



GLUTEN-FREE

BREAKFAST

GF Classic Breakfast 12.50 Cumberland sausage, smoked back bacon, free-range egg any style, hash browns, beans, mushroom, roasted vine tomatoes, buttered GF toast. 957KCAL*	GF Vegan Brunch 12.75 Vegan sausage, hash browns, beans, mushrooms & spinach, roasted vine tomatoes, smashed avocado on GF toast. VG 605KCAL*	GF Smashed Avocado 9.95 Smashed avocado on toasted linseed bread. VG 381KCAL Add roasted vine tomatoes 1.95 VG 37KCAL; Halloumi 2.50 V 215KCAL; Smoked streaky bacon 1.95 190KCAL; Free-range poached egg 1.75 V 66KCAL
GF Cosy Butcher's Brunch 15.95 Treacle-cured pork belly chop, two Cumberland sausages, smoked back bacon, two free-range eggs any style, hash browns, chorizo beans, buttered GF toast. 1413KCAL*	GF Smoked Salmon, Scrambled Eggs & Avocado 13.50 On buttered GF toast. 673KCAL	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 Garden Brunch 13.25 Halloumi, free-range egg any style, hash browns, mushroom & spinach, roasted vine tomatoes, smashed avocado on GF toast. V 744KCAL*	GF Eggs Benedict GF roll, free-range poached eggs and hollandaise. Smoked back bacon 11.75 692KCAL; Spinach & mushrooms 11.75 V 579KCAL; Smoked salmon 12.75 555KCAL	GF Smoked Bacon Bun 5.50 557KCAL
GF Cosy Eggs 8.50 Free-range poached or scrambled eggs on buttered GF toast. V 419KCAL/487KCAL*	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. 543KCAL	GF Cumberland Sausage Bun 5.50 576KCAL Add fried egg 1.75 V 107KCAL; Hash browns 1.75 VG GF 127KCAL
		GF Buttered Toast 4.75 Jam V 436KCAL; Marmalade V 434KCAL

EXTRAS

Hash Browns 1.75 VG GF 127KCAL	Poached Egg 1.75 V GF 66KCAL	Cumberland Sausage 1.95 GF 120KCAL
Mushrooms 2.25 VG GF 203KCAL	Fried Egg 1.75 V GF 107KCAL	Roasted Vine Tomatoes 1.95 VG GF 37KCAL
Spinach 1.95 VG GF 83KCAL	Smoked Back Bacon 1.95 GF 222KCAL	Halloumi 2.50 V GF 215KCAL
Avocado 1.75 VG GF 50KCAL	Streaky Bacon 1.95 GF 127KCAL	Smoked Salmon 3.50 GF 42KCAL

JUICES & SMOOTHIES

Morning Cooler 5.00 Lemon, elderflower and mint, finished with soda and cucumber. 73KCAL	Ginger Glow Prebiotic Smoothie 5.90 Orange and lemon juices meet warming ginger, turmeric and a dash of black pepper, bolstering immunity and aiding digestion. 135KCAL
Watermelon & Basil Cooler 5.00 Watermelon, basil, pineapple juice and soda. 107KCAL	Wonder Greens Prebiotic Smoothie 5.90 Spinach, kale, and avocado whirl with mango, apple, and banana for a creamy, chlorophyll-rich sip, boosted by spirulina, gut-nourishing prebiotic fibre for all-round vitality. 133KCAL
Berry Bliss Prebiotic Smoothie 5.90 Bursting with blueberries, strawberries and raspberries, blended with apple and banana, this antioxidant powerhouse will keep your gut in peak form. 147KCAL	Pure Orange Juice 5.95 100% cold pressed oranges. 151KCAL

COCKTAILS

Aperol Spritz 9.95 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 10.50 Montzi Peach Liqueur, pineapple, topped with Fever-Tree white grape & apricot soda and sparkling wine. A splash of tropical sunshine.
Glass of Prosecco 6.50 125ML
Cosy Mimosa 7.90
Bloody Mary 10.95
Virgin Mary 5.00 54KCAL





VEGAN

BREAKFAST

Vegan Brunch 12.75 Vegan sausage, hash browns, beans, mushrooms & spinach, roasted vine tomatoes, smashed avocado on toasted sourdough. 639KCAL	Vegan Dirty Breakfast Butty 9.95 Vegan sausages, avocado, spinach, hash brown, vegan cheese, chipotle chilli jam, served in a soft bun. 765KCAL	Vegan Toasted Sourdough 4.75 Vegan butter & jam 476KCAL; Vegan butter & marmalade 476KCAL; Vegan butter & Marmite 423KCAL
Vegan Smashed Avocado 9.95 Smashed avocado on toasted sourdough. 310KCAL	Vegan Sausage Soft Bun 5.50 519KCAL Add vegan hash browns 1.75 GF 127KCAL	
Add roasted vine tomatoes 1.95 37KCAL		

EXTRAS

Vegan Toasted Sourdough 1.50 VG 201KCAL	Spinach 1.95 VG GF 83KCAL	Mushrooms 2.25 VG GF 203KCAL
Avocado 1.75 VG GF 50KCAL	Roasted Vine Tomatoes 1.95 VG GF 37KCAL	Hash Browns 1.75 VG GF 127KCAL
		Vegan Sausage 1.95 VG GF 127KCAL

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Peach & Pineapple Spritz 10.50 Montzi peach liqueur, pineapple, topped with Fever-Tree white grape & apricot soda and sparkling wine.
Glass of Prosecco 6.50 125ML
Cosy Mimosa 7.90
Bloody Mary 10.95
Virgin Mary 5.00 54KCAL





GLUTEN-FREE LUNCH

SMALL PLATES

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

- GF Nocellara Olives 3.95** VG 163KCAL
- GF Asian Buttermilk Fried Chicken 7.95**
Served with sticky soy, ginger, sesame and chilli glaze. 329KCAL
- GF Garlic & Paprika Prawns 8.50**
Three garlic, lemon and chilli king prawns, tossed in smoked paprika butter on GF toast bites. 523KCAL

- GF Crispy Cauliflower 7.25**
Tossed in sweet chilli glaze with satay mayonnaise, sesame and curry leaves. VG 441KCAL*
- GF Charred Tenderstem Broccoli 7.25**
With chermoula, pickled golden raisins, chilli and a red pepper vinaigrette. VG 294KCAL

MAINS

- GF Pan-Fried Fillet of Sea Bream 19.50**
Served with a coconut & kaffir lime sauce, Asian greens, crispy lotus root and sweet rice. 719KCAL
- GF Sticky Asian Chicken Salad 14.95**
Soy-glazed buttermilk fried chicken, kimchi, shredded leaves, pickled mooli, edamame beans and a rice wine dressing. 537KCAL
- OR swap chicken for cauliflower.** VG 515KCAL
- GF Spanish Chicken 17.95**
Butter-roasted skin-on chicken breast, sautéed chorizo and baby potatoes in a rich tomato & green olive sauce. 777KCAL

- 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.*
- GF Malvani Chicken Curry 17.50**
Chargrilled chicken breast simmered in a rich, aromatic Malvani-style sauce made with coconut, red onion, and tamarind. Served with fragrant cumin rice and a cooling raita. 834KCAL
- GF 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 and tomato salad. VG 677KCAL

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 gluten-free bun with fries or salad.

- GF Cosy House Burger 16.50**
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** V 168KCAL;
Streaky bacon 1.95 127KCAL;
Treacle-cured pork belly 2.00 199KCAL;
Barber's Vintage Cheddar 1.25 V 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. 1487KCAL
- Upgrade to sweet potato fries 1.00** VG 233KCAL;
OR truffle & Gran Levanto cheese fries 1.50 V 460KCAL

GRILLS

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. 1063KCAL
- 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. 1253KCAL
- Add a sauce 2.25:**
Peppercorn 66KCAL; **Chermoula** VG 102KCAL

SIDES

- Creamed Spinach 4.25**
With crispy onions. V GF 181KCAL
- GF Gem Caesar Salad 4.25**
Crispy gem lettuce with creamy Caesar dressing and Gran Levanto cheese. V 261KCAL
- GF Thyme Roasted Mushrooms 3.95**
Braised in cream. V 98KCAL
- GF Steamed Tenderstem Broccoli 4.75** VG 28KCAL
- GF Truffle & Gran Levanto Cheese Fries 5.75** V 460KCAL
- GF Sweet Potato Fries 5.25** VG 233KCAL
- GF Fries 4.00** VG 381KCAL

SANDWICHES

- GF Chicken & Smoked Bacon Sandwich 12.75**
Butter-roasted chicken breast, crispy bacon, lettuce, tomato & red pepper pesto, served in a warm linseed roll with fries. 1192KCAL
- GF Grilled Romano Pepper & Feta Sandwich 12.50**
Charred sweet red peppers, picante olives, whipped feta, and sundried tomatoes, served in a warm linseed roll with fries. V 807KCAL
- GF Steak Sandwich 16.50**
28-day dry-aged rump, caramelised onion, Dijon mayonnaise and watercress, served in a warm linseed roll with peppercorn sauce and fries. 1227KCAL
- Upgrade to sweet potato fries 1.00** VG 233KCAL;
OR truffle & Gran Levanto cheese fries 1.50 V 460KCAL

BRUNCH

- Served until 4pm.
- GF The Cosy Butcher's Brunch 15.95**
Treacle-cured pork belly chop, two Cumberland sausages, smoked back bacon, two free-range eggs any style, hash browns, chorizo beans, buttered GF toast. 1413KCAL**
- GF Garden Brunch 13.25**
Halloumi, free-range eggs any style, hash browns, mushroom & spinach, roasted vine tomatoes, smashed avocado on GF toast. V 744KCAL**
- GF Smashed Avocado 9.95**
Smashed avocado on toasted GF linseed bread. VG 382KCAL
- Add roasted vine tomatoes 1.95** VG 37KCAL;
Halloumi 2.50 V 215KCAL;
Smoked streaky bacon 1.95 190KCAL;
Free-range poached egg 1.75 V 66KCAL
- GF Vegan Brunch 12.75**
Vegan sausage, hash browns, beans, mushrooms & spinach, roasted vine tomatoes, smashed avocado on GF toast. VG 606KCAL





VEGAN LUNCH

BRUNCH

Vegan Brunch 12.75
Vegan sausage, hash browns, beans, mushrooms & spinach,
roasted vine tomatoes, smashed avocado on toasted sourdough. 639KCAL

Vegan Smashed Avocado 9.95
On toasted sourdough. 310KCAL
Add roasted vine tomatoes 1.95 37KCAL

SMALL PLATES

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

Vegan Charred Tenderstem Broccoli 7.25
With chermoula, pickled golden raisins, chilli and a red pepper vinaigrette. GF 294KCAL

Vegan Crispy Cauliflower 7.25
Tossed in sweet chilli glaze with satay mayonnaise, sesame and curry leaves. GF 441KCAL*

Vegan Traditional Iraqi Laffa Flatbread 3.95
With olive oil & sea salt. 496KCAL

Vegan Nocellara Olives 3.95 GF 163KCAL

MAINS

Vegan Grilled Romano Pepper & Sundried Tomato Focaccia 12.50
Charred sweet red peppers, picante olives, sundried tomatoes, avocado and black pepper aioli
served in a warm sea salt & olive oil focaccia with fries. 1007KCAL

Vegan Cosy Smash Burger 16.95
Double plant-based patty, caramelised onion, tomato, black pepper aioli and
house pickles. Served in a soft bun with fries. 1651KCAL
Add Applewood Smoked Vegan Cheddar 1.25 60KCAL

Vegan Sticky Asian Cauliflower Salad 14.95
Crispy cauliflower, kimchi, shredded leaves, pickled mooli, edamame beans and
a rice wine dressing. GF 514KCAL

*Inspired by the vibrant flavours of India's Malvan region, crafted by our chef Mayank,
this family recipe combines 15 aromatic spices into a rich, perfectly balanced curry.*

Vegan 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. GF 677KCAL
Add laffa flatbread 3.00 570KCAL

SIDES

Vegan Fries 4.00 GF 381KCAL
Vegan Steamed Tenderstem Broccoli 4.75 GF 28KCAL
Vegan Sweet Potato Fries 5.25 GF 233KCAL

VEGAN DESSERTS

Vegan Lemon & Raspberry Parfait 7.50
With berry compote. GF 224KCAL
Vegan Sicilian Lemon and Raspberry Sorbet 4.95
With fresh raspberry and lemon balm. GF 65KCAL





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*Nut free satay. Please speak to a team member before you order if you have any allergies or intolerances. We cannot guarantee that any of our dishes are 100% allergen-free.

V vegetarian, VG vegan, GF gluten-free. Please scan QR code for our full allergen statement, nutrition and dish information.

A discretionary 10% service charge will be added to your bill, all of which goes to our team.

