



SET MENU

STARTERS

DRUNKEN CHICKEN

Tomato & sweet pepper ragout, fried dumpling, mixed leaves

TRIO OF FRITTERS

Chick pea, black eyed bean and callaloo & potato fritters with coconut chutney

SALT COD FRITTERS

Spiced mango chutney, chilli jam

EBONY WINGS OR BARBECUED WINGS

Sriracha hot sauce

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

JERK MARINATED SALMON

Sweet potato & pumpkin rundown, callaloo & green bean provencal, coconut sauce

SEAFOOD CHO CHO LIME LEAF CURRY

with steamed rice and chick pea fritters

CHAGUANAS DINNER PLATE

Chana dhal, chick pea & black eyed bean fritters, plantain, roti and rice n peas with spiced mango chutney

DESSERTS

BERRY CHEESECAKE

Pina colada reduction

BANANA FRITTERS

Salted caramel, vanilla ice cream

HOME MADE CHOCOLATE & RUM CAKE

Hot chocolate sauce, vanilla cream

28.00 FOR TWO COURSES | 34.00 FOR THREE COURSES

For groups of 10 or more guests,