



GLUTEN-FREE BREAKFAST

GF Classic Breakfast 13.95

Cumberland sausage, smoked back bacon, free-range egg any style, hash browns, beans, mushroom, roasted vine tomatoes and GF toast.

GF Cosy Butcher's Brunch 17.25

Treacle-cured pork belly chop, two Cumberland sausages, smoked back bacon, two free-range eggs any style, hash browns, chorizo beans and GF toast.

GF Garden Brunch 14.75

Halloumi, free-range egg any style, hash browns, mushroom and spinach, roasted vine tomatoes, smashed avocado on GF toast. v

GF Cosy Eggs 9.50

Free-range poached or scrambled eggs on GF toast. v

GF Vegan Brunch 13.95

Vegan sausage, hash browns, beans, mushrooms and spinach, roasted vine tomatoes, smashed avocado on GF toast. v

GF Smoked Salmon, Scrambled Eggs and Avocado 13.75

On buttered GF toast.

GF Eggs Benedict

Free-range poached eggs and hollandaise, served on a toasted GF roll.

Smoked back bacon 12.95

Spinach and thyme roasted mushrooms 12.75 v

Smoked salmon 13.50

GF Chorizo Hash 13.50

Chorizo, twice-cooked skin-on potatoes, fried egg, spinach, piquillo peppers, tomatoes, pink pickled onions, Aleppo chilli, garlic aioli, chives and lime.

GF Smashed Avocado 10.95

Smashed avocado on toasted linseed bread. v

Add roasted vine tomatoes 2.25 v

Halloumi 2.95 v

Smoked streaky bacon 2.50

Free-range poached egg 2.00 v

GF Dirty Breakfast Butty 11.75

Smoked streaky bacon, Cumberland sausage, fried egg, vintage cheddar, hash brown, spinach, bacon jam, served in a toasted GF roll.

GF Smoked Bacon Bun 6.25

GF Cumberland Sausage Bun 6.25

Add fried egg 2.00 v

Hash browns 2.25 v

GF Buttered Toast 5.25

With Jam OR Marmalade. v

EXTRAS

Hash Browns 2.25 v

Mushrooms 2.50 v

Spinach 2.25 v

Avocado 2.50 v

Poached Egg 2.00 v

Fried Egg 2.00 v

Smoked Back Bacon 2.50

Streaky Bacon 2.50

Cumberland Sausage 2.25

Roasted Vine Tomatoes 2.25 v

Halloumi 2.95 v

Smoked Salmon 3.85

JUICES & SMOOTHIES

Morning Cooler 5.35

Lemon, elderflower and mint, finished with soda and cucumber.

Watermelon and Basil Cooler 5.35

Watermelon, basil, pineapple juice and soda.

Berry Bliss Prebiotic Smoothie 6.00

Bursting with blueberries, strawberries and raspberries, blended with apple and banana, this antioxidant powerhouse will keep your gut in peak form.

Ginger Glow Prebiotic Smoothie 6.00

Orange and lemon juices meet warming ginger, turmeric and a dash of black pepper, bolstering immunity and aiding digestion.

Wonder Greens Prebiotic Smoothie 6.00

Spinach, kale, and avocado whirl with mango, apple, and banana for a creamy, chlorophyll-rich sip, boosted by spirulina, gut-nourishing prebiotic fibre for all-round vitality.

Pure Orange Juice 5.95

100% cold pressed oranges.

COCKTAILS

Aperol Spritz 11.30

Aperol topped with soda and sparkling wine.

Limoncello and Elderflower Spritz 11.30

Limoncello blended with elderflower, lemon, fresh mint, topped with soda and sparkling wine.

Peach and Pineapple Spritz 11.30

Montzi Peach Liqueur, pineapple, topped with Fever-Tree white grape and apricot soda and sparkling wine.

Bloody Mary 11.95

Vodka, tomato juice, spices, celery and black pepper

Virgin Mary 5.00

Glass of Prosecco 7.25

Cosy Mimosa 8.00





GLUTEN-FREE LUNCH

SMALL PLATES

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

GF Nocellara Olives 4.75 vG

GF Asian Buttermilk Fried Chicken 8.75
Tossed in a sticky soy, ginger, sesame and chilli glaze.

GF Garlic and Paprika Prawns 8.95
Garlic, lemon and chilli king prawns tossed in smoked paprika butter, served across three toasted gluten-free bites.

GF Crispy Cauliflower 7.50

Tossed in a sweet chilli glaze, served with satay* mayonnaise, sesame and curry leaves. vG

GF Charred Padron Peppers 7.50

With pimento pesto, pickled shallots and toasted pine nuts. vG

MAINS

GF Chicken and Smoked Bacon Caesar Salad 16.95
With roasted chicken breast, smoked bacon, gem lettuce, soft-boiled free-range egg and Caesar dressing.

GF Pan Fried Salmon Fillet 19.50
Served with crushed baby potatoes, garden peas, broad beans and sugar snaps with a pea and tarragon velouté.

GF Spanish Chicken 18.95
Butter-roasted skin-on chicken breast, sautéed chorizo and baby potatoes in a rich tomato and green olive sauce.

Inspired by the vibrant flavours of India's Malvan region, crafted by our chef Mayank, these family recipes combine 15 aromatic spices into a rich, perfectly balanced curry.

GF Malvani Chicken Curry 18.50

Chargrilled chicken breast in a rich, aromatic Malvani-style sauce of coconut, red onion and tamarind. Served with fragrant cumin rice and a cooling raita.

GF Chestnut Mushroom, Tomato and Spinach Curry 17.95

Mushrooms, tomatoes and spinach sautéed in a coconut, red onion and tamarind curry sauce. Served with fragrant cumin rice and a fresh cucumber and tomato salad. vG

BURGERS

Our beef burgers are made with 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 17.95

A beef rib patty with pickles, house bacon jam and mizuna.

Add Somerset Brie 2.50 v

Streaky bacon 2.50

Treacle-cured pork belly 2.50

Barber's Vintage Cheddar 1.95 v

GF Cosy Smash Burger 19.50

A 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 vG

OR truffle and Gran Levanto cheese fries 1.50 v

STEAKS

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

GF 6oz Flat Iron Steak 24.95

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

GF 10oz Rib-Eye Steak 37.95

28-day dry-aged, grass-fed, British beef, served with shallot and mustard butter, gem salad, Caesar dressing and fries.

Add a sauce 2.50

Peppercorn OR Chermoula

SIDES

GF Fries 4.95 vG

GF Truffle and Gran Levanto Cheese Fries 6.50 v

GF Sweet Potato Fries 5.95 vG

GF Crushed Baby Potatoes 4.75 v

GF Steamed Tenderstem Broccoli 4.95 vG

GF Green Salad 4.50

Gem lettuce, pickled green apples and sunflower seeds with a sherry and maple dressing. vG

GF French Green Beans 4.50

With sweet pickled shallots, pine nuts and a sherry and maple dressing vG

GF Tomato and Basil Salad 4.50

With red onion, extra virgin olive oil and aged balsamic. vG

SANDWICHES

GF Chicken and Bacon Sandwich 13.95

Butter-roasted chicken breast with crispy bacon, lettuce, tomato, red pepper pesto and black pepper aioli. In a toasted linseed roll, served with fries.

GF Steak Sandwich 17.50

28-day dry-aged British Rump steak from Aubrey Allen, with caramelised onion, Dijon mayonnaise and watercress. In a toasted linseed roll, served with peppercorn sauce and fries.

GF Hot Honey Halloumi Sandwich 12.95

Charred courgettes, pickled onion, smoky piquillo pepper relish and basil. In a toasted linseed roll, served with fries. v

Upgrade to sweet potato fries 1.00 vG

OR truffle and Gran Levanto cheese fries 1.50 v

BRUNCH

Served until 4pm.

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Treacle-cured pork belly chop, two Cumberland sausages, smoked back bacon, two free-range eggs any style, hash browns, chorizo beans and buttered GF toast.

GF Garden Brunch 14.75

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GF Vegan Brunch 13.95

Vegan sausage, hash browns, beans, mushrooms and spinach, roasted vine tomatoes, smashed avocado on GF toast. vG

GF Smashed Avocado 10.95

Smashed avocado on toasted GF linseed bread. vG

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Halloumi 2.95 v

Smoked streaky bacon 2.50

Free-range poached egg 2.00 v





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GF Sweet Potato Fries 5.95 vG

GF Steamed Tenderstem Broccoli 4.95 vG

GF Crushed Baby Potatoes 4.75 v

GF Green Salad 4.50

Lettuce, pickled green apples and sunflower seeds with a sherry and maple dressing. vG

GF French Green Beans 4.50

With sweet pickled shallots, pine nuts and a sherry and maple dressing. vG

GF Tomato and Basil Salad 4.50

With red onion, extra virgin olive oil and aged balsamic. vG

