



## GLUTEN FREE

### SMALL PLATES

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

**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 puree, 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 VG

**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, pickled mooli, 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 beef rib patty loaded with cheddar, pickles, house 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 & mustard 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

### SIDES

**GF Crushed Baby Potatoes 4.95**  
With olive oil, butter & sea salt. v

**GF Creamed Spinach 4.50** v

**GF Gem Caesar Salad 4.50**  
Crispy gem lettuce with creamy Caesar dressing and parmesan. v

**GF Thyme Roasted Mushrooms 4.25**  
With soured cream. v

**GF Steamed Tenderstem Broccoli 4.95** VG

**GF Truffle & Parmesan Fries 5.95** v

**GF Sweet Potato Fries 5.50** VG

**GF Fries 4.50** VG

### SANDWICHES

**GF Chicken & Smoked Bacon Sandwich 12.95**  
Chicken mayonnaise, crispy bacon, lettuce, tomato & red pepper pesto, served on toasted linseed bread with fries.

**GF Mediterranean Vegetable & Burrata Sandwich 12.50**  
Grilled courgettes, roasted peppers, green olives, pickled red onion and burrata, served on toasted linseed bread with fries. v

**GF Steak Sandwich 16.95**  
28-day dry-aged rump, caramelised onion, Dijon mayonnaise and watercress, served on toasted linseed bread with peppercorn sauce and fries.

### BRUNCH

Served until 4pm.

**GF Cosy Butcher's Brunch 16.50**  
Treacle-cured pork belly chop, two Cumberland sausages, smoked back bacon, two free-range eggs any style, hash browns, chorizo beans, buttered toasted linseed bread.

**GF Garden Brunch 13.75**  
Halloumi, free-range egg any style, hash browns, mushroom & spinach, roast vine tomatoes, smashed avocado on toasted linseed bread. v

**GF Smashed Avocado 10.50**  
Smashed avocado on toasted linseed bread. VG

Add Roast vine tomatoes 2.25 VG;  
Halloumi 2.75 v;  
Smoked streaky bacon 3.25;  
Free-range poached egg 1.75. v

**GF Vegan Brunch 12.95**  
Vegan sausage, hash browns, beans, mushrooms & spinach, roast vine tomatoes, smashed avocado on toasted linseed bread. VG





## VEGAN

## BRUNCH

### Vegan Brunch 12.95

Vegan sausage, hash browns, beans, mushrooms & spinach, roast vine tomatoes, smashed avocado on toasted sourdough.

### Vegan Smashed Avocado 10.50

On toasted sourdough.

Add Roast vine tomatoes 2.25

## SMALL PLATES

### 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 Grilled Courgette & Fresh Herb Salad 7.50

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

### Vegan Traditional Iraqi Laffa Flatbread 4.50

With olive oil & sea salt. V

## MAINS

### Vegan Thai Green Tofu Curry 17.95

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

### Cosy Vegan Smash Burger 17.50

Double plant-based patty by 'simplicity', pickles, caramelised 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, pickled mooli, edamame beans and a rice wine dressing.

### Vegan Mediterranean Vegetable Focaccia 12.50

Grilled courgettes, roasted peppers, green olives, pickled red onion, served in a warm sea salt & olive oil focaccia with fries.

Upgrade to Sweet Potato Fries 1.00

## SIDES

### Vegan Steamed Tenderstem Broccoli 4.95 GF

### Vegan Sweet Potato Fries 5.50 GF

### Vegan Fries 4.50 GF

