



GLUTEN FREE

SMALL PLATES

GF Nocellara Olives 3.95 VG

GF Burrata & Baby Pear Salad 7.50
With toasted pine nuts and mustard vinaigrette. v

GF Charred Tenderstem Broccoli 7.25
With chermoula, pickled golden raisins, chilli and a red pepper vinaigrette. VG

GF Garlic & Paprika Prawns 8.50
Three garlic, lemon and chilli king prawns, tossed in smoked paprika butter on GF toast bites.

GF Grilled Courgette & Fresh Herb Salad 7.25
With a white bean purée, red peppers, sunflower seeds, and a piquillo dressing. VG

MAINS

GF Thai Green Chicken Curry 17.50
With mangetout and green beans served with spring onion rice and prawn crackers OR swap chicken for tofu.
CHICKEN; TOFU VG

GF Spanish Chicken 17.95
New recipe: Butter-roasted skin on chicken breast, sautéed chorizo and baby potatoes in a rich tomato and green olive sauce.

GF Sticky Asian Tofu Salad 15.50
Soy glazed tofu, kimchee, shredded leaves and edamame beans and a rice wine dressing. VG

GF Pan-fried Fillet of Seabass 19.50
Braised fennel, caviar & white wine dill sauce served with crushed baby potatoes.

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 16.95
Beef rib patty, sliced gherkin, house bacon jam and mizuna.

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

Add
Somerset brie 1.75;
Grilled streaky bacon 1.95;
Treacle-cured pork belly 2.00;
Barber's Vintage Cheddar 1.25

GF Cosy Smash Burger 18.50
Double rib beef patty, loaded with cheddar, house pickles, bacon jam, caramelised onions and gravy mayonnaise served with dipping gravy.

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 22.95
Grass-fed British beef served with shallot & butter, gem salad, Caesar dressing and fries.

GF 10oz Rib-Eye Steak 34.95
28-day dry-aged, grass-fed British beef served with shallot & mustard butter, gem salad, Caesar dressing and fries.

Add a sauce, 2.50:
Peppercorn; Chermoula





VEGAN

SMALL PLATES

Vegan Nocellara Olives 3.95 GF

Vegan Charred Tenderstem Broccoli 7.25

With chermoula, pickled golden raisins,
chilli and a red pepper vinaigrette. GF

Vegan Traditional Iraqi Laffa Flatbread 3.95

With olive oil and sea salt. v

Vegan Grilled Courgette & Fresh Herb Salad 7.25

With a white bean purée, red peppers, sunflower seeds,
and a piquillo dressing. GF

MAIN

Vegan Thai Green Tofu Curry 17.50

With mangetout and green beans served with
spring onion rice and prawn crackers.

Cosy Vegan Smash Burger 16.95

Double plant-based patty by 'symplicity',
house pickles, dirty onions and truffle mayonnaise
served with fries or salad.

Add Applewood smoked vegan cheddar 1.50

Vegan Sticky Asian Tofu Salad 15.50

Soy glazed tofu, kimchee, shredded leaves and
edamame beans and a rice wine dressing.

SIDES

Vegan Steamed Tenderstem Broccoli 4.75 GF

Vegan Sweet Potato Fries 5.25 GF

Vegan Fries 4.25 GF

