

## Brunch

<b>Smashed avocado</b> tomato, chilli, lime, sourdough toast <b>vg</b>	7.95
<i>ADD • vine tomatoes <b>vg</b> 1.95 • halloumi <b>v</b> 1.95</i>	
<i>• smoked streaky bacon 2.75 • poached egg <b>v</b> 1.25</i>	
<b>Huevos rancheros</b> flour tortilla, fried eggs, black beans, avocado, harissa, tomato salsa, lime, coriander	9.95   9.50
<i>• chorizo OR feta &amp; mushroom <b>v</b></i>	
<b>Boston brunch</b> veggie sausage, house rostis, egg any style, beans, mushroom, vine tomatoes, spinach, sourdough toast, butter <b>v</b>	10.50
<b>Butcher's brunch</b> two Cumberland sausages, three smoked back bacon, black pudding, spicy ham hock beans, house rostis, two eggs any style, vine tomatoes, sourdough toast, butter	14.25

## Burgers & sandwiches

<b>House beef burger</b> fries, slaw, pickle	11.95
<i>ADD • Cheddar 1.50 • smoked streaky bacon 1.95 • onion rings on the side 3.95</i>	
<b>Vegan cheeseburger</b> fries, slaw, pickle <b>vg</b>	12.95
<b>Dirty chicken burger</b> mac & cheese fritter, smoked streaky bacon, Cheddar, roast pepper & garlic aioli, fries, slaw, pickle	14.95
<b>Cosy Club sandwich</b> toasted sourdough, herb chicken, smoked streaky bacon, egg mayo, lettuce, tomato, fries	9.50
<b>Fishfinger sandwich</b> bloomer, gem, tartare, fries	8.95

## Small plates

<b>Nocellara olives</b> <b>vg gf</b>	3.50
<b>Warm sourdough sharing loaf</b> salted butter <b>v</b>	4.25
<b>Burrata</b>	
<i>• extra virgin olive oil <b>gf</b> 7.50 • green herb dressing <b>gf</b> 7.95</i>	
<i>• San Marzano tomatoes, green herb dressing <b>gf</b> 8.95</i>	
<b>Asian fried chicken</b> soy, chilli, ginger, pickled slaw	6.75
<b>Garlic prawns</b> butter, parsley, lemon, sourdough	8.50
<b>Fried halloumi</b> panko crumb, smoked pepper aioli, chilli jam <b>v</b>	6.50
<b>Crispy duck salad</b> cherry hoisin, pomegranate, rainbow salad, sesame, Szechuan pepper <b>gf</b>	6.95
<b>Tomato arancini</b> mozzarella, Twineham Grange, garlic aioli <b>v</b>	6.95
<b>Spanish chicken &amp; chorizo</b> butterbeans, spiced tomato & red pepper sauce, garlic aioli, sourdough, butter	6.75
<b>Harissa lamb shoulder</b> spiced cauliflower purée, tzatziki, flatbread, pomegranate, pickled slaw, crispy chickpeas	7.75
<b>Charred broccoli</b> tahini, lemon & garlic, harissa, pomegranate, tamari toasted seeds <b>vg gf</b>	6.95
<b>Bang bang cauliflower</b> tamari, ginger & sesame greens, pickled slaw <b>vg gf</b>	6.25

## Mains

<b>Salmon fishcakes</b> spinach & leeks, poached egg, lemon hollandaise	13.95
<b>Crispy duck salad</b> cherry hoisin, pomegranate, rainbow salad, sesame, Szechuan pepper <b>gf</b>	13.95
<b>Roast feta &amp; tomato tart</b> confit red pepper, rocket, fries <b>v</b>	11.95
<b>Buttermilk fried chicken</b> fries, slaw, smoked red pepper aioli	13.95
<b>Green risotto</b> broccoli, green beans, leeks, spinach, peas, Twineham Grange <b>v gf</b>	11.75
<i>ADD • garlic &amp; herb chicken breast <b>gf</b> 3.25</i>	
<b>Seared seabass</b> tamari & ginger teriyaki noodles, sugar snaps, red pepper, sesame, chilli, lime	15.25
<b>Harissa lamb shoulder</b> spiced cauliflower purée, tzatziki, flatbread, pomegranate, pickled slaw, crispy chickpeas	15.25
<b>Spanish chicken &amp; chorizo</b> butterbeans, spiced tomato & red pepper sauce, garlic aioli, sourdough, butter	12.95
<b>Primavera salad</b> whole burrata, radish, broccoli, peas, leaves, house dressing, lemon cucumber <b>gf</b>	13.95
<i>ADD • sourdough 1.75</i>	
<b>Avocado &amp; white bean hummus bowl</b> confit peppers, radish, broccoli, peas, leaves, house dressing, lemon cucumber <b>vg gf</b>	12.25
<i>ADD • sourdough <b>vg</b> 1.75</i>	
<b>Chicken Caesar salad</b> smoked streaky bacon, pangritata, charred and fresh baby gem, Twineham Grange <b>gf</b>	12.95

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<b>8oz flat iron steak</b> fries <b>gf</b>	18.00
<b>28 day aged 10oz ribeye steak</b> fries <b>gf</b>	24.00
both served with a choice of <i>• parmesan &amp; rocket <b>gf</b> OR • roasted vine tomatoes <b>gf</b></i>	
<i>Sauces 1.95 • garlic &amp; parmesan butter <b>gf</b> • peppercorn <b>gf</b> • béarnaise <b>gf</b> • chimichurri <b>gf</b></i>	
<i>ADD • garlic prawns <b>gf</b> 3.25 • garlic roast mushrooms <b>gf</b> 1.50</i>	
<i>• onion rings 3.95 • creamed spinach <b>gf</b> 4.50</i>	

## Sides

<b>Fries</b> <b>vg gf</b>   <b>House salad</b> green herb dressing <b>vg gf</b>	3.50
<b>Tenderstem broccoli</b> lemon <b>vg gf</b>	4.25
<b>Garlic French beans</b> <b>v gf</b>   <b>Potato, leek &amp; Twineham Grange dauphinoise</b> <b>v gf</b>	4.50
<b>Roast baby potatoes</b> garlic & parmesan butter <b>v gf</b>   <b>Mac &amp; cheese</b> <b>v</b>	

**v** vegetarian **vg** vegan **gf** gluten free

If you have any allergies or intolerances, please speak to a server before ordering. We cannot guarantee any of our dishes are 100% free of allergens

# Gluten Free

## Brunch

- GF Smashed avocado** tomato, chilli, lime, gf toast **vg** 7.95  
*ADD • vine tomatoes **vg gf** 1.95 • halloumi **v gf** 1.95  
• smoked streaky bacon **gf** 2.75 • poached egg **v gf** 1.25*
- GF Butcher's brunch** two Cumberland sausages, three smoked back bacon, spicy ham hock beans, house rostis, mushroom, two eggs any style, vine tomatoes, gf toast, butter 14.25
- GF Boston brunch** veggie sausage, house rostis, egg any style, beans, mushroom, vine tomatoes, spinach, gf toast, butter **v** 10.50
- GF Vegan fry-up** vegan sausage, hash browns, beans, mushroom, vine tomatoes, spinach, gf toast, vegan butter **vg** 9.25

## Burgers

- GF House beef burger** fries, slaw, pickle 11.95  
*ADD • Cheddar **gf** 1.50 • smoked streaky bacon **gf** 1.95*

## Small plates

- GF Nocellara olives** **vg** 3.50
- GF Burrata**  
*• extra virgin olive oil 7.50 • green herb dressing 7.95  
• San Marzano tomatoes, green herb dressing 8.95*
- GF Garlic prawns** butter, parsley, lemon, gf bread 8.50
- GF Crispy duck salad** cherry hoisin, pomegranate, rainbow salad, sesame, Szechuan pepper 6.95
- GF Spanish chicken & chorizo** butterbeans, spiced tomato & red pepper sauce, garlic aioli, gf bread, butter 6.75
- GF Harissa lamb shoulder** spiced cauliflower purée, tzatziki, pomegranate, pickled slaw, crispy chickpeas, gf bread 7.75
- GF Charred broccoli** tahini, lemon & garlic, harissa, pomegranate, tamari toasted seeds **vg** 6.95
- GF Bang bang cauliflower** tamari, ginger & sesame greens, pickled slaw **vg** 6.25

## Mains

- GF Crispy duck salad** cherry hoisin, pomegranate, rainbow salad, sesame, Szechuan pepper 13.95
- GF Green risotto** broccoli, green beans, leeks, spinach, peas, Twineham Grange **v** 11.75  
*ADD • garlic & herb chicken breast **gf** 3.25*
- GF Vegan spring risotto** broccoli, green beans, leeks, spinach, peas **vg** 11.75
- GF Harissa lamb shoulder** spiced cauliflower purée, tzatziki, pomegranate, pickled slaw, crispy chickpeas, gf bread 15.25
- GF Spanish chicken & chorizo** butterbeans, spiced tomato & red pepper sauce, garlic aioli, gf bread, butter 12.95
- GF Primavera salad** whole burrata, radish, broccoli, peas, leaves, house dressing, lemon cucumber 13.95  
*ADD • GF bread **v** 1.75*
- GF Avocado & white bean hummus bowl** confit peppers, radish, broccoli, peas, leaves, house dressing, lemon cucumber **vg** 12.25  
*ADD • GF bread **v** 1.75*
- GF Chicken Caesar salad** streaky bacon, pangritata, charred and fresh baby gem, Twineham Grange 12.95
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- GF 8oz flat iron steak** fries 18.00
- GF 28 day aged 10oz ribeye steak** fries 24.00
- both served with a choice of • **parmesan & rocket **gf**** OR • **roasted vine tomatoes **gf****  
*Sauces 1.95 • garlic & parmesan butter **gf** • peppercorn **gf** • béarnaise **gf** • chimichurri **gf**  
ADD • garlic prawns **gf** 3.25 • garlic roast mushrooms **gf** 1.50 • creamed spinach **gf** 4.50*

## Sides

- GF Garlic French beans** **vg** 4.50
- GF Tenderstem broccoli** lemon **vg** 4.25
- GF House salad** green herb dressing **vg** 3.50
- GF Roast baby potatoes** garlic & parmesan butter **v** 4.50
- GF Potato, leek & Twineham Grange dauphinoise** **v** 4.50
- GF Fries** **vg** 3.50

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# Vegan

## Brunch

<b>Vegan Smashed avocado</b> tomato, chilli, lime, sourdough toast <i>ADD • vine tomatoes vg 1.95</i>	7.95
<b>Vegan Mexican brunch</b> flour tortilla, scrambled turmeric tofu, mushrooms, black beans, avocado, harissa, tomato salsa, lime, coriander	9.50
<b>Vegan Fry-up</b> vegan sausage, hash browns, beans, mushroom, vine tomatoes, spinach, sourdough toast, vegan butter	9.25

## Small plates

<b>Vegan Nocellara olives</b> gf	3.50
<b>Vegan Warm sourdough sharing loaf</b> oil & balsamic	4.25
<b>Vegan Bang bang cauliflower</b> tamari, ginger & sesame greens, pickled slaw gf	6.25
<b>Vegan Charred broccoli</b> tahini, lemon & garlic, harissa, pomegranate, tamari toasted seeds gf	6.95

## Mains

<b>Vegan Spring risotto</b> broccoli, green beans, leeks, spinach, peas gf	11.75
<b>Vegan Cheeseburger</b> fries, slaw, pickle	12.95
<b>Vegan Avocado &amp; white bean hummus bowl</b> confit peppers, radish, broccoli, peas, leaves, house dressing, lemon cucumber gf <i>ADD • vegan sourdough vg 1.75</i>	12.25

## Sides

<b>Vegan Tenderstem broccoli</b> lemon gf	4.25
<b>Vegan House salad</b> green herb dressing gf	3.50
<b>Vegan Roast new potatoes</b> vegan garlic butter, salt gf	4.50
<b>Vegan Fries</b> gf	3.50

gf gluten free

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