



GLUTEN FREE

SMALL PLATES

Perfect for sharing as a starter, we recommend three dishes for two people.

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 puree, 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 612KCAL; 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 Pan-fried Fillet of Seabass 19.95
Braised fennel, caviar & white wine dill sauce, served
with crushed baby potatoes. 710KCAL

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

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 beef rib patty loaded with cheddar,
pickles, house 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 & mustard 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

SIDES

GF Crushed Baby Potatoes 4.95
With olive oil, butter & sea salt. V 64KCAL

GF Creamed Spinach 4.50 V 182KCAL

GF Gem Caesar Salad 4.50
Crispy gem lettuce with creamy Caesar dressing
and parmesan. V 245KCAL

GF Thyme Roasted Mushrooms 4.25
With soured cream. V 98KCAL

GF Steamed Tenderstem Broccoli 4.95 VG 28KCAL

GF Truffle & Parmesan Fries 5.95 V 460KCAL

GF Sweet Potato Fries 5.50 VG 232KCAL

GF Fries 4.50 VG 376KCAL

SANDWICHES

GF Chicken & Smoked Bacon Sandwich 12.95
Chicken mayonnaise, crispy bacon, lettuce,
tomato & red pepper pesto, served on toasted
linseed bread with fries. 989KCAL

**GF Mediterranean Vegetable
& Burrata Sandwich 12.50**
Grilled courgettes, roasted peppers, green olives,
pickled red onion and burrata, served on toasted
linseed bread with fries. V 779KCAL

GF Steak Sandwich 16.95
28-day dry-aged rump, caramelised onion, Dijon
mayonnaise and watercress, served on toasted linseed
bread with peppercorn sauce and fries. 1207KCAL

BRUNCH

Served until 4pm.

GF Cosy Butcher's Brunch 16.50
Treacle-cured pork belly chop, two Cumberland
sausages, smoked back bacon, two free-range eggs
any style, hash browns, chorizo beans, buttered toasted
linseed bread. 1394KCAL*

GF Garden Brunch 13.75
Halloumi, free-range egg any style, hash browns,
mushroom & spinach, roast vine tomatoes, smashed
avocado on toasted linseed bread. V 744KCAL*

GF Smashed Avocado 10.50
Smashed avocado on toasted linseed bread. VG 276KCAL

Add Roast vine tomatoes 2.25 VG 37KCAL;
Halloumi 2.75 V 215KCAL;
Smoked streaky bacon 3.25 190KCAL;
Free-range poached egg 1.75. V 66KCAL

GF Vegan Brunch 12.95
Vegan sausage, hash browns, beans,
mushrooms & spinach, roast vine tomatoes, smashed
avocado on toasted linseed bread. VG 606KCAL





VEGAN

BRUNCH

Vegan Brunch 12.95

Vegan sausage, hash browns, beans, mushrooms & spinach, roast vine tomatoes, smashed avocado on toasted sourdough. 639KCAL

Vegan Smashed Avocado 10.50

On toasted sourdough. 310KCAL

Add Roast vine tomatoes 2.25 37KCAL

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 Grilled Courgette & Fresh Herb Salad 7.50

With a white bean puree, red peppers, sunflower seeds and a piquillo dressing. GF 263KCAL

Vegan Traditional Iraqi Laffa Flatbread 4.50

With olive oil & sea salt. V 570KCAL

MAINS

Vegan Thai Green Tofu Curry 17.95

With mangetout and green beans, served with spring onion rice and vegan prawn crackers. 750KCAL

Cosy Vegan Smash Burger 17.50

Double plant-based patty by 'symplicity', pickles, caramelised onions and truffle mayonnaise, served with fries or salad. 1374KCAL

Add Applewood smoked vegan cheddar 1.50

Vegan Sticky Asian Tofu Salad 15.95

Soy glazed tofu, kimchee, shredded leaves, pickled mooli, edamame beans and a rice wine dressing. 412KCAL

Vegan Mediterranean Vegetable Focaccia 12.50

Grilled courgettes, roasted peppers, green olives, pickled red onion, served in a warm sea salt & olive oil focaccia with fries. 728KCAL

Upgrade to Sweet Potato Fries 1.00

SIDES

Vegan Steamed Tenderstem Broccoli 4.95 GF 28KCAL

Vegan Sweet Potato Fries 5.50 GF 232KCAL

Vegan Fries 4.50 GF 376KCAL

