



## GLUTEN FREE BREAKFAST

### GF Classic Breakfast 12.75

Cumberland sausage, smoked back bacon, free-range egg any style, hash browns, beans, mushroom, roast vine tomatoes, buttered GF toast. 957KCAL\*

### 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 GF toast. 1394KCAL\*

### GF Garden Brunch 13.25

Halloumi, free-range egg any style, hash browns, mushroom & spinach, roast vine tomatoes, smashed avocado on GF toast. V 744KCAL\*

### GF Cosy Eggs 8.50

Free-range poached or scrambled eggs on buttered GF toast.  
V 313KCAL/381KCAL\*

### GF Vegan Brunch 12.75

Vegan sausage, hash browns, beans, mushrooms & spinach, roast vine tomatoes, smashed avocado on GF toast. 605KCAL\*

### GF Smoked Salmon, Scrambled Eggs & Avocado 13.50

On buttered GF toast. 567KCAL

### GF Eggs Benedict

GF roll, free-range poached eggs and hollandaise.  
Smoked back bacon 11.75 586KCAL;  
Spinach & mushrooms 11.75 V 473KCAL;  
Smoked salmon 12.75 449KCAL

### GF Chorizo Hash 12.75

Chorizo, twice-cooked skin on potatoes, fried egg, spinach, piquillo peppers, tomatoes, pink pickled onions, Aleppo chilli, garlic aioli, chives, lime. 575KCAL

### GF Smashed Avocado 9.95

Smashed avocado on toasted linseed bread. VG 381KCAL  
Add Roast vine tomatoes 1.95 VG 37KCAL;  
Halloumi 2.50 V 215KCAL; Smoked streaky bacon 2.25 190KCAL; Free-range poached egg 1.75 V 66KCAL

### GF Dirty Breakfast Butty 10.95

Smoked streaky bacon, Cumberland sausage, fried egg, vintage cheddar, hash brown, spinach, bacon jam, served in a toasted GF roll. 771KCAL

### GF Smoked Bacon Bun 5.25 557KCAL

### GF Cumberland Sausage Bun 5.50 576KCAL

Add Fried egg 1.75 V 107KCAL;  
Hash browns 1.75 VG 127KCAL

### GF Buttered Toast 4.75

Jam V 526KCAL; Marmalade V 526KCAL

## EXTRAS

### Hash Browns 1.75 VG GF 127KCAL

### Mushrooms 2.25 VG GF 203KCAL

### Spinach 1.95 VG GF 83KCAL

### Avocado 1.75 VG GF 50KCAL

### Poached Egg 1.75 V GF 66KCAL

### Fried Egg 1.75 V GF 107KCAL

### Smoked Back Bacon 2.25 GF 222KCAL

### Streaky Bacon 2.25 GF 127KCAL

### Cumberland Sausage 1.95 GF 120KCAL

### Roast Vine Tomatoes 1.95 VG GF 37KCAL

### Halloumi 2.50 V GF 215KCAL

### Smoked Salmon 3.50 GF 42KCAL

## JUICES & SMOOTHIES

### Morning Cooler 4.75

Lemon, elderflower and mint, finished with soda and cucumber. 73KCAL

### Watermelon & Basil Cooler 4.75

Watermelon, basil, pineapple juice and soda. 107KCAL

### Berry Bliss Probiotic Smoothie 5.75

Bursting with blueberries, strawberries, and raspberries, blended with apple and banana, this antioxidant powerhouse will keep your gut in peak form. 147KCAL

### Citrus Glow Probiotic Smoothie 5.75

Orange and lemon juices meet warming ginger, turmeric, and a dash of black pepper, bolstering immunity and aiding digestion. 135KCAL

### Wonder Greens Probiotic Smoothie 5.75

Spinach, kale, and avocado whirl with mango, apple, and banana for a creamy, chlorophyll-rich sip, boosted by spirulina, gut-nourishing prebiotic fibre, and probiotics for all-round vitality. 133KCAL

### Pure Orange Juice 5.80

100% cold pressed oranges. 151KCAL

## COCKTAILS

### Aperol Spritz 10.50

Aperol topped with soda and sparkling wine. A classic for all occasions.

### Limoncello & Elderflower Spritz 10.50

Limoncello blended with elderflower, lemon, fresh mint, topped with soda and sparkling wine.  
A taste of the Amalfi coast.

### Peach & Pineapple Spritz 10.75

Montzi Peach Liqueur, pineapple, topped with Fever-Tree white grape & apricot soda and sparkling wine.  
A splash of tropical sunshine.

### Glass of Prosecco 6.75 125ML

### Cosy Mimosa 7.75

### Bloody Mary 10.75

### Virgin Mary 4.75 54KCAL





## VEGAN BREAKFAST

### Vegan Brunch 12.75

Vegan sausage, hash browns, beans, mushrooms & spinach, roast vine tomatoes, smashed avocado on toasted sourdough. 639KCAL

### Vegan Smashed Avocado 9.95

Smashed avocado on toasted sourdough. 310KCAL  
Add Roast vine tomatoes 1.95 37KCAL

### Vegan Dirty Breakfast Butty 9.95

Vegan sausages, avocado, spinach, hash brown, vegan cheese, chipotle chilli jam, served in a vegan brioche bun. 765KCAL

### Vegan Sausage Brioche Bun 5.50

519KCAL  
Add Vegan hash browns 1.75 127KCAL

### Vegan Toasted Sourdough 4.75

Vegan butter & jam 476KCAL;  
Vegan butter & marmalade 476KCAL;  
Vegan butter & Marmite 423KCAL

## EXTRAS

### Vegan Toasted Sourdough 1.50

VG 201KCAL

### Avocado 1.75 VG GF 50KCAL

### Spinach 1.95 VG GF 83KCAL

### Roast Vine Tomatoes 1.95 VG GF 37KCAL

### Mushrooms 2.25 VG GF 203KCAL

### Hash Browns 1.75 VG GF 127KCAL

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## COCKTAILS

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Aperol topped with soda and sparkling wine. A classic for all occasions.

### Limoncello & Elderflower Spritz 10.50

Limoncello blended with elderflower, lemon, fresh mint, topped with soda and sparkling wine.

### Peach & Pineapple Spritz 10.75

Montzi peach liqueur, pineapple, topped with Fever-Tree white grape & apricot soda and sparkling wine.

### Glass of Prosecco 6.75 125ML

### Cosy Mimosa 7.75

### Bloody Mary 10.75

### Virgin Mary 4.75 54KCAL





## GLUTEN FREE

## SMALL PLATES

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

**GF Nocellara Olives 3.95** VG 163KCAL

**GF Burrata & Baby Pear Salad 7.50**  
With toasted pine nuts and mustard vinaigrette.  
V 250KCAL

**GF Charred Tenderstem Broccoli 7.25**  
With chermoula, pickled golden raisins, chilli  
and a red pepper vinaigrette. VG 293KCAL

**GF Garlic & Paprika Prawns 8.50**  
Three garlic, lemon and chilli king prawns, tossed in  
smoked paprika butter on gf toast bites. 532KCAL

**GF Grilled Courgette & Fresh Herb Salad 7.25**  
With a white bean puree, red peppers, sunflower seeds  
and a piquillo dressing. VG 263KCAL

## MAINS

**GF Thai Green Chicken Curry 17.50**  
With mangetout and green beans, served with spring  
onion rice and prawn crackers OR swap chicken for  
tofu. CHICKEN GF 612KCAL; TOFU GF VG 748KCAL

**GF Spanish Chicken 17.95**  
New recipe: Butter-roasted skin on chicken breast,  
sautéed chorizo and baby potatoes in a rich tomato  
and green olive sauce. 771KCAL

**GF Sticky Asian Tofu Salad 15.50**  
Soy glazed tofu, kimchee, shredded leaves,  
pickled mooli, edamame beans and a rice wine  
dressing. VG 412KCAL

**GF Pan-fried Fillet of Seabass 19.50**  
Braised fennel, caviar & white wine dill sauce,  
served with crushed baby potatoes. 710KCAL

## 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 16.95**  
Beef rib patty, sliced gherkin, house bacon jam  
and mizuna. 1568KCAL  
  
For the ultimate experience, our chefs recommend  
adding Somerset Brie and Streaky Bacon.

Add Somerset brie 1.75 168KCAL;  
Grilled streaky bacon 1.95 127KCAL;  
Treacle-cured pork belly 2.00 199KCAL;  
Barber's Vintage Cheddar 1.25 83KCAL

**GF Cosy Smash Burger 18.50**  
Double beef rib patty loaded with cheddar, pickles,  
house bacon jam, caramelised onions and gravy  
mayonnaise, served with dipping gravy. 1514KCAL

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 22.95**  
Grass-fed British beef, served with shallot & mustard  
butter, gem salad, Caesar dressing and fries. 1052KCAL

**GF 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. 1241KCAL

Add a sauce, 2.50: Peppercorn GF 66KCAL;  
Chermoula GF 101KCAL

## SIDES

**GF Crushed Baby Potatoes 4.75**  
With olive oil, butter & sea salt. V 64KCAL

**GF Creamed Spinach 4.25** V 182KCAL

**GF Gem Caesar Salad 4.25**  
Crispy gem lettuce with creamy Caesar dressing  
and parmesan. V 245KCAL

**GF Thyme Roasted Mushrooms 4.75**  
With soured cream. V 98KCAL

**GF Steamed Tenderstem Broccoli 5.75** VG 28KCAL

**GF Truffle & Parmesan Fries 5.25** V 460KCAL

**GF Sweet Potato Fries 5.25** VG 232KCAL

**GF Fries 4.25** VG 376KCAL

## SANDWICHES

**GF Chicken & Smoked Bacon Sandwich 12.75**  
Chicken mayonnaise, crispy bacon, lettuce, tomato  
& red pepper pesto, served on toasted linseed bread  
with fries. 989KCAL

**GF Mediterranean Vegetable  
& Burrata Sandwich 11.95**  
Grilled courgettes, roasted peppers, green olives,  
pickled red onion and burrata, served on toasted  
linseed bread with fries. V 779KCAL

**GF Steak Sandwich 16.50**  
28-day dry-aged rump, caramelised onion, Dijon  
mayonnaise and watercress, served on toasted linseed  
bread with peppercorn sauce and fries. 1207KCAL

## 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. 1394KCAL\*

**GF Garden Brunch 13.25**  
Halloumi, free-range egg any style, hash browns,  
mushroom & spinach, roast vine tomatoes, smashed  
avocado on toasted linseed bread.  
V 744KCAL\*

**GF Smashed Avocado 9.95**  
Smashed avocado on toasted linseed bread.  
VG 276KCAL

Add Roast vine tomatoes 1.95 VG 37KCAL;  
Halloumi 2.50 V 215KCAL;  
Smoked streaky bacon 2.25 190KCAL;  
Free-range poached egg 1.75 V 66KCAL

**GF Vegan Brunch 12.75**  
Vegan sausage, hash browns, beans, mushrooms &  
spinach, roast vine tomatoes, smashed avocado on  
toasted linseed bread. VG 606KCAL





## VEGAN BRUNCH

### Vegan Brunch 12.75

Vegan sausage, hash browns, beans, mushrooms & spinach, roast vine tomatoes, smashed avocado on toasted sourdough. 639KCAL

### Vegan Smashed Avocado 9.95

On toasted sourdough. 310KCAL

Add Roast vine tomatoes 1.95 37KCAL

## SMALL PLATES

### Vegan Nocellara Olives 3.95 GF 163KCAL

### Vegan Charred Tenderstem Broccoli 7.25

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

### Vegan Grilled Courgette & Fresh Herb Salad 7.25

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

### Vegan Traditional Iraqi Laffa Flatbread 3.95

With olive oil & sea salt. V 570KCAL

## MAINS

### Vegan Thai Green Tofu Curry 17.50

With mangetout and green beans, served with spring onion rice and vegan prawn crackers. 750KCAL

### Cosy Vegan Smash Burger 16.95

Double plant-based patty by 'symplicity', pickles, caramelised onions and truffle mayonnaise, served with fries or salad. 1374KCAL

Add Applewood smoked vegan cheddar 1.50

### Vegan Sticky Asian Tofu Salad 15.50

Soy glazed tofu, kimchee, shredded leaves, pickled mooli, edamame beans and a rice wine dressing. 412KCAL

### Vegan Mediterranean Vegetable Focaccia 11.95

Grilled courgettes, roasted peppers, green olives, pickled red onion, served in a warm sea salt & olive oil focaccia with fries. 728KCAL

Upgrade to Sweet Potato Fries 1.00

## SIDES

### Vegan Steamed Tenderstem Broccoli 4.75 GF 28KCAL

### Vegan Sweet Potato Fries 5.25 GF 232KCAL

### Vegan Fries 4.25 GF 376KCAL





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**GF Burrata & Baby Pear Salad 7.50**  
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With chermoula, pickled golden raisins, chilli and a red pepper vinaigrette. VG 293KCAL

**GF Garlic & Paprika Prawns 8.50**

Three garlic, lemon and chilli king prawns, tossed in smoked paprika butter on GF toast bites. 532KCAL

**GF Grilled Courgette & Fresh Herb Salad 7.25**

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

### MAINS

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With mangetout and green beans served with spring onion rice and prawn crackers OR swap chicken for tofu.

CHICKEN 621KCAL; TOFU VG 748KCAL

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New recipe: Butter-roasted skin on chicken breast, sautéed chorizo and baby potatoes in a rich tomato and green olive sauce. 771KCAL

**GF Pan-fried Fillet of Seabass 19.50**

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

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Double rib beef patty, loaded with cheddar, house pickles, bacon jam, caramelised onions and gravy mayonnaise served with dipping gravy. 1514KCAL

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

**Vegan Traditional Iraqi Laffa Flatbread 3.95**  
With olive oil and sea salt. V 570KCAL

**Vegan Grilled Courgette & Fresh Herb Salad 7.25**  
With a white bean purée, red peppers, sunflower seeds,  
and a piquillo dressing. GF 263KCAL

## MAIN

**Vegan Thai Green Tofu Curry 17.50**  
With mangetout and green beans served with  
spring onion rice and prawn crackers. 748KCAL

**Cosy Vegan Smash Burger 16.95**  
Double plant-based patty by 'symplicity',  
house pickles, dirty onions and truffle mayonnaise  
served with fries or salad. 1374KCAL  
**Add Applewood smoked vegan cheddar 1.50** 60KCAL

**Vegan Sticky Asian Tofu Salad 15.50**  
Soy glazed tofu, kimchee, shredded leaves and  
edamame beans and a rice wine dressing. 412KCAL

## SIDES

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

**Vegan Sweet Potato Fries 5.25** GF 232KCAL

**Vegan Fries 4.25** GF 376KCAL

