



DINNER

SMALL PLATES

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

Nocellara Olives 4.50 VG GF 163KCAL

Asian Buttermilk Fried Chicken 8.75

Served with a sticky soy, ginger, sesame and chilli glaze. GF 329KCAL

Sharing Monkey Bread 7.95

Tear and share bread, made with Cornish clotted cream and finished with a miso glaze. Developed exclusively for Cosy Club by Baker Tom in Cornwall. V 819KCAL

Pulled Beef & Smoked Bacon Croquettes 8.50

With black garlic aioli and crispy leeks. 361KCAL

Charred Tenderstem Broccoli 7.50

With chermoula, pickled golden raisins, chilli and a red pepper vinaigrette. VG GF 294KCAL

Mozzarella & Ricotta Arancini 7.95

With Gran Levanto cheese and truffle mayonnaise. V 458KCAL

Garlic & Paprika Prawns 8.95

Three garlic, lemon and chilli king prawns, tossed in smoked paprika butter on toasted sourdough bites. 591KCAL

Crispy Cauliflower 7.50

Tossed in a sweet chilli glaze with satay mayonnaise, sesame and curry leaves. VG GF 441KCAL*

Halloumi & Hot Honey 8.50

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

Traditional Iraqi Laffa Flatbread 4.50

With butter and sea salt. V 570KCAL

MAINS

King Prawn & Cod Linguine 18.95

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

Buttermilk Fried Chicken 17.50

Caramelised butter, frisée & green bean salad, served with fries. 1050KCAL

Panko-Crusted Cod & Chips 19.75

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

Warm Salad of Harissa & Maple Roasted Carrots 14.95

With lemon & herb bulgur wheat, cumin yoghurt, chermoula and spiced pumpkin seed dukkah. V 686KCAL

Pan-Fried Fillet of Sea Bream 19.95

Served with a coconut & kaffir lime sauce, Asian greens, crispy lotus root and sweet rice. GF 719KCAL

Spanish Chicken 18.75

Butter-roasted skin-on chicken breast, sautéed chorizo and baby potatoes in a rich tomato & green olive sauce. GF 777KCAL

Sticky Asian Chicken Salad 15.95

Soy-glazed buttermilk fried chicken, kimchi, shredded leaves, pickled mooli, edamame beans and a rice wine dressing. GF 546KCAL

OR swap chicken for crispy cauliflower. VG GF 514KCAL

Inspired by the vibrant flavours of India's Malvan region, crafted by our chef Mayank, these family recipes combine 15 aromatic spices into a rich, perfectly balanced curry.

Malvani Chicken Curry 17.95

Chargrilled chicken breast simmered in a rich, aromatic Malvani-style sauce made with coconut, red onion & tamarind. Served with fragrant cumin rice and a cooling raita. GF 834KCAL

Chestnut Mushroom, Tomato & Spinach Curry 17.50

Sautéed in a red onion, coconut & tamarind curry sauce. Served with fragrant cumin rice and a fresh cucumber & tomato salad. VG GF 677KCAL

Add laffa flatbread 3.00 V 570KCAL

BURGERS

Our beef 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.

Korean Fried Chicken Burger 17.95

Crispy chicken breast in a gochujang glaze, with carrot & sesame slaw, garlic aioli, crispy onions and pickled gherkins. 1246KCAL

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. 1533KCAL

Cosy Vegan Smash Burger 17.75

Double plant-based patty, caramelised onion, tomato, black pepper aioli and house pickles. VG 1651KCAL

Add Applewood Smoked Vegan Cheddar 1.50 VG 60KCAL

Cosy House Burger 17.75

Beef rib patty, pickles, house bacon jam and mizuna. 1533KCAL

For the ultimate experience, our chefs recommend adding Somerset Brie and streaky bacon.

Add Somerset Brie 1.95 GF V 168KCAL;

Streaky bacon 2.25 GF 127KCAL;

Treacle-cured pork belly 2.00 GF 199KCAL;

Barber's Vintage Cheddar 1.50 GF V 83KCAL

Upgrade to sweet potato fries 1.00 VG GF 233KCAL;

OR truffle & Gran Levanto cheese fries 1.50 V GF 460KCAL

GRILLS

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 1063KCAL

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 1253KCAL

Add a sauce 2.50:

Peppercorn GF 66KCAL; Chermoula VG GF 102KCAL

Add onion rings 3.50 V 420KCAL

SIDES

Creamed Spinach 4.50

With crispy onions. V GF 181KCAL

Gem Caesar Salad 4.50

Crispy gem lettuce with creamy Caesar dressing and Gran Levanto cheese. V GF 261KCAL

Thyme Roasted Mushrooms 4.25

Braised in cream. V GF 98KCAL

Macaroni Cheese 5.50

With Barber's Vintage Cheddar and a panko crust. V 559KCAL

Steamed Tenderstem Broccoli 4.95 VG GF 28KCAL

Truffle & Gran Levanto Cheese Fries 5.95 V GF 460KCAL

Sweet Potato Fries 5.50 VG GF 233KCAL

Fries 4.75 VG GF 381KCAL

Fancy Some Fizz?

Della Vite, Prosecco Rosé Italy. Sustainably made & created by the Delevingne sisters. Notes of wild berries and rhubarb. VG

