

## FOR THE TABLE

Nocellara Olives vg gf	4.50	Freshly Baked Bread with salted butter v	4.95
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## SMALL PLATES

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

<b>Burrata &amp; Smoked Piquillo Pesto</b> with olive oil and rock salt v gf	8.50	<b>Asian Fried Chicken</b> bite-sized pieces marinated in buttermilk, served with a soy, ginger, sesame and chilli glaze	8.25
<b>Pulled Beef &amp; Smoked Bacon Croquettes</b> with black garlic aioli and crispy leeks	7.95	<b>Halloumi &amp; Hot Honey</b> served with a rocket and pickled onion salad v	8.25
<b>Mozzarella &amp; Ricotta Arancini</b> with parmesan and truffle mayonnaise v	7.50	<b>Garlic &amp; Paprika Prawns (3)</b> garlic, lemon and chilli king prawns, tossed in smoked paprika butter on toasted sourdough bites	8.95
<b>'Nduja Glazed Butterbeans</b> with spiced aubergine and pickled red chilli v gf	7.50	<b>Chermoula Tenderstem Broccoli</b> charred broccoli stems with chermoula dressing and lemon & cumin yoghurt vg gf	7.50
<b>Traditional Iraqi Laffa Flatbread</b> with butter and sea salt v	3.95	<b>Tempura Vegetables</b> with a smoked piquillo mayonnaise vg gf	7.50

*Our Laffa flatbread comes from a family bakery in Bristol, inspired by Middle Eastern, Mediterranean, and North African traditions.*

## BURGERS & GRILL

*Our burgers are made with top-quality beef from Philip Warren Butchers in Cornwall. Their use of traditional methods, dry-aging grass-fed beef on the bone, creates a juicier, more flavourful burger.*

*All our burgers are served in a brioche bun with fries*

<b>Cosy Smash Burger</b> double beef patty loaded with cheddar, house pickles, bacon jam, dirty onions and gravy mayonnaise <i>served with dipping gravy</i>	17.95	<b>Fillet Steak (7oz) gf</b>	32.95
<b>Cosy House Burger</b> beef rib patty, sliced gherkin, house bacon jam and rocket <i>For the ultimate experience, we recommend adding Somerset Brie and Streaky Bacon</i>	16.95	<b>Flat Iron Steak (8oz) gf</b>	21.50
<b>Add</b> • Somerset brie • grilled streaky bacon • treacle-cured pork belly • Barber's Vintage Cheddar	1.95 2.25 2.00 1.50	served with fries and a choice of: parmesan & rocket gf OR roast vine tomatoes gf	
<b>Coronation Chicken Burger</b> buttermilk chicken, jalapeño & cheddar slaw, curried mayonnaise	16.95	<b>Add a sauce</b> • peppercorn gf • garlic & parmesan butter gf • béarnaise gf • chermoula gf • smoked paprika butter gf	2.50
<b>Cosy Vegan Smash Burger</b> double plant-based patty by 'symplicity', house pickles, Applewood smoked vegan cheddar, dirty onions and truffle mayonnaise vg	17.95	<b>Add</b> • roast garlic mushrooms gf • onion rings	2.50 3.50
		<b>Upgrade to Sweet Potato Fries or Truffle &amp; Parmesan Fries</b>	+1.00 +1.45

*Fancy some fizz?*

<b>Della Vite, Prosecco Rosé</b> Italy Sustainably made & created by the Delevingne sisters. Notes of wild berries and rhubarb. vg	8.50   45.95
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## MAINS

<b>Slow-Cooked Ox Cheek Pasta Ragù</b> served with fresh rigatoni pasta, red pepper pesto and parmesan	17.95	<b>Panko-Crusted Cod &amp; Chips</b> line-caught cod, caper butter sauce, sautéed spinach <i>served with chunky chips</i>	19.50
<b>Thai Steamed Seabass</b> pak choi with a coconut, lemongrass and ginger sauce <i>served with spring onion rice gf</i>	18.50	<b>Buttermilk Fried Chicken</b> caramelised butter, frisée and green bean salad <i>served with fries</i>	16.50
<b>King Prawn Massaman Curry</b> pickled ginger and spring onion rice gf <b>Add</b> • laffa flatbread 3.00	18.95	<b>Massaman Cauliflower</b> roasted cauliflower, sweet potato, sugar snap peas and butterbeans <i>served with spring onion rice vg gf</i> <b>Add</b> • laffa flatbread v 3.00	16.50
<b>Aubergine &amp; Butterbean Tagine</b> spiced cumin yoghurt, coriander, <i>served with a laffa flatbread and chermoula dressing vg</i>	14.95	<b>Asian Chicken Salad</b> roast chicken breast, pak choi, pickled ginger, shredded leaves <i>with a soy &amp; sesame dressing gf</i>	14.95
<b>Spanish Chicken</b> succulent chicken breast served on a rich chorizo and white bean ragu, with piquillo peppers gf	17.95		

## SIDES

<b>Twice-Cooked Crispy Potato Skins</b> with parmesan & rosemary salt v gf	5.50	<b>Charred Tenderstem Broccoli</b> with caramelised butter and pickled red chilli v gf	4.95
<b>Pan Fried Green Beans</b> with piquillo pesto and parmesan v gf	4.50	<b>Truffle &amp; Parmesan Fries</b> v gf	5.95
<b>Macaroni Cheese</b> v	5.50	<b>Sweet Potato Fries</b> vg gf	5.50
<b>House Salad</b> mixed leaves, pink pickled onions, piquillo peppers & olive oil vg gf	4.50	<b>Fries</b> vg gf	4.50
<b>Rocket &amp; Parmesan Salad</b> pine nuts v gf	4.25	<b>Chunky Chips</b> vg gf	4.50

*We carefully source only the finest ingredients from premium and artisan suppliers. Each dish is individually crafted by our chefs to ensure the highest quality and exceptional flavours.*

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. .

