



GLUTEN FREE

SMALL PLATES

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

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 puree, 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 GF; TOFU GF 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, pickled mooli, 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 beef rib patty loaded with cheddar, pickles, house 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 & mustard 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 GF; Chermoula GF

SIDES

GF Crushed Baby Potatoes 4.75
With olive oil, butter & sea salt. V

GF Creamed Spinach 4.25 V

GF Gem Caesar Salad 4.25
Crispy gem lettuce with creamy Caesar dressing and parmesan. V

GF Thyme Roasted Mushrooms 4.75
With soured cream. V

GF Steamed Tenderstem Broccoli 5.75 VG

GF Truffle & Parmesan Fries 5.25 V

GF Sweet Potato Fries 5.25 VG

GF Fries 4.25 VG

SANDWICHES

GF Chicken & Smoked Bacon Sandwich 12.75
Chicken mayonnaise, crispy bacon, lettuce, tomato & red pepper pesto, served on toasted linseed bread with fries.

GF Mediterranean Vegetable & Burrata Sandwich 11.95
Grilled courgettes, roasted peppers, green olives, pickled red onion and burrata, served on toasted linseed bread with fries. V

GF Steak Sandwich 16.50
28-day dry-aged rump, caramelised onion, Dijon mayonnaise and watercress, served on toasted linseed bread with peppercorn sauce and fries.

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.

GF Garden Brunch 13.25
Halloumi, free-range egg any style, hash browns, mushroom & spinach, roast vine tomatoes, smashed avocado on toasted linseed bread. V

GF Smashed Avocado 9.95
Smashed avocado on toasted linseed bread. VG

Add Roast vine tomatoes 1.95 VG;
Halloumi 2.50 V; Smoked streaky bacon 2.25;
Free-range poached egg 1.75 V

GF Vegan Brunch 12.75
Vegan sausage, hash browns, beans, mushrooms & spinach, roast vine tomatoes, smashed avocado on toasted linseed bread. VG





VEGAN BRUNCH

Vegan Brunch 12.75

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

Vegan Smashed Avocado 9.95

On toasted sourdough.

Add Roast vine tomatoes 1.95

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 Grilled Courgette & Fresh Herb Salad 7.25

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

Vegan Traditional Iraqi Laffa Flatbread 3.95

With olive oil & sea salt. V

MAINS

Vegan Thai Green Tofu Curry 17.50

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

Cosy Vegan Smash Burger 16.95

Double plant-based patty by 'symplicity', pickles, caramelised 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, pickled mooli, edamame beans and a rice wine dressing.

Vegan Mediterranean Vegetable Focaccia 11.95

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

Upgrade to Sweet Potato Fries 1.00

SIDES

Vegan Steamed Tenderstem Broccoli 4.75 GF

Vegan Sweet Potato Fries 5.25 GF

Vegan Fries 4.25 GF

