



# DINNER

## SMALL PLATES

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

**Nocellara Olives 4.25** VG GF 163KCAL

**Asian Buttermilk Fried Chicken 8.25**

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 8.25**

With black garlic aioli and crispy leeks. 361KCAL

**Charred Tenderstem Broccoli 7.25**

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

**Mozzarella & Ricotta Arancini 7.75**

With Gran Levanto cheese and truffle mayonnaise. V 458KCAL

**Garlic & Paprika Prawns 8.75**

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

**Crispy Cauliflower 7.25**

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

**Halloumi & Hot Honey 7.95**

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

**Traditional Iraqi Laffa Flatbread 4.25**

With butter and sea salt. V 570KCAL

## MAINS

**King Prawn & Cod Linguine 18.50**

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

**Buttermilk Fried Chicken 16.95**

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

**Panko-Crusted Cod & Chips 19.50**

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 19.50**

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

**Spanish Chicken 18.25**

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

**Sticky Asian Chicken Salad 15.50**

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 17.75**

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 16.95**

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 17.75**

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

**Cosy Smash Burger 18.75**

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 17.25**

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

Add Applewood Smoked Vegan Cheddar 1.25 VG 60KCAL

**Cosy House Burger 16.95**

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 1.25 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 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 22.95**

Grass-fed British beef, served with shallot & mustard butter, gem salad, Caesar dressing and fries. GF 1063KCAL

**10oz Rib-Eye Steak 34.95**

28-day dry-aged, grass-fed British beef, served with shallot & mustard butter, gem salad, Caesar dressing and fries. GF 1253KCAL

Add a sauce 2.25:

Peppercorn GF 66KCAL; Chermoula VG GF 102KCAL

Add onion rings 3.50 V 420KCAL

## SIDES

**Creamed Spinach 4.25**

With crispy onions. V GF 181KCAL

**Gem Caesar Salad 4.25**

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

**Thyme Roasted Mushrooms 3.95**

Braised in cream. V GF 98KCAL

**Macaroni Cheese 5.25**

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

**Steamed Tenderstem Broccoli 4.75** VG GF 28KCAL

**Truffle & Gran Levanto Cheese Fries 5.75** V GF 460KCAL

**Sweet Potato Fries 5.25** VG GF 233KCAL

**Fries 4.50** 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

