



Two courses, 27.50

STARTERS

A selection of all the below to share.

Asian Buttermilk Fried Chicken

Tossed in a sticky soy, ginger, sesame and chilli glaze. GF

Bath Pig Chorizo

In a sticky sherry glaze. GF

Whipped Feta, Hot Honey and Aleppo Chilli

Served with warmed laffa flatbread. V

Crispy Cauliflower

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

Mozzarella and Gran Levanto Cheese Arancini

With black pepper aioli and crispy sage. V

MAINS

Upgrade to sweet potato fries 1.00 VG GF OR truffle & Gran Levanto cheese fries 1.50 V GF

6oz Flat Iron Steak 7.00 SUPPLEMENT

Grass-fed British beef from Aubrey Allen family butcher.

Served with shallot and mustard butter, gem salad, Caesar dressing and fries. GF

Add a sauce 2.50

Peppercorn GF OR Chermoula GF

Cosy House Burger

A beef rib patty with pickles, house bacon jam and mizuna.

Served in a brioche bun with fries. GFO VGO

Add Somerset Brie 2.50 V GF

Streaky bacon 2.50 GF

Barber's Vintage Cheddar 1.95 V GF

Herb-Crusted Fillet of Roast Salmon

Served with crushed baby potatoes, garden peas, broad beans and sugar snaps, with a pea and tarragon velouté. GFO

Chicken and Smoked Bacon Caesar Salad

With roasted chicken breast, smoked bacon, gem lettuce, soft-boiled free-range egg, focaccia croutons and Caesar dressing. GFO

Buttermilk Chicken Milanese

With a free-range fried egg, Gran Levanto cheese, truffle and black garlic aioli. Served with fries or green salad.

Malvani Chicken Curry

Chargrilled chicken breast in a rich, aromatic Malvani-style sauce of coconut, red onion and tamarind.

Served with fragrant cumin rice and a cooling raita. GF

Chestnut Mushroom, Tomato and Spinach Curry

Mushrooms, tomatoes and spinach sautéed in a coconut, red onion and tamarind curry sauce. Served with fragrant cumin rice and a fresh cucumber and tomato salad. VG GF

Add laffa flatbread 3.00 V VGO

SIDES

Green Salad 4.50

Lettuce, pickled green apples and sunflower seeds with a sherry and maple dressing. VG GF

French Green Beans 4.50

With sweet pickled shallots, pine nuts and a sherry and maple dressing VG GF

Steamed Tenderstem Broccoli 4.95 VG GF

Truffle and Gran Levanto Cheese Fries 6.50 V GF

Sweet Potato Fries 5.95 VG GF

Fries 4.95 VG GF

DESSERTS

Add a dessert for 6.50.

Brûléed Miso Caramel Custard Tart

Served with vanilla pod ice cream and shortbread crumb. A recipe created by our chef Fabio, from Cosy Club Bath. V

Dark Chocolate Mousse

With Belgian Chocolate Callebaut dark chocolate, served with clotted cream ice cream and honeycomb. V GF

Sicilian Lemon and Raspberry Sorbet

With fresh raspberry and lemon balm. VG GF

Coconut and Lime Pannacotta

With fresh mango, mint and a coconut biscuit crumb. VG GF



CO
SY.

PARTY