



SMALL PLATES

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

Nocellara Olives vg gf	4.25	Grilled Courgette & Fresh Herb Salad	7.25
		with a white bean purée, red peppers, sunflower seeds, and a piquillo dressing vg gf	
Sharing Monkey Bread	7.50	Halloumi & Hot Honey	7.95
warm pull-apart bread, served with a white bean & shallot cream dip with aged balsamic vinegar & olive oil v		served with a mizuna and pickled onion salad v	
Burrata & Baby Pear Salad	8.25	Traditional Iraqi Laffa Flatbread	4.25
with toasted pine nuts and mustard vinaigrette v gf		with butter and sea salt v	
Pulled Beef & Smoked Bacon Croquettes	8.25	<i>Our Laffa flatbread is crafted by a family-run bakery in Bristol, inspired by Middle Eastern, Mediterranean, and North African traditions.</i>	
with black garlic aioli and crispy leeks		Garlic & Paprika Prawns	8.75
Mozzarella & Ricotta Arancini	7.75	three garlic, lemon and chilli king prawns, tossed in smoked paprika butter on toasted sourdough bites	
with parmesan and truffle mayonnaise v		Charred Tenderstem Broccoli	7.50
Asian Buttermilk Fried Chicken	8.25	with chermoula, pickled golden raisins, chilli and a red pepper vinaigrette vg gf	
served with sticky soy, ginger, sesame and chilli glaze			

BURGERS & GRILL

Our burgers feature premium dry-aged, grass-fed beef from Philip Warren Butchers in Cornwall, aged on the bone for exceptional richness, tenderness, and deep, savoury flavour.

All of our burgers are served in a brioche bun with fries or salad

Cosy Smash Burger	18.25	Butchers Chop	23.95
double beef rib patty loaded with cheddar, house pickles, bacon jam, caramelised onions and gravy mayonnaise served with dipping gravy		10oz British pork chop on the bone served with gem salad, Caesar dressing & fries	
Masala Chicken Burger	17.50	<i>Our chefs recommend the shallot & mustard butter</i>	
butter milk chicken, garam masala mayonnaise, jalapeño and cheddar slaw		10oz Rib-Eye Steak	34.95
Cosy House Burger	17.95	28-day dry-aged, grass-fed British beef served with gem salad, Caesar dressing & fries	
beef rib patty, sliced gherkin, house bacon jam and mizuna		Add a sauce	2.25
<i>For the ultimate experience, our chefs recommend adding Somerset Brie and Streaky Bacon</i>		• peppercorn gf	
Add		• shallot & mustard butter gf	
• Somerset brie	1.75	• chermoula gf	
• grilled streaky bacon	1.95	Add	
• treacle-cured pork belly	2.00	• onion rings	3.50
• Barber's Vintage Cheddar	1.25	Upgrade to Sweet Potato Fries or Truffle & Parmesan Fries	+1.00 +1.50
Cosy Vegan Smash Burger	17.95		
double plant-based patty by 'symplicity', house pickles, dirty onions and truffle mayonnaise vg			
Add • Applewood smoked vegan cheddar vg	1.25		



Fancy some fizz?

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

MAINS

King Prawn & Cod Linguine	18.75
king prawns and line-caught cod with a creamy saffron, lemon zest & white wine sauce	
Sticky Asian Chicken Salad	15.95
soy glazed chicken, kimchee, shredded leaves and edamame beans	
OR swap chicken for tofu vg	
Crispy Goats Cheese & Beetroot Salad	14.95
aged balsamic marinated beetroots, grilled courgette, white bean purée, sunflower seeds and a mustard vinaigrette v	
Thai Green Chicken Curry	18.25
with mangetout and green beans	
served with spring onion rice and prawn crackers	
OR swap chicken for tofu vg	
Add • laffa flatbread	3.00
Spanish Chicken <i>new recipe</i>	19.50
butter roasted skin on chicken breast, sautéed chorizo and baby potatoes in a rich tomato and green olive sauce gf	
Pan-fried Fillet of Seabass	19.95
braised fennel, caviar & dill sauce	
served with crushed baby potatoes gf	
Panko-Crusted Cod & Chips	19.50
line-caught cod, caper butter sauce, sautéed spinach	
served with chunky chips	
Buttermilk Fried Chicken	16.95
caramelised butter, frisée and green bean salad	
served with fries	

SIDES

Crushed Baby Potatoes v gf	4.75	Thyme Roasted Mushrooms	3.95
with olive oil, butter & sea salt		with soured cream v gf	
Creamed Spinach	4.25	Steamed Tenderstem Broccoli vg gf	4.75
with crispy onions v		Truffle & Parmesan Fries v gf	5.75
Macaroni Cheese v	5.25	Sweet Potato Fries vg gf	5.25
with Barber's Vintage cheddar cheese & a panko crust		Fries vg gf	4.25
Gem Caesar Salad	4.25		
crispy gem lettuce with creamy Caesar dressing and parmesan v			

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.



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