



## GLUTEN FREE

### SMALL PLATES

**GF Nocellara Olives 4.50** VG

**GF Burrata & Baby Pear Salad 7.95**  
With toasted pine nuts 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 8.95**  
Three garlic, lemon and chilli king prawns, tossed in smoked paprika butter on GF toast bites.

**GF Grilled Courgette & Fresh Herb Salad 7.50**  
With a white bean purée, red peppers, sunflower seeds, and a piquillo dressing. VG

### MAINS

**GF Thai Green Chicken Curry 17.95**  
With mangetout and green beans served with spring onion rice and prawn crackers OR swap chicken for tofu. TOFU V

**GF Spanish Chicken 18.50**  
New recipe: Butter-roasted skin on chicken breast, sautéed chorizo and baby potatoes in a rich tomato and green olive sauce.

**GF Sticky Asian Tofu Salad 15.95**  
Soy glazed tofu, kimchee, shredded leaves and edamame beans and a rice wine dressing. VG

**GF Pan-fried Fillet of Seabass 19.95**  
Braised fennel, caviar & white wine dill sauce served with crushed baby potatoes.

### BURGERS

Our burgers are made with quality, dry-aged grass-fed beef from Philip Warren Butchers in Cornwall. All our burgers are served in a gluten free bun with fries or salad.

**GF Cosy House Burger 17.50**  
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 1.95;  
Grilled streaky bacon 2.25;  
Treacle-cured pork belly 2.00;  
Barber's Vintage Cheddar 1.50

**GF Cosy Smash Burger 18.95**  
Double rib beef patty, loaded with cheddar, house pickles, bacon jam, caramelised onions and gravy mayonnaise served with dipping gravy.

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

### GRILL

Our steaks come from the award-winning family butcher, Aubrey Allen.

**GF 6oz Flat Iron Steak 23.95**  
Grass-fed British beef served with shallot & butter, gem salad, Caesar dressing and fries.

**GF 10oz Rib-Eye Steak 35.95**  
28-day dry-aged, grass-fed British beef served with shallot & mustard butter, gem salad, Caesar dressing and fries.

Add a sauce, 2.50:  
Peppercorn GF;  
Chermoula GF





## VEGAN

### SMALL PLATES

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**Vegan Nocellara Olives 4.50** GF

**Vegan Charred Tenderstem Broccoli 7.50**

With chermoula, pickled golden raisins, chilli and a red pepper vinaigrette. GF

**Vegan Traditional Iraqi Laffa Flatbread 4.50**

With olive oil and sea salt. v

**Vegan Grilled Courgette & Fresh Herb Salad 7.50**

With a white bean purée, red peppers, sunflower seeds, and a piquillo dressing. GF

### MAIN

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**Vegan Thai Green Tofu Curry 17.95**

With mangetout and green beans served with spring onion rice and prawn crackers.

**Cosy Vegan Smash Burger 17.50**

Double plant-based patty by 'symplicity', house pickles, dirty onions and truffle mayonnaise served with fries or salad.

Add Applewood smoked vegan cheddar 1.50

**Vegan Sticky Asian Tofu Salad 15.95**

Soy glazed tofu, kimchee, shredded leaves and edamame beans and a rice wine dressing.

### SIDES

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**Vegan Steamed Tenderstem Broccoli 4.95** GF

**Vegan Sweet Potato Fries 5.50** GF

**Vegan Fries 4.50** GF

