

SMALL PLATES

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

Nocellara Olives *vg gf* 4.25

Sharing Monkey Bread 7.50
warm pull-apart bread, served with a white bean & shallot cream dip with aged balsamic vinegar & olive oil *v*

Burrata & Baby Pear Salad 8.25
with toasted pine nuts and mustard vinaigrette *vg gf*

Mozzarella & Ricotta Arancini 7.75
with parmesan and truffle mayonnaise *v*

Pulled Beef & Smoked Bacon Croquettes 8.25
with black garlic aioli and crispy leeks

Traditional Iraqi Laffa Flatbread 4.25
with butter and sea salt *v*

Halloumi & Hot Honey 7.95
served with a mizuna and pickled onion salad *v*

Asian Buttermilk Fried Chicken 8.25
served with sticky soy, ginger, sesame and chilli glaze

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

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

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

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*

Pan-fried Fillet of Seabass 19.95
braised fennel, caviar & dill sauce
served with crushed baby potatoes gf

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 *new recipe* 19.50
butter roasted skin on chicken breast, sautéed chorizo and baby potatoes in a rich tomato and green olive sauce *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

BURGERS & GRILL

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

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

Masala Chicken Burger 17.50
buttermilk chicken, garam masala mayonnaise, jalapeño and cheddar slaw

Cosy House Burger 17.95
beef rib patty, sliced gherkin, house bacon jam and mizuna
For the ultimate experience, our chefs 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

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

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

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 *gf*
• shallot & mustard butter *gf*
• chermoula *gf*

Add • onion rings 3.50

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

SIDES

Crushed Baby Potatoes *vg gf* 4.75
with olive oil, butter & sea salt

Creamed Spinach 4.25
with crispy onions *v*

Macaroni Cheese *v* 5.25
with Barber's Vintage cheddar cheese & a panko crust

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

Thyme Roasted Mushrooms 3.95
with soured cream *vg gf*

Steamed Tenderstem Broccoli *vg gf* 4.75

Truffle & Parmesan Fries *vg gf* 5.75

Sweet Potato Fries *vg gf* 5.25

Fries *vg gf* 4.25

SANDWICHES

Chicken & Smoked Bacon Focaccia 12.75
chicken mayonnaise, crispy bacon, lettuce, tomato and red pepper pesto
served in a sea salt and olive oil focaccia
Add • Fries 2.00 • Sweet Potato Fries 3.00

Cod & Tartare Brioche 12.75
line-caught cod, pickled hispi cabbage, gem lettuce and tartare sauce,
served in a warm brioche bun
Add • Fries 2.00 • Sweet Potato Fries 3.00

Mediterranean Vegetable & Burrata Focaccia 12.25
grilled courgettes, roasted peppers, green olives, pickled red onion and burrata
served in a sea salt and olive oil focaccia v
Add • Fries 2.00 • Sweet Potato Fries 3.00

BRUNCH

Served until 4pm

The 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 toasted sourdough

Garden Brunch 12.75
veggie sausage, egg any style, avocado & pea mint crush, beans, hash browns, mushroom, roast vine tomatoes, buttered toasted sourdough *v*

Smashed Avocado 9.50
tomato, chilli, lime, toasted sourdough *vg*
Add • roast vine tomatoes *vg* 1.95
• halloumi *v* 2.50 • smoked streaky bacon 2.95 • poached egg *v* 1.75

American Pancakes 10.25 | 14.50
stack of 3 or 6 pancakes, smoked streaky bacon, blueberries, maple syrup



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.

TRIAL/02/25B



LUNCH

A Leisurely
Affair