



## SMALL PLATES

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

### Nocellara Olives 4.50 VG GF

#### Sharing Monkey Bread 7.95

Soft tear-and-share bread made with Cornish clotted cream and finished with a miso glaze. Created exclusively for Cosy Club by Baker Tom in Cornwall. v

#### Traditional Iraqi Laffa Flatbread 4.50

Brushed with butter and sprinkled with sea salt. v

#### Charred Padron Peppers 7.25

With pimento pesto, pickled shallots and toasted pine nuts. VG GF

### Pulled Beef and Smoked Bacon Croquettes 8.50

Three croquettes with black garlic aioli and crispy leeks.

#### Garlic and Paprika Prawns 8.75

Garlic, lemon and chilli king prawns tossed in smoked paprika butter, served across three toasted sourdough bites.

#### Mozzarella and Gran Levanto Cheese Arancini 7.75

Three arancini with a smoky piquillo pepper relish. v

#### Halloumi and Hot Honey 8.50

With a crisp mizuna and pickled onion salad. v

### Crispy Cauliflower 7.25

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

### Black Pepper and Lemon Smoked Salmon 8.75

With honey-whipped ricotta and a soft herb salad served on rye bread.

#### Asian Buttermilk Fried Chicken 8.50

Tossed in a sticky soy, ginger, sesame and chilli glaze. GF

## MAINS

### King Prawn and Cod Linguine 18.95

King prawns and line-caught cod in a creamy white wine sauce with saffron and lemon zest.

#### Buttermilk Chicken Milanese 17.95

With a free-range fried egg, Gran Levanto cheese, truffle and black garlic aioli. Served with fries or green salad.

#### Herb-Crusted Roast Salmon Fillet 18.95

Served with crushed baby potatoes, garden peas, broad beans, sugar snaps with a pea and tarragon velouté.

#### Bulgur Wheat and Pickled Green Apple Salad 13.95

With mizuna, tenderstem broccoli, green beans, smashed cucumber, mint, basil, toasted sunflower seeds, honey yoghurt and preserved lemon vinaigrette. v

Add hot honey halloumi 2.95 v

Add chicken breast 4.00

### Chicken and Smoked Bacon Caesar Salad 16.50

With roasted chicken breast, smoked bacon, gem lettuce, soft-boiled free-range egg, focaccia croutons and Caesar dressing.

#### Spanish Chicken 18.50

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

#### Panko-Crusted Cod and Chips 19.75

Line-caught cod with caper butter sauce and sautéed spinach. Served with chunky chips.

*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.*

#### Malvani Chicken Curry 17.95

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 17.50

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 GF

Add laffa flatbread 3.00 v

## 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 brioche bun with fries or salad.

#### The Cosy Smash Burger 18.95

A double beef rib patty loaded with cheddar, pickles, house bacon jam, caramelised onions and gravy mayonnaise. Served with dipping gravy.

#### Korean Fried Chicken Burger 17.95

Crispy chicken breast in a gochujang glaze with carrot and sesame slaw, garlic aioli, crispy onions and gherkins.

Upgrade to sweet potato fries 1.00 VG GF OR truffle and Gran Levanto cheese fries 1.50 v GF

#### The Cosy House Burger 17.25

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

Add Somerset Brie 2.25 GF v

Streaky bacon 2.50 GF

Treacle-cured pork belly 2.50 GF

Barber's Vintage Cheddar 1.50 GF v

#### The Cosy Vegan Smash Burger 17.25

A double plant-based patty with caramelised onions, tomato, black pepper aioli and house pickles. VG

Add Applewood Smoked Vegan Cheddar 1.50 VG

## STEAKS

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

#### 6oz Flat Iron Steak 23.95

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

#### 10oz Rib-Eye Steak 36.95

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

Add a sauce 2.25

Peppercorn GF OR Chermoula GF

Add onion rings 3.95 v

## SIDES

#### Truffle and Gran Levanto Cheese Fries 5.95 v GF

#### Sweet Potato Fries 5.75 VG GF

#### Fries 4.75 VG GF

#### Crushed Baby Potatoes 4.25 v GF

#### Steamed Tenderstem Broccoli 4.75 VG GF

#### Macaroni Cheese 5.75

With Barber's Vintage Cheddar. v

#### Green Salad 4.25

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

#### French Green Beans 4.25

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

#### Tomato and Basil Salad 4.25

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

## SANDWICHES

#### Chicken and Smoked Bacon Focaccia 13.25

Butter-roasted chicken breast with crispy bacon, lettuce, tomato, red pepper pesto and black pepper aioli. In a sea salt and olive oil focaccia, served with fries.

#### Cod and Tartare Brioche 13.25

Panko-crusted, line-caught cod with pickled hispi cabbage, gem lettuce and house tartare. In a brioche bun, served with fries.

#### Steak Sandwich 17.25

28-day dry-aged, grass-fed, British rump steak from Aubrey Allen, with caramelised onions, Dijon mayonnaise and watercress. In a sea salt and olive oil focaccia, served with peppercorn sauce and fries.

#### Hot Honey Halloumi Focaccia 12.50

Charred courgettes, pink pickled onions, smoky piquillo pepper relish and basil. In a sea salt and olive oil focaccia, served with fries. v

#### Open Norfolk Smoked Salmon Sandwich 12.50

A lighter bite with honey-whipped ricotta, courgette ribbons, smashed cucumber, toasted pine nuts and a soft herb salad on malt rye bread with preserved lemon vinaigrette.

## BRUNCH

Served until 4pm.

#### The Cosy Butcher's Brunch 16.95

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

#### Garden Brunch 14.50

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

#### American Pancakes 11.25/14.75

A stack of 3 or 6 pancakes, smoked streaky bacon, blueberries and maple syrup.

#### Smashed Avocado 10.50

On toasted sourdough. VG

Add roasted vine tomatoes 1.95 VG

Halloumi 2.75 v

Smoked streaky bacon 2.50

Free-range poached egg 2.00 v

