GLUTEN FREE DINNER

SMALL PLATES

GF Nocellara Olives vg 4.50

GF Burrata & Smoked Piquillo Pesto 8.50 with olive oil and rock salt v

GF Garlic & Paprika Prawns (3) 8.95 garlic, lemon and chilli king prawns, tossed in smoked paprika butter on gf toast bites GF Halloumi & Hot Honey 8.25 served with a rocket and pickled onion salad v GF Chermoula Tenderstem Broccoli 7.50 charred broccoli stems with chermoula dressing and lemon & cumin yoghurt vg

MAINS

GF King Prawn Massaman Curry 18.95 served with pickled ginger and spring onion rice

GF Spanish Chicken 17.95 roasted skin on chicken breast, chorizo & white bean ragu, piquillo peppers

GF Thai Steamed Seabass 18.50 pak choi, with a coconut, lemongrass and ginger sauce served with pickled ginger & spring onion rice

GF Asian Chicken Salad 14.95 roast chicken breast, pak choi, pickled ginger, shredded leaves with a soy & sesame dressing

GF Massaman Cauliflower 16.50 roasted cauliflower, sweet potato, sugar snap peas and butterbeans served with spring onion rice vg

BURGERS & GRILL

All our burgers are served in a gluten free bun with fries

GF Cosy House Burger 16.95 beef rib patty, sliced gherkin, house bacon jam and rocket For the ultimate experience, we recommend adding Somerset Brie and Streaky Bacon

Add • Somerset brie 1.95 • grilled streaky bacon 2.25 • treacle-cured pork belly 2.00 • Barber's Vintage Cheddar 1.50

GF Cosy Smash Burger 17.95 double patty, loaded with cheddar, house pickles, bacon jam, dirty onions and gravy mayonnaise served with dipping gravy GF Fillet Steak (7oz) 32.95

GF Flat Iron Steak (8oz) 21.50

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

Add a sauce 2.50
• peppercorn • garlic & parmesan butter • béarnaise • chermoula
• smoked paprika butter

Add • roast garlic mushrooms 2.50

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

SIDES

GF Pan Fried Green Beans 4.50 with piquillo pesto and parmesan v

GF House Salad 4.50 mixed leaves, pink pickled onions, piquillo peppers & olive oil vg

GF Rocket & Parmesan Salad 4.25 pine nuts v

GF Charred Tenderstem
Broccoli 4.95
with caramalised butter and pickled red chilli vg

GF Twice-Cooked Crispy Potato Skins 5.50 with parmesan & rosemary salt v GF Truffle & Parmesan Fries v 5.95

GF Sweet Potato Fries vg 5.50

GF Fries vg 4.50

GF Chunky Chips vg 4.50



VEGAN DINNER

Vegan Nocellara Olives gf 163kcal 4.50

Vegan Freshly Baked Bread 4.95 with vegan butter 675kcal

SMALL PLATES

Vegan Chermoula Tenderstem Broccoli 7.50

charred broccoli stems with chermoula dressing and lemon & cumin yoghurt

Vegan Tempura Vegetables 7.50 with a smoked piquillo mayonnaise

MAINS

Vegan Massaman Cauliflower 16.50

roasted cauliflower, sweet potato, sugar snap peas and butterbeans served with spring onion rice

Vegan Aubergine and Butterbean Tagine 14.95

spiced cumin yoghurt, coriander, served with a laffa flatbread and chermoula dressing

Cosy Vegan Smash Burger 17.95

double plant-based patty by 'symplicity', house pickles, Applewood smoked vegan cheddar, dirty onions and truffle mayonnaise served with fries

SIDES

Vegan Pan Fried Green Beans 4.50 with piquillo pesto and parmesan gf

Vegan House Salad 4.50 mixed leaves, pink pickled onions, piquillo peppers & olive oil gf

Vegan Charred Tenderstem Broccoli 4.95 with caramlised butter and pickled red chilli gf

Vegan Twice-Cooked Crispy Potato Skins 5.50 with rosemary salt gf

Vegan Sweet Potato Fries gf 5.50

Vegan Fries gf 4.50

Vegan Chunky Chips gf 4.50

