APERITIF

Classic Martini 12.00
Tanqueray gin, stirred and finished with lemon peel.

Dirty Martini 12.00
Tanqueray gin with olive brine and olives. Properly savoury.

Also available with Ketel One Vodka.

Gibson Martini 12.00
Ketel One vodka with pickled onions. Crisp and savoury.

Also available with Tanqueray gin

SMALL PLATES

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

Nocellara Olives 4.75 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 4.75
Brushed with butter and sprinkled with sea salt. V

Charred Padron Peppers 7.50
With pimento pesto, pickled shallots and toasted pine nuts. VG GF

Pulled Beef and Smoked Bacon Croquettes 8.75
Three croquettes with black garlic aioli and crispy leeks.

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

Mozzarella and Gran Levanto Cheese Arancini 7.95
Three arancini with a smoky piquillo pepper relish. V

Halloumi and Hot Honey 8.75
With a crisp mizuna and pickled onion salad. V

Crispy Cauliflower 7.50
Tossed in a sweet chilli glaze, served with satay* mayonnaise, sesame and curry leaves. VG GF

Black Pepper and Lemon Smoked Salmon 8.95
With honey-whipped ricotta and a soft herb salad served on rye bread.

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

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

The 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.

The Cosy House Burger 17.95
A beef rib patty with pickles, house bacon jam and mizuna.

Add Somerset Brie 2.50 GF V
Streaky bacon 2.50 GF
Treacle-cured pork belly 2.50 GF
Barber's Vintage Cheddar 1.95 GF V

Korean Fried Chicken Burger 18.95
Crispy chicken breast in a gochujang glaze with carrot and sesame slaw, garlic aioli, crispy onions and gherkins.

The Cosy Vegan Smash Burger 17.95
A double plant-based patty with caramelised onions, tomato, black pepper aioli and house pickles. VG

Add Applewood Smoked Vegan Cheddar 1.50 VG

MAINS

King Prawn and Smoked Salmon Linguine 19.50
Norfolk smoked salmon, basil and Gran Levanto cream sauce, chilli flakes, olive oil, lemon and brown butter pangrattato.

Buttermilk Chicken Milanese 18.95
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 19.50
Served with crushed baby potatoes, garden peas, broad beans, sugar snaps with a pea and tarragon velouté.

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

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

King Prawn and Potato Fish Cake 16.95
Served with Norfolk smoked salmon, soft-boiled free-range egg, braised gem lettuce and a caper white wine 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.

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 GF

Add laffa flatbread 3.00 V

STEAKS

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

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. GF

6oz Flat Iron Steak 24.95
Grass-fed, British beef, served with shallot and mustard butter, gem salad, Caesar dressing and fries. GF

Add a sauce 2.50
Peppercorn GF OR Chermoula GF

Add onion rings 4.50 V

SIDES

Truffle and Gran Levanto Cheese Fries 6.50 V GF

Sweet Potato Fries 5.95 VG GF

Fries 4.95 VG GF

Crushed Baby Potatoes 4.75 V GF

Steamed Tenderstem Broccoli 4.95 VG GF

Macaroni Cheese 5.95
With Barber's Vintage Cheddar. V

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, with a sherry and maple dressing. VG GF

Tomato and Basil Salad 4.50
With red onion, extra virgin olive oil and aged balsamic. VG GF

*Nut-free satay. Please speak to a team member before you order if you have any allergies or intolerances. We cannot guarantee that any of our dishes are 100% allergen-free.
V vegetarian, VG vegan, GF gluten-free. Please scan QR code for our full allergen statement, nutrition and dish information.
A discretionary 10% service charge will be added to your bill, all of which goes to our team.

CC-DI-07/26A+