A truly Caribbean experience since 1985. Find us in Camden, Notting Hill, Shoreditch & Vauxhall

Join us for our Tropical Bottomless Brunch every Saturday & Sunday 12pm–4.30pm. Book now with the team.

STARTERS

DOUBLES & CHICKPEA PUMPKIN CURRY 6.00
Smoked aubergine caviar **(VE)**

SALT & PIMIENTO SQUID 6.50
Grilled lime, mixed leaf salad, jerk mayo

EBONY HOT WINGS 6.00
Chilli pineapple salsa, sriracha hot sauce **(GF)**

CARIBBEAN MEZZE PLATTER 14.95
Saltfish fritters, chilli squid, tabbouleh, jerk chicken, chickpea curry, grilled roti

CHARGRILLED GARLIC TIGER PRAWNS 7.50
Red onion and carrot slaw, cane sugar and lime dressing **(GF)**

SMOKED BBQ & RUM PORK RIBS 7.00
Fried onion rings, guava, chilli & molasses glaze **(GF)**

SALT FISH FRITTERS 6.00
Spiced mango chutney, chilli jam

SWEET POTATO PATTIES 6.50
Beetroot, tomato, and coriander salsa **(VE)**

SIDES 3.50

RICE & PEAS (GF)
CALLALOO & GREEN BEANS
STEAMED RICE (GF)
FRIED CASSAVA WEDGES (GF)
FRIES (GF)
SWEET POTATO FRIES (GF)
FRIED PLANTAIN (GF)
CARIBBEAN ROTI
COLESLAW (GF)
DUMPLINGS & FESTIVAL
MAC & CHEESE

MEAT

JERK HALF CHICKEN 15.50
Slow roasted with pimiento & spices, stir fried vegetables, jerk sauce, rice & peas **(GF)**

BOSTON BAY JERK PORK 14.50
Peri peri yam wedges, sautéed mixed vegetables, rice & peas, jerk sauce **(GF)**

ROSEMARY INFUSED RUMP OF LAMB 18.50
Callaloo and yam dauphinoise, sautéed spinach, jerk gravy **(GF)**

COTTONS CURRIED MUTTON 14.50
Made to our own recipe, served with rice & peas, coleslaw **(GF)**

OXTAIL & BUTTERBEAN STEW 14.50
Rice & peas, fried plantain **(GF)**

MIXED JERK GRILL PLATTER
FOR 1 15.50 | FOR 2 28.50
Jerk pork rib, chicken piece & wing, lamb chop with rice & peas, jerk sauce and plantain **(GF)**

SEAFOOD

CREOLE FISH STEW 17.00
Bream, seabass, squid, king prawn, mussels, tomato,ginger, lemongrass sauce. Mini herb dumplings, buttermilk corn bread

FRIED WHOLE CRISPY SEA BREAM 17.00
Sautéed new potatoes, escovitche vegetables, lemon butter sauce **(GF)**

JERK SALMON 16.50
Sweet potato puree, callaloo & green beans Provençal, garlic & coconut sauce **(GF)**

MIXED FISH PLATTER
FOR 1 18.50 | FOR 2 32.50
Seabass, tilapia and bream fillets, grilled king prawn, chilli squid, jerk sauce, plantain, rice & peas **(GF)**

DO IT FOR THE 'GRAM

*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.*

VEGETARIAN

ROAST VEGETABLE & MUSHROOM PEARL BARLEY RISOTTO 14.50
Sweet potato & cassava wedges **(VE)**

CHANA DHAL PLATTER 14.50
A wholesome platter of chickpea curry, grilled veg, sweet potato patties, doubles with steamed rice, spiced mango chutney **(V)**

JERK VEGETABLE & TOFU STIR FRY 12.50
Caribbean vegetables in a tamarind sauce, jerk tofu, blackeye bean salsa, basmati rice **(VE)**

KIDS MENU 5.50

Available for Under 12's only

BBQ CHICKEN PIECES
Mixed salad, french fries

FISH GOUJON,
Fresh peas, tartar sauce, french fries

BREADED CHICKEN BURGER
Lettuce and tomato, coleslaw, french fries

MAC & CHEESE
Side of mixed salad

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

DESSERTS 6.00

MANGO & PASSIONFRUIT SORBET
Frozen melon balls, Medori syrup **(GF)**

BAKED VANILLA & MANGO CHEESECAKE
Mixed berry compte, crushed honeycomb

CHOCOLATE & RHUM TART
Mascarpone cream, sorrel coulis

WARM BANANA CAKE
Peanut butter ganache, guava jelly

ROASTED COCONUT & CINNAMON RICE PUDDING
Caramelised pineapple, shortbread

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.

VE - VEGAN **V** - VEGETARIAN **GF** - GLUTEN FREE

COTTONS CLASSICS

SMOKING BARRELS 10.50
From the Caribbean to Mexico! Burning Barn Smoked Rum & Mezcal. Finished with Oolong tea and orange tea syrup, Angostura and chocolate bitters.

WILD PASSION CAIPIRINHA 9.50
Yaguara branca cachaça, fresh lime, spicy nettle syrup, passionfruit.

EBONY ROYAL 9.50
She is royal... This one will make her feel like one. House gin, St. Germain, lime juice, fresh blackberries, sugar syrup and crème de mure topped with Prosecco.

SORREL SLING 9.50
A large measure of gin mixed with fresh lime juice, homemade sorrel squash, crème de mure and topped up with soda water.

REGGAE RUM PUNCH 9.50
This will get you singing like Bob Marley... Wray & Nephew overproof rum with orange, pineapple and lime juice and grenadine.

KILLER DUPPY 9.50
This one's only for the brave. 4 different rums, apricot brandy, blue curaçao, orange, lime and pineapple juice. Topped with Woods 100 rum.

COTTONS PUNCH 9.50
A powerful blend of Wray & Nephew, orange, guava and pineapple juice with grenadine and Wood's rum float.

CARNIVAL COOLER 9.50
Wray & Nephew with watermelon, strawberry & coconut syrup, guava juice, cracked black pepper and soda.

ST GEORGES COLLINS 9.50
Absolut Pear vodka, homemade ginger syrup, pear puree, fresh raspberries, lime juice, topped with soda.

KOKO SOP 9.50
Coconut and white rum with soursop juice (guanabana), fresh passion fruit and lime juice with coconut cream, topped with Wood's 100 rum.

COOL RUNNINGS 9.50
White rum, thyme, cucumber with elderflower syrup, sugar, apple and lime juice.

STRONG BACK 9.50
This is one drink that will add strength to your back. Dragon Stout, Wray & Nephew overproof rum, condensed milk and nutmeg. Yeah man...

PINEAPPLE STORM 9.50
This will energise you with Red Bull tropical, bitters, falernum, dark rum, fresh ginger, lime and pineapple juice.

COTTONS CANDY 9.50
Pink gin with fresh raspberries, lime juice, bitters, Miraculous Foamer bitters and sugar syrup.

RAASPBERRY XPLOSION 9.50
An explosion of Appleton special, raspberries & lime. After a few of these, you'll be saying 'RAAS'.

CHINA BREEZE 9.50
A refreshing blend of coconut and white rum, lychee, fresh lime juice and sugar syrup.

GET AWAY 9.50
This one will make you escape from the city. Plantation pineapple, chilli syrup, Campari, falernum, mango pulp, lime and sugar syrup.

SOCA DELICE 10.50
Duppy share rum, Angostura Di Amaro, lime & pineapple, sugar syrup, Miraculous Foamer bitters.

CLASSICS

DAIQUIRI 9.50
A large measure of white rum, fresh lime and sugar. Also available in different flavours; mango, passionfruit, raspberry, strawberry.

COTTONS PINA COLADA 9.50
The best in town with white and dark rums, coconut, pineapple juice and cream.

MOJITO 9.50
One of the most popular cocktails today.
A long refreshing mix of white rum, mint and sugar with crushed ice. The original also comes with a fruity twist; passion fruit, mango strawberry and raspberry.

MAI TAI 9.50
Invented in 1944 by Trader Vic's Bergeron. This rum cocktail mixed with Appleton signature blend, fresh lime juice, orgeat syrup, orange Curaçao and sugar. After a sip you'll be shouting 'Mai Tai' which means out of this world, the best in Tahitian.

CARIBBEAN SOUR 9.50
A twist on a Whisky Sour with Duppy Share rum, Angostura bitters, lime juice, sugar and Miraculous Foamer bitters.

RUM OLD FASHIONED
A classic twist with a rum of your choice. Please ask for a price.

FIZZY

GUAVA BELLINI 10.00
Gold rum with guava and lime juice with sugar syrup topped with prosecco.

PINK GIN FIZZ 10.00
Gordon's pink gin, St. Germain elderflower liqueur, Aperol, lemonade and prosecco.

MOCKTAILS 6.00

STRAWBERRY COOLER
Fresh strawberry with grenadine, passion fruit syrup and lemon. Topped with lemonade.

CARIBBEAN LEMONADE
Homemade ginger syrup with lemongrass and fresh lemon juice. Topped with soda water.

COCO MANGO
Coconut cream blend with mango juice and purée.

VIRGIN SPRING PUNCH
Grenadine, mango and lemonade.

VIRGIN COLADA
Coconut cream with milk and pineapple juice.

MIXED FRUITS
Blend of strawberry, passionfruit, raspberry, mango and coconut cream with guava juice.

BEER & CIDER

BOTTLES

BANKS	4.00
CARIB	4.50
CORONA	4.50
RED STRIPE	4.50
GUINNESS	5.00
REKORDELIG CIDER	5.00
DRAGON STOUT	5.00

DRAFT
Ask for our selection where available

SPIRITS
*Ask for our infamous selection of **RUM** and more...*

WINES
Served small (125ml) large (175ml) or by the bottle

RED

MERLOT, ITALY 4.50 / 6.00/ 21.00
Fresh & fragrant – medium bodied

PERENITZA PINOT NOIR 6.00 / 7.50/ 25.50
Smooth – black cherry & cranberry

RED ROCK SHIRAZ, AUSTRALIA 28.00
Full bodied – peppery finish

GOYE MALBEC, ARGENTINA 32.00
Smoky - blackberries & plum

CAMPILLO EL NINO RIOJA, SPAIN 35.00
Bright and crisp – fresh red fruits

WHITE

TREBBIANO, ITALY 4.50 / 6.00/ 21.00
Clean & light – citrus

PINOT GRIGIO, ITALY 5.50 / 7.00/ 25.00
Vibrant, fruity – lime & melon

SEA CHANGE CHARDONNAY, AUSTRALIA 26.50
Fresh – 100% recycled bottle, no plastic packaging

PODEROSA VIOGNIER, FRANCE 29.50
Peach, orange blossom - tropical fruits

BOUNDARY HUT SAUVIGNON BLANC, NZ 32.00
Citrus fruit – balanced and soft

ROSE

PINOT GRIGIO ROSE, ITALY 4.50 / 6.00/ 21.50
Strawberries & elderflower – sweet

FIRST DAWN SAUVIGNON BLANC, NZ 32.00
Vibrant passionfruit – red fruit finish

SPARKLING & CHAMPAGNE

PROSECCO, ITALY 7.00/ 30.00
floral fruits – apple and pear

MOËT & CHANDON, FRANCE 80.00

VEUVE CLICQUOT, FRANCE 90.00

MOËT & CHANDON ROSE, FRANCE 100.00

SOFT DRINKS

FRUITS JUICES 2.75
Orange, pineapple, mango, guava, cranberry, soursop, lychee, tomato, apple

FIZZY DRINKS 3.00
Coca Cola, Diet Coke, lemonade, tonic water, Ting

RED BULL 3.00
Original, tropical, sugar-free

TEA & COFFEE

TEA POT 3.00
Green tea, Oolong, fresh mint, English breakfast, camomile, peppermint, Earl Grey

ESPRESSO | AMERICANO 3.00

DOUBLE ESPRESSO 3.00

CAPPUCCINO | FLAT WHITE | LATTE 3.00

MOCHA 3.50

TROPICAL BRUNCH

SERVED 12PM - 3PM SATURDAY & SUNDAY*

LOADED FLAT BREAD 8.50
Buttermilk fried chicken, caramelised onions & peppers, cheddar cheese & ranch dressing
or
Sundried tomato, guacamole, spinach & baby mozzarella, pesto sauce (v

CALALOO & GREEN BEANS FLORENTINE 9.00
Poached eggs with callaloo & green beans on toasted muffins with jerk hollandaise sauce **(V)**
Add smoked salmon **3.50**

GRILLED HALLOUMI PANINI 9.00
Grilled halloumi, roasted aubergines & peppers, wild rocket, basil pesto, french fries

JERK SALMON, AVOCADO & BEETROOT CAESER SALAD 9.00
Garlic & herb croutons, shaved parmesan

1/4 JERK CHICKEN & CRISPY POTATO 9.00
Sautéed onions, cornmeal festival and jerk gravy

THE ENGLISH MAN TING 9.50
2 eggs (fried or scrambled), crispy bacon, Cumberland sausage,
hash brown, baked beans, toasted farmhouse bread

PANCAKE STACK
Buttermilk pancakes, diced mango, blueberries and strawberries, maple syrup **(V) 8.00**
or
Fried egg and streaky bacon, plantain, maple syrup **9.50**

ITAL VEGAN 9.00
Sautéed spinach, grilled tomato, hash brown, portobello mushroom,
callaloo fritters & black eye bean salsa, toasted hard dough bread **(VE)**

MAKE IT BOTTOMLESS

2 hours of unlimited rum punch or prosecco and one brunch dish from the above **27.50***

CLASSICS

JERK HALF CHICKEN 15.50
Slow roasted with pimiento & spices, stir fried vegetables, jerk sauce, rice & peas

COTTONS CURRIED MUTTON 14.50
Made to our own recipe, served with rice & peas, coleslaw

SLOW BRAISED OXTAIL AND BUTTER BEAN STEW 14.50
Rice & peas, fried plantain

CHANA DHAL PLATTER 14.50
A wholesome platter of chickpea curry, grilled veg, sweet potato patties, doubles with steamed rice and spiced mango chutney **(VE)**

CREOLE FISH STEW 17.00
Bream, seabass, squid, king prawn, mussels, tomato,ginger, lemongrass sauce. Mini herb dumplings, buttermilk corn bread

SIDES 3.50

RICE & PEAS - STEAMED RICE - FRIED CASSAVA WEDGES - FRIED PLANTAIN
MIXED SALAD - CARIBBEAN ROTI - COLESLAW - DUMPLINGS & FESTIVAL
MAC & CHEESE - FRIES - SWEET POTATO FRIES

*A 12.5% service charge will be added to your bill, Please inform your server of any allergies and dietary requirements. *Must be ordered by the whole party, drinks are not to be mixed.*