



SMALL PLATES

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

Nocellara Olives 4.50 VG GF

Sharing Monkey Bread 7.95

Warm pull-apart bread, served with a white bean & shallot cream dip and butter with sea salt. v

Burrata & Baby Pear Salad 7.95

With toasted pine nuts and mustard vinaigrette. VG GF

Mozzarella & Ricotta Arancini 7.95

With parmesan and truffle mayonnaise. v

Pulled Beef & Smoked Bacon Croquettes 8.50

With black garlic aioli and crispy leeks.

Traditional Iraqi Laffa Flatbread 4.50

With butter and sea salt. v

Halloumi & Hot Honey 8.25

Served with a mizuna and pickled onion salad. v

Asian Buttermilk Fried Chicken 8.50

Served with sticky soy, ginger, sesame and chilli glaze.

Grilled Courgette & Fresh Herb Salad 7.50

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

Garlic & Paprika Prawns 8.95

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 18.95

King prawns and line-caught cod with a creamy saffron, lemon zest & white wine sauce.

Sticky Asian Chicken Salad 15.95

Soy glazed buttermilk fried chicken, kimchee, shredded leaves, pickled mooli, edamame beans and a rice wine dressing OR swap chicken for tofu. TOFU VG

Pan-fried Fillet of Seabass 19.95

Braised fennel, caviar & dill white wine sauce, served with crushed baby potatoes. GF

Crispy Goats Cheese & Beetroot Salad 15.25

Aged balsamic marinated beetroots, grilled courgette, white bean purée, sunflower seeds and a mustard vinaigrette. v

Thai Green Chicken Curry 17.95

With mangetout and green beans, served with spring onion rice and prawn crackers OR swap chicken for tofu. GF; TOFU VG

Add Laffa flatbread, 3.00

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

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

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

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.

Masala Chicken Burger 17.50

Buttermilk chicken, garam masala mayonnaise, jalapeño and cheddar slaw.

Cosy Vegan Smash Burger 17.50

Double plant-based patty by 'symplicity', pickles, caramelised onions and truffle mayonnaise. VG
Add Applewood smoked vegan cheddar 1.50 VG

Cosy House Burger 17.50

Beef rib patty, pickles, house bacon jam and mizuna.

For the ultimate experience, our chefs recommend adding Somerset Brie and Streaky Bacon.

Add Somerset brie 1.95 GF V;
Grilled streaky bacon 2.25 GF;
Treacle-cured pork belly 2.00 GF;
Barber's Vintage Cheddar 1.25 GF V

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.

6oz Flat Iron Steak 23.95

Grass-fed British beef, served with shallot & mustard butter, gem salad, Caesar dressing and fries.

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 VG GF

Add Onion rings 3.50 V

SIDES

Crushed Baby Potatoes 4.95

With olive oil, butter & sea salt. V GF

Creamed Spinach 4.50

With crispy onions. V GF

Macaroni Cheese 5.50

With Barber's Vintage cheddar and a panko crust. v

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 GF

SANDWICHES

Chicken & Smoked Bacon Focaccia 12.95

Chicken mayonnaise, crispy bacon, lettuce, tomato & red pepper pesto, served in a warm sea salt & olive oil focaccia with fries.

Cod & Tartare Brioche 12.95

Line-caught, panko-crusted cod, pickled hispi cabbage, gem lettuce and house tartare sauce, served in a warm brioche bun with fries.

Mediterranean Vegetable & Burrata Focaccia 12.50

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

Steak Sandwich 16.95

28-day dry-aged, grass-fed, British rump steak, from Aubrey Allen family butcher, caramelised onion, Dijon mayonnaise and watercress, served in a warm focaccia with peppercorn sauce and fries.

BRUNCH

Served until 4pm.

The 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 sourdough.

Garden Brunch 13.75

Halloumi, free-range egg any style, hash browns, mushroom & spinach, roast vine tomatoes, smashed avocado on toasted sourdough. v

Smashed Avocado 10.50

On toasted sourdough. VG

Add Roast vine tomatoes 2.25 VG 37KCAL; Halloumi 2.75 V 215KCAL; Smoked streaky bacon 3.25; Free-range poached egg 1.95 V

American Pancakes 10.95/14.95

Stack of 3 or 6 pancakes, smoked streaky bacon, blueberries and maple syrup.

