



GLUTEN FREE

SMALL PLATES

GF Nocellara Olives 4.50 VG 163KCAL

GF Burrata & Baby Pear Salad 7.95
With toasted pine nuts and mustard vinaigrette. V 250KCAL

GF Charred Tenderstem Broccoli 7.50
With chermoula, pickled golden raisins, chilli and a red pepper vinaigrette. VG 293KCAL

GF Garlic & Paprika Prawns 8.95
Three garlic, lemon and chilli king prawns, tossed in smoked paprika butter on GF toast bites. 532KCAL

GF Grilled Courgette & Fresh Herb Salad 7.50
With a white bean purée, red peppers, sunflower seeds, and a piquillo dressing. VG 263KCAL

MAINS

GF Thai Green Chicken Curry 17.95
With mangetout and green beans served with spring onion rice and prawn crackers OR swap chicken for tofu. CHICKEN 621KCAL; TOFU VG 748KCAL

GF Spanish Chicken 18.50
New recipe: Butter-roasted skin on chicken breast, sautéed chorizo and baby potatoes in a rich tomato and green olive sauce. 771KCAL

GF Sticky Asian Tofu Salad 15.95
Soy glazed tofu, kimchee, shredded leaves and edamame beans and a rice wine dressing. VG 412KCAL

GF Pan-fried Fillet of Seabass 19.95
Braised fennel, caviar & white wine dill sauce served with crushed baby potatoes. 710KCAL

BURGERS

Our burgers are made with quality, dry-aged grass-fed beef from Philip Warren Butchers in Cornwall. All our burgers are served in a gluten free bun with fries or salad.

GF Cosy House Burger 17.50
Beef rib patty, sliced gherkin, house bacon jam and mizuna. 1568KCAL

For the ultimate experience, our chefs recommend adding Somerset Brie and Streaky Bacon.

Add
Somerset brie 1.95 168KCAL;
Grilled streaky bacon 2.25 127KCAL;
Treacle-cured pork belly 2.00 199KCAL;
Barber's Vintage Cheddar 1.50 83KCAL

GF Cosy Smash Burger 18.95
Double rib beef patty, loaded with cheddar, house pickles, bacon jam, caramelised onions and gravy mayonnaise served with dipping gravy. 1514KCAL

Upgrade to Sweet Potato Fries 1.00 or
Truffle & Parmesan Fries 1.50

GRILL

Our steaks come from the award-winning family butcher, Aubrey Allen.

GF 6oz Flat Iron Steak 23.95
Grass-fed British beef served with shallot & butter, gem salad, Caesar dressing and fries. 1052KCAL

GF 10oz Rib-Eye Steak 35.95
28-day dry-aged, grass-fed British beef served with shallot & mustard butter, gem salad, Caesar dressing and fries. 1241KCAL

Add a sauce, 2.50:
Peppercorn GF 66KCAL;
Chermoula GF 101KCAL





VEGAN

SMALL PLATES

Vegan Nocellara Olives 4.50 GF 163KCAL

Vegan Charred Tenderstem Broccoli 7.50
With chermoula, pickled golden raisins,
chilli and a red pepper vinaigrette. GF 293KCAL

Vegan Traditional Iraqi Laffa Flatbread 4.50

With olive oil and sea salt. V 570KCAL

Vegan Grilled Courgette & Fresh Herb Salad 7.50
With a white bean purée, red peppers, sunflower seeds,
and a piquillo dressing. GF 263KCAL

MAIN

Vegan Thai Green Tofu Curry 17.95
With mangetout and green beans served with
spring onion rice and prawn crackers. 748KCAL

Cosy Vegan Smash Burger 17.50
Double plant-based patty by 'symplicity',
house pickles, dirty onions and truffle mayonnaise
served with fries or salad. 1374KCAL

Add Applewood smoked vegan cheddar 1.50 60KCAL

Vegan Sticky Asian Tofu Salad 15.95
Soy glazed tofu, kimchee, shredded leaves and
edamame beans and a rice wine dressing. 412KCAL

SIDES

Vegan Steamed Tenderstem Broccoli 4.95 GF 28KCAL

Vegan Sweet Potato Fries 5.50 GF 232KCAL

Vegan Fries 4.50 GF 376KCAL

