



SMALL PLATES

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

Nocellara Olives 4.50 VG GF 163KCAL

Sharing Monkey Bread 7.95

Warm pull-apart bread, served with a white bean & shallot cream dip and butter with sea salt. V 735KCAL

Burrata & Baby Pear Salad 7.95

With toasted pine nuts and mustard vinaigrette. V GF 250KCAL

Mozzarella & Ricotta Arancini 7.95

With parmesan and truffle mayonnaise. V 460KCAL

Pulled Beef & Smoked Bacon Croquettes 8.50

With black garlic aioli and crispy leeks. 367KCAL

Traditional Iraqi Laffa Flatbread 4.50

With butter and sea salt. V 570KCAL

Halloumi & Hot Honey 8.25

Served with a mizuna and pickled onion salad. V 495KCAL

Asian Buttermilk Fried Chicken 8.50

Served with sticky soy, ginger, sesame and chilli glaze. 315KCAL

Grilled Courgette & Fresh Herb Salad 7.50

With a white bean purée, red peppers, sunflower seeds and a piquillo dressing. VG GF 263KCAL

Garlic & Paprika Prawns 8.95

Three garlic, lemon and chilli king prawns, tossed in smoked paprika butter on toasted sourdough bites. 600KCAL

Charred Tenderstem Broccoli 7.50

With chermoula, pickled golden raisins, chilli and a red pepper vinaigrette. VG GF 293KCAL

MAINS

King Prawn & Cod Linguine 18.95

King prawns and line-caught cod with a creamy saffron, lemon zest & white wine sauce. 698KCAL

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. CHICKEN 532KCAL; TOFU VG 412KCAL

Pan-fried Fillet of Seabass 19.95

Braised fennel, caviar & dill white wine sauce, served with crushed baby potatoes. GF 710KCAL

Crispy Goats Cheese & Beetroot Salad 15.25

Aged balsamic marinated beetroots, grilled courgette, white bean purée, sunflower seeds and a mustard vinaigrette. V 740KCAL

Thai Green Chicken Curry 17.95

With mangetout and green beans, served with spring onion rice and prawn crackers OR swap chicken for tofu. CHICKEN GF 621KCAL; TOFU GF VG 748KCAL

Add Laffa flatbread, 3.00 492KCAL

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 771KCAL

Panko-Crusted Cod & Chips 19.50

Line-caught cod, caper butter sauce, sautéed spinach, served with chunky chips. 850KCAL

Buttermilk Fried Chicken 16.95

Caramelised butter, frisée and green bean salad, served with fries. 1044KCAL

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. 1561KCAL

Masala Chicken Burger 17.50

Buttermilk chicken, garam masala mayonnaise, jalapeño and cheddar slaw. 1285KCAL

Cosy Vegan Smash Burger 17.50

Double plant-based patty by 'symplicity', pickles, caramelised onions and truffle mayonnaise. VG 1374KCAL

Add Applewood smoked vegan cheddar 1.50 VG 60KCAL

Cosy House Burger 17.50

Beef rib patty, pickles, house bacon jam and mizuna. 1542KCAL

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

Add Somerset brie 1.95 GF V 168KCAL;

Grilled streaky bacon 2.25 GF 127KCAL;

Treacle-cured pork belly 2.00 GF 199KCAL;

Barber's Vintage Cheddar 1.25 GF V 83KCAL

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. GF 1052KCAL

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. GF 1241KCAL

Add a sauce 2.50:

Peppercorn GF 66KCAL; Chermoula VG GF 101KCAL

Add Onion rings 3.50 V 420KCAL

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. 1429KCAL

Garden Brunch 13.75

Halloumi, free-range egg any style, hash browns, mushroom & spinach, roast vine tomatoes, smashed avocado on toasted sourdough. V 777KCAL

Smashed Avocado 10.50

On toasted sourdough. VG 309KCAL

Add Roast vine tomatoes 2.25 VG 37KCAL; Halloumi 2.75 V 215KCAL; Smoked streaky bacon 3.25 190KCAL; Free-range poached egg 1.95 V 66KCAL

American Pancakes 10.95/14.95

Stack of 3 or 6 pancakes, smoked streaky bacon, blueberries and maple syrup. 689KCAL/1311KCAL

SIDES

Crushed Baby Potatoes 4.95

With olive oil, butter & sea salt. V GF 64KCAL

Creamed Spinach 4.50

With crispy onions. V GF 182KCAL

Macaroni Cheese 5.50

With Barber's Vintage cheddar and a panko crust. V 599KCAL

Gem Caesar Salad 4.50

Crispy gem lettuce with creamy Caesar dressing and parmesan. V GF 245KCAL

Thyme Roasted Mushrooms 4.25

With soured cream. V GF 98KCAL

Steamed Tenderstem Broccoli 4.95 VG GF 28KCAL

Truffle & Parmesan Fries 5.95 V GF 460KCAL

Sweet Potato Fries 5.50 VG GF 232KCAL

Fries 4.50 VG GF 380KCAL

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. 1024KCAL

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. 822KCAL

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 779KCAL

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. 1242KCAL

