



PARTY

Two courses, £26.50

STARTERS

A selection of all the below to share.

Asian Buttermilk Fried Chicken
Served with sticky soy, ginger, sesame and chilli glaze. GF 129KCAL

Harissa & Maple Roasted Carrots
With cumin yoghurt, chermoula and spiced pumpkin seed dukkha. V 121 KCAL

Bath Pig Chorizo
In a sticky sherry glaze. GF 90KCAL

Whipped Feta, Hot Honey & Aleppo Chilli
Served with warmed laffa flatbread. V 357KCAL

Crispy Cauliflower
Tossed in sweet chilli glaze with satay mayonnaise, sesame, and curry leaves. VG GF 156KCAL *

MAINS

6oz Flat Iron Steak 7.00 SUPPLEMENT
Grass-fed British beef from Aubrey Allen family butcher, served with shallot & mustard butter, gem salad, Caesar dressing and fries. GF 1063KCAL

Add a sauce 2.25;
Peppercorn GF 66KCAL; Chermoula VG GF 101KCAL

Pan-Fried Fillet of Sea Bream
Served with a coconut & kaffir lime sauce, Asian greens, crispy lotus root and sweet rice. GF 719KCAL

Panko-Crusted Cod & Chips 3.00 SUPPLEMENT
Line-caught cod, caper butter sauce, sautéed spinach, served with chunky chips. 850KCAL

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

Cosy House Burger
Beef rib patty, pickles, house bacon jam and mizuna. Served in a brioche bun with fries. 1542KCAL GF OR VG OPTIONS AVAILABLE

Add Somerset Brie 1.75 GF V 168KCAL;
Streaky bacon 1.95 GF 127KCAL;
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

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
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
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

SIDES

Gem Caesar Salad 4.25
Crispy gem lettuce with creamy Caesar dressing and Gran Levanto cheese. V GF 261KCAL

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 4.00 VG GF 381KCAL

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 1091KCAL

Lemon and Raspberry Parfait
With berry compote. VG GF 224KCAL

Dark Chocolate Mousse
Served with clotted cream ice cream and honeycomb sprinkles. V GF 319KCAL

Sicilian Lemon and Raspberry Sorbet
With fresh raspberry and lemon balm. VG GF 65KCAL

*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.

