

DINNER

Nibbles

Nocellara Olives 4.25
vg gf

Freshly Baked Bread 4.75
with salted butter v

Sparkling Entrée

Start things off with a delightfully British sparkling wine from the South Downs

Ridgeview Bloomsbury Brut 125ml 11.75
crisp, sparkling wine with aromas of citrus, peach and honey

SHARING PLATES

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

Fried Halloumi 7.95
tossed in hot honey and served with smoked red pepper aioli v gf

Asian Fried Chicken 7.95
bite-sized pieces marinated in buttermilk, and served with a soy, ginger, sesame and chilli glaze

Roasted Pear & Chicory Spring Salad 6.50
with a balsamic glaze, parmesan and toasted seeds v gf

Treacle-cured Pork Belly Bites 8.50
sweet and sticky cider & mustard glaze on a homemade potato & chive rosti gf

Pulled Beef Croquettes 7.75
with black garlic aioli topped with crispy leeks

Mozzarella & Ricotta Arancini 7.25
with truffle & black pepper aioli v

Smoked Mackerel Pâté 8.50
served with toasted sourdough, lemon oil

Garlic & Paprika Prawns (3) 9.95
king prawns marinated in garlic, lemon and chilli, tossed in smoked paprika butter and served on toasted sourdough bites

Pairs perfectly with:
Picpoul de Pinet, Réserve Mirou

Fresh Hummus infused with Lemon & Basil 7.25
topped with pomegranate seeds and served with warmed flatbread vg

MAINS

Pan Fried Seabass 18.25
with smoked bacon, leeks & peas cooked in a white wine cream and served with twice-roasted new potatoes gf

Massaman Cauliflower 16.25
with roasted sweet potato, sugar snap peas, butterbeans and served with flatbread vg

Salmon Fishcakes 16.25
homemade hot smoked salmon fishcakes served with spinach & leeks, poached egg, lemon hollandaise, rocket

Buttermilk Fried Chicken 16.25
fries, slaw, smoked red pepper aioli

Roasted Fillet of Salmon 17.25
served on pea & mint purée, smashed new potatoes and fresh herb salad gf

Pairs perfectly with:
Gavi del Comune di Gavi

Black Truffle & Ricotta Ravioli 14.75
herb butter, lemon oil, parmesan, rocket and served with garlic bread v

Pairs perfectly with:
Fico Grande Sangiovese di Romagna

Spanish Chicken 17.75
paprika spiced chicken breast on a bed of chorizo, twice-roasted new potatoes, spinach, red pepper, tomato, garlic aioli gf

Pairs perfectly with:
Albariño, Bodegas Castro

Chicken, Bacon & Avocado Salad 14.75
with balsamic tomatoes, parmesan, red onion, sweet mustard dressing, toasted seeds gf

Primavera Salad 14.50
refreshing spring salad with feta, avocado & pea mint crush, tenderstem broccoli, French beans, lemon cucumber and a green herb dressing v gf

BURGERS & GRILL

Dirty Chicken Burger 17.95
The ultimate eat for burger fans
buttermilk fried chicken, mac & cheese fritter, smoked streaky bacon, lettuce, tomato, cheddar, pickled slaw, roast pepper & garlic aioli, fries, slaw

The Cosy British Beef Burger 15.75
6oz grassfed British beef patty, signature burger sauce, lettuce, tomato, red onion, pickle, served with fries and slaw

Add ♦ Barber's Vintage Cheddar 1.75
♦ smoked streaky bacon 2.25
♦ onion rings on the side 3.50

The Cosy Vegan Cheeseburger 15.50
Beyond Meat patty, vegan cheese, signature burger sauce, lettuce, tomato, red onion, pickle, served with fries and slaw vg

Fillet Steak (7oz) gf 31.95

Pairs perfectly with:
Malbec, Catena Appellation

Flat Iron Steak (8oz) gf 20.95

served with fries and a choice of
♦ parmesan & rocket gf
OR roast vine tomatoes gf

Add a sauce 2.25

♦ peppercorn gf
♦ garlic & parmesan butter gf
♦ béarnaise gf ♦ chimichurri gf
♦ smoked paprika butter gf

Add

♦ roast garlic mushrooms gf 2.25
♦ onion rings 3.50

SIDES

Twice-roasted New Potatoes 5.25
tossed in garlic & Twineham Grange butter v gf

Pan Fried Green Beans v gf 5.25

Macaroni Cheese v 5.25

Baby Plum Tomato Salad vg gf 3.95

The Cosy House Salad 4.25
mixed leaves of spinach, rocket, chicory, red onion, pomegranate with house dressing vg gf

Rocket & Parmesan Salad 3.95
pine nuts v gf

Truffle & Parmesan Fries v gf 5.75

Sweet Potato Fries vg gf 5.25

Fries vg gf 4.25

Upgrade to Sweet Potato Fries +1.00
or Truffle & Parmesan Fries +1.50

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 and dish information.





DINNER

The Main
Event