



Two courses £29.95
Three courses £35.95

Includes a celebratory glass of Prosecco

STARTERS

Korean Fried Buttermilk Chicken

Gochujang glaze, daikon and carrot slaw, garlic aioli, crispy shallots and lime.

Hot Honey Fried Halloumi

Mint yoghurt, pickled green apple and mizuna salad and toasted sunflower seeds. v GFO

Beef and Smoked Bacon Croquettes

Basil pesto cream, pickled shallots and lovage oil.

Crispy Cauliflower

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

Charred Chili King Prawn Cocktail

Baby gem, Marie Rose sauce, pickled cucumber, dill and watercress salad served with lemon rye bread. GFO

MAINS

Indonesian Satay Chicken

Charred chicken breast, coconut and kaffir lime sauce, sugar snaps, pickled cucumber, pickled ginger, crispy shallots, sesame oil served with steamed basmati rice. GF

King Prawn and Smoked Salmon Linguine

Norfolk smoked salmon, basil and Gran Levanto cream sauce, chilli flakes, olive oil, lemon and brown butter pangrattato.

Vegan Puttanesca Linguine

San Marzano tomato sauce with Lilliput capers, picante olives and pickled chilli, topped with toasted pine nuts. VG

The Cosy House Burger

A beef rib patty with pickles, house bacon jam and mizuna. Served in a brioche bun with fries or salad. GFO VGO

6oz Flat Iron Steak

Grass-fed British beef, served with shallot and mustard butter, gem salad, Caesar dressing and fries. GF 5.00 SUPPLEMENT

Add a sauce 2.50:

Peppercorn GF

OR Chermoula GF

SIDES

Fries 4.95 VG GF

Truffle and Gran Levanto

Cheese Fries 6.50 v GF

Steamed Tenderstem

Broccoli 4.95 VG GF

French Green Beans 4.50

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

Green Salad 4.50

Gem lettuce, mizuna, pickled green apples and roasted sunflower seeds with a sherry and maple dressing. VG GF

DESSERTS

Dark Chocolate Mousse

With Belgian Chocolate Callebaut dark chocolate, served with clotted cream ice cream and honeycomb. v GF

Coconut and Lime Panna Cotta

With mango, mint and a coconut biscuit crumb. VG GF

Brûléed Miso Caramel Custard Tart

Served with vanilla pod ice cream and shortbread crumb. A recipe created by our chef Fabio, from Cosy Club Bath. v

Sicilian Lemon and Raspberry Sorbet

With fresh raspberry and lemon balm. VG GF



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GRADUATION