET FRITTERS

Spiced mango chutney, sweet chili sauce

#### EBONY WINGS

Sweet potato crisps, sriracha hot sauce (GF)

### MAINS TO ORDER

#### COTTONS CURRIED MUTTON

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

#### BRAISED OXTAIL & BUTTER BEAN STEW

Steamed rice and fried plantain (GF)

#### 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* (GF)

#### JERK HALF CHICKEN

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

#### JERK SALMON FILLET

Sweet potato & pumpkin mash, sautéed green bean Provencal, coconut rundown sauce (GF)

#### JERK TOFU AND SAUTEED VEGETABLES

Garlic & scallion mashed potatoes, coconut rundown sauce (VE) (GF)

### DESSERTS FOR THE TABLE

#### PINEAPPLE UPSIDE DOWN CAKE

Toffee sauce, toasted coconut

#### CHOCOLATE RUM CAKE

Chocolate sauce

#### CINNAMON SUGAR CHURROS

Fudge sauce

### 30.00 FOR TWO COURSES | 36.00 FOR THREE COURSES

A 12.5% service charge is included. Please inform your server of any allergies and dietary requirements. As our menus evolve seasonally and periodically throughout the year, dishes and pricing may vary. Your final menu will be confirmed prior to your event.