

LUNCH

Nocellara Olives 4.50
vg gf

Freshly Baked Bread 4.95
with salted butter v

SHARING PLATES

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

Treacle-cured Pork Belly Bites 8.75
sweet and sticky cider & mustard glaze on a homemade potato & chive rosti gf

Fried Halloumi 8.25
tossed in hot honey and served with smoked red pepper aioli v gf

Pulled Beef Croquettes 7.95
with black garlic aioli topped with crispy leeks

Asian Fried Chicken 8.25
bite-sized pieces marinated in buttermilk, and served with a soy, ginger, sesame and chilli glaze

Mozzarella & Ricotta Arancini 7.50
with truffle & black pepper aioli v

Fresh Hummus infused with Lemon & Basil 7.50
topped with pomegranate seeds and served with warmed flatbread vg

Garlic & Paprika Prawns (3) 10.25
king prawns marinated in garlic, lemon and chilli, tossed in smoked paprika butter and served on toasted sourdough bites

Roasted Pear & Chicory Spring Salad 6.75
with a balsamic glaze, parmesan and toasted seeds v gf

Smoked Mackerel Pâté 8.75
served with toasted sourdough, lemon oil

MAINS

Pan Fried Seabass 18.50
with smoked bacon, leeks & peas cooked in a white wine cream and served with twice-roasted new potatoes gf

Massaman Cauliflower 16.50
with roasted sweet potato, sugar snap peas, butterbeans and served with flatbread vg

Salmon Fishcakes 16.50
homemade hot smoked salmon fishcakes served with spinach & leeks, poached egg, lemon hollandaise, rocket

Roasted Fillet of Salmon 17.50
served on pea & mint purée, smashed new potatoes and fresh herb salad gf

Black Truffle & Ricotta Ravioli 14.95
herb butter, lemon oil, parmesan, rocket and served with garlic bread v

Spanish Chicken 17.95
paprika spiced chicken breast on a bed of chorizo, twice-roasted new potatoes, spinach, red pepper, tomato, garlic aioli gf

Chicken, Bacon & Avocado Salad 14.95
with balsamic tomatoes, parmesan, red onion, sweet mustard dressing, toasted seeds gf

Primavera Salad 14.75
refreshing spring salad with feta, avocado & pea mint crush, tenderstem broccoli, French beans, lemon cucumber and a green herb dressing v gf

Buttermilk Fried Chicken 16.50
fries, slaw, smoked red pepper aioli

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 15.95
6oz grassfed British beef patty, signature burger sauce, lettuce, tomato, red onion, pickle, served with fries and slaw

Add ♦ Barber's Vintage Cheddar 1.95
♦ smoked streaky bacon 2.50
♦ onion rings on the side 3.50

The Cosy Vegan Cheeseburger 15.75
Beyond Meat patty, vegan cheese, signature burger sauce, lettuce, tomato, red onion, pickle, served with fries and slaw vg

Fillet Steak (7oz) gf 32.95

Flat Iron Steak (8oz) gf 21.50

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

Add a sauce 2.50

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

Add ♦ roast garlic mushrooms gf 2.50
♦ onion rings 3.50

Upgrade to Sweet Potato Fries +1.00
or Truffle & Parmesan Fries +1.45

BRUNCH

Served until 4pm

The Cosy Butcher's Brunch 16.25
treacle-cured pork belly chop, two Cumberland sausages, smoked back bacon, two eggs any style, house rostis, chorizo beans, buttered toasted sourdough

Garden Brunch 12.95
veggie sausage, egg any style, avocado & pea mint crush, beans, house rostis, mushroom, roast vine tomatoes, buttered toasted sourdough v

American Pancakes 10.50 | 14.75
stack of 3 or 6 pancakes, smoked streaky bacon, blueberries, maple syrup

Smashed Avocado 9.75
tomato, chilli, lime, toasted sourdough vg

Add ♦ roast vine tomatoes vg 2.25
♦ halloumi v 2.75
♦ smoked streaky bacon 3.25
♦ poached egg v 1.95

SANDWICHES

The Cosy Club Sandwich 12.25
So good, we put our name on it
chicken breast marinated overnight in garlic, lemon & fresh herbs with smoked streaky bacon, egg mayo, gem lettuce, tomato in toasted sourdough and served with fries

Fish Goujon Sandwich 12.25
served in soft white bloomer bread with gem lettuce and tartare sauce and served with fries

Roasted Red Pepper, Whipped Feta & Baby Plum Tomato Open Sandwich 10.75
roasted red peppers, baby plum tomatoes, red onion, fresh basil, rocket, balsamic dressing with whipped feta on a slice of toasted pain de campagne bread v

Add ♦ Fries or Sweet Potato Fries 3.00

SIDES

Twice-roasted New Potatoes 5.50
tossed in garlic & Twineham Grange butter v gf

Pan Fried Green Beans v gf 5.50
Macaroni Cheese v 5.50

Baby Plum Tomato Salad vg gf 4.25

The Cosy House Salad vg gf 4.50

Rocket & Parmesan Salad 4.25
pine nuts v gf

Truffle & Parmesan Fries v gf 5.95

Sweet Potato Fries vg gf 5.50

Fries vg gf 4.50

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.





LUNCH

A Leisurely
Affair