

FOR THE TABLE

Nocellara Olives vg gf	4.25	Freshly Baked Bread with salted butter v	4.75
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SMALL PLATES

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

Burrata & Smoked Piquillo Pesto with olive oil and rock salt v gf	8.25	Asian Fried Chicken bite-sized pieces marinated in buttermilk, served with a soy, ginger, sesame and chilli glaze	7.95
Pulled Beef & Smoked Bacon Croquettes with black garlic aioli and crispy leeks	7.75	Halloumi & Hot Honey served with a rocket and pickled onion salad v	7.95
Mozzarella & Ricotta Arancini with parmesan and truffle mayonnaise v	7.25	Garlic & Paprika Prawns (3) garlic, lemon and chilli king prawns, tossed in smoked paprika butter on toasted sourdough bites	8.75
'Nduja Glazed Butterbeans with spiced aubergine and pickled red chilli v gf	7.25	Chermoula Tenderstem Broccoli charred broccoli stems with chermoula dressing and lemon & cumin yoghurt vg gf	7.25
Traditional Iraqi Laffa Flatbread with butter and sea salt v	3.75	Tempura Vegetables with a smoked piquillo mayonnaise vg gf	7.25

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

Cosy Smash Burger double beef patty loaded with cheddar, house pickles, bacon jam, dirty onions and gravy mayonnaise <i>served with dipping gravy</i>	17.75	Fillet Steak (7oz) gf	31.95
Cosy House Burger beef rib patty, sliced gherkin, house bacon jam and rocket <i>For the ultimate experience, we recommend adding Somerset Brie and Streaky Bacon</i>	16.75	Flat Iron Steak (8oz) gf	20.95
Add • Somerset brie • grilled streaky bacon • treacle-cured pork belly • Barber's Vintage Cheddar	1.75 1.95 2.00 1.25	served with fries and a choice of: parmesan & rocket gf OR roast vine tomatoes gf	
Coronation Chicken Burger buttermilk chicken, jalapeño & cheddar slaw, curried mayonnaise	16.75	Add a sauce • peppercorn gf • garlic & parmesan butter gf • béarnaise gf • chermoula gf • smoked paprika butter gf	2.25
Cosy Vegan Smash Burger double plant-based patty by 'symplicity', house pickles, Applewood smoked vegan cheddar, dirty onions and truffle mayonnaise vg	17.75	Add • roast garlic mushrooms gf • onion rings	2.25 3.50
		Upgrade to Sweet Potato Fries or Truffle & Parmesan Fries	+1.00 +1.50

Fancy some fizz?

Della Vite, Prosecco Rosé Italy Sustainably made & created by the Delevingne sisters. Notes of wild berries and rhubarb. vg	8.25 45.25
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125ml | Bottle

MAINS

Slow-Cooked Ox Cheek Pasta Ragù served with fresh rigatoni pasta, red pepper pesto and parmesan	17.75	Panko-Crusted Cod & Chips line-caught cod, caper butter sauce, sautéed spinach <i>served with chunky chips</i>	19.50
Thai Steamed Seabass pak choi with a coconut, lemongrass and ginger sauce <i>served with spring onion rice gf</i>	18.25	Buttermilk Fried Chicken caramelised butter, frisée and green bean salad <i>served with fries</i>	16.25
King Prawn Massaman Curry pickled ginger and spring onion rice gf Add • laffa flatbread 3.00	18.95	Massaman Cauliflower roasted cauliflower, sweet potato, sugar snap peas and butterbeans <i>served with spring onion rice vg gf</i> Add • laffa flatbread v 3.00	16.25
Aubergine & Butterbean Tagine spiced cumin yoghurt, coriander, <i>served with a laffa flatbread and chermoula dressing vg</i>	14.75	Asian Chicken Salad roast chicken breast, pak choi, pickled ginger, shredded leaves <i>with a soy & sesame dressing gf</i>	14.75
Spanish Chicken succulent chicken breast served on a rich chorizo and white bean ragù, with piquillo peppers gf	17.75		

SIDES

Twice-Cooked Crispy Potato Skins with parmesan & rosemary salt v gf	5.25	Charred Tenderstem Broccoli with caramelised butter and pickled red chilli v gf	4.75
Pan Fried Green Beans with piquillo pesto and parmesan v gf	4.25	Truffle & Parmesan Fries v gf	5.75
Macaroni Cheese v	5.25	Sweet Potato Fries vg gf	5.25
House Salad mixed leaves, pink pickled onions, piquillo peppers & olive oil vg gf	4.25	Fries vg gf	4.25
Rocket & Parmesan Salad pine nuts v gf	3.95	Chunky Chips vg gf	4.25

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. .

