

GLUTEN FREE LUNCH

SMALL PLATES

GF Nocellara Olives vg 4.25

GF Burrata & Baby Pear Salad 8.25
with toasted pine nut and mustard vinaigrette v

GF Charred Tenderstem Broccoli 7.50
with chermoula, pickled golden raisins, chilli and a red pepper vinaigrette vg

GF Garlic & Paprika Prawns 8.75
three garlic, lemon and chilli king prawns, tossed in smoked paprika butter on gf toast bites

GF Grilled Courgette & Fresh Herb Salad 7.25
with a white bean purée, red peppers, sunflower seeds, and a piquillo dressing vg

MAINS

GF 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

GF Spanish Chicken new recipe 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 Sticky Asian Tofu Salad 15.95
soy glazed tofu, kimchee, shredded leaves and edamame beans vg

BURGERS & GRILL

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

GF Cosy House Burger 17.95
beef rib patty, sliced gherkin, house bacon jam and mizuna

For the ultimate experience, we recommend adding Somerset Brie and Streaky Bacon

Add ♦ Somerset brie 1.75
♦ grilled streaky bacon 1.95
♦ treacle-cured pork belly 2.00
♦ Barber's Vintage Cheddar 1.25

GF Cosy Smash Burger 18.25
double rib beef patty, loaded with cheddar, house pickles, bacon jam, caramelised onions and gravy mayonnaise served with dipping gravy

GF Butchers Chop 23.95
10oz British pork chop on the bone served with gem salad, Caesar dressing & fries
We recommend the mustard butter

GF 10oz Rib-Eye Steak 34.95
28-day, dry-aged, grass-fed British beef served with gem salad, Caesar dressing & fries

Add a sauce 2.25
♦ peppercorn
♦ mustard butter
♦ chermoula

Upgrade to Sweet Potato Fries +1.00
or Truffle & Parmesan Fries +1.50

BRUNCH

Served until 4pm

GF Cosy Butcher's Brunch 15.95
treacle-cured pork belly chop, two Cumberland sausages, smoked back bacon, two eggs any style, hash browns, chorizo beans, buttered gf toast

GF Garden Brunch 12.75
veggie sausage, egg any style, avocado & pea mint crush, beans, hash browns, mushroom, roast vine tomatoes, buttered gf toast v

GF Smashed Avocado 9.50
tomato, chilli, lime, gf toast vg

Add ♦ roast vine tomatoes vg 1.95
♦ halloumi v 2.50 ♦ smoked streaky bacon 2.95 ♦ poached egg v 1.75

GF Vegan Brunch 12.75
vegan sausage, avocado & pea mint crush, hash browns, beans, mushrooms, roast vine tomatoes, gf toast, vegan butter vg

SANDWICHES

GF Chicken & Smoked Bacon Sandwich 12.75
chicken mayonnaise, crispy bacon, lettuce, tomato and red pepper pesto served in toasted linseed bread
Add ♦ Fries 2.00 ♦ Sweet Potato Fries 3.00

GF Mediterranean Vegetable & Burrata Focaccia 12.25
grilled courgettes, roasted peppers, green olives, pickled red onion and burrata served on toasted linseed bread v
Add ♦ Fries 2.00 ♦ Sweet Potato Fries 3.00

SIDES

GF Crushed Baby Potatoes 4.75
with olive oil, butter & sea salt v

GF Creamed Spinach v 4.25

GF Thyme Roasted Mushrooms 3.95
with soured cream v

GF Gem Caesar Salad 4.25
crispy gem lettuce with creamy Caesar dressing and parmesan v

GF Steamed Tenderstem Broccoli vg 4.75

GF Truffle & Parmesan Fries v 5.75

GF Sweet Potato Fries vg 5.25

GF Fries vg 4.25

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

Please scan QR code for our full allergen statement and dish information.



TRIAL/02/25B

VEGAN LUNCH

BRUNCH

Served until 4pm

Vegan Brunch 12.75

vegan sausage, avocado & pea mint crush, hash browns, beans, mushrooms, roast vine tomatoes, toasted sourdough, vegan butter

Vegan Smashed Avocado 9.50

tomato, chilli, lime, toasted sourdough

Add ♦ roast vine tomatoes 1.95

SMALL PLATES

Vegan Nocellara Olives gf 4.25

Vegan Charred Tenderstem Broccoli 7.50

with chermoula, pickled golden raisins, chilli and a red pepper vinaigrette gf

Vegan Traditional Iraqi Laffa Flatbread 4.25

with olive oil

Vegan Grilled Courgette & Fresh Herb Salad 7.25

with a white bean purée, red peppers, sunflower seeds, and a piquillo dressing gf

MAINS

Vegan Thai Green Tofu Curry 18.25

with mangetout and green beans

served with spring onion

rice and prawn crackers

Cosy Vegan Smash Burger 17.95

double plant-based patty by 'symplicity', house pickles, dirty onions and truffle mayonnaise

served with fries or salad

Add ♦ Applewood smoked vegan cheddar 1.25

Vegan Sticky Asian Tofu Salad 15.95

soy glazed tofu, kimchee, shredded

leaves and edamame beans

Vegan Mediterranean Vegetable Focaccia 12.25

grilled courgettes, roasted peppers, green olives, pickled red onion

served in a sea salt and olive oil focaccia

Add ♦ Fries 2.00 ♦ Sweet Potato Fries 3.00

SIDES

Vegan Steamed

Tenderstem Broccoli gf 4.75

Vegan Sweet Potato Fries gf 5.25

Vegan Fries gf 4.25

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