



GLUTEN-FREE DINNER

SMALL PLATES

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

GF Nocellara Olives 4.50 vG

GF Asian Buttermilk Fried Chicken 8.75
Served with sticky soy, ginger, sesame and chilli glaze.

GF Garlic & Paprika Prawns 8.95
Three garlic, lemon and chilli king prawns,
tossed in smoked paprika butter on GF toast bites.

GF Crispy Cauliflower 7.50

Tossed in sweet chilli glaze with satay mayonnaise,
sesame and curry leaves. vG*

GF Charred Padron Peppers 7.75
With pimento pesto, pickled shallots and
toasted pine nuts. vG

MAINS

GF Pan Fried Salmon Fillet 18.95
Served with crushed baby potatoes, samphire,
garden peas, broad beans and sugar snaps,
with a pea & tarragon velouté.

GF Chicken & Smoked Bacon Caesar Salad 15.95
With baby gem lettuce, free-range egg,
Gran Levanto cheese and
a creamy Caesar dressing.

GF Spanish Chicken 18.75
Butter-roasted skin-on chicken breast,
sautéed chorizo and baby potatoes in a rich
tomato & green olive sauce.

*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 17.95
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.

GF Chestnut Mushroom, Tomato & Spinach Curry 17.50
Sautéed in a red onion, coconut & tamarind curry sauce.
Served with fragrant cumin rice and a fresh cucumber &
tomato salad. vG

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 17.75
Beef rib patty, sliced gherkin, house bacon jam
and mizuna.

For the ultimate experience, our chefs recommend
adding Somerset Brie and streaky bacon.

Add Somerset Brie 1.95 v;
Streaky bacon 2.25;
Treacle-cured pork belly 2.00;
Barber's Vintage Cheddar 1.50 v

GF Cosy Smash Burger 18.95
Double beef rib patty loaded with cheddar,
pickles, house bacon jam, caramelised onions and
gravy mayonnaise, served with dipping gravy.

Upgrade to sweet potato fries 1.00 vG;
OR truffle & Gran Levanto cheese fries 1.50 v

GRILLS

Our steaks come from the award-winning
family butcher, Aubrey Allen.

GF 6oz Flat Iron Steak 23.95
Grass-fed British beef, served with shallot
& mustard butter, gem salad,
Caesar dressing and fries.

GF 10oz Rib-Eye Steak 35.95
28-day dry-aged, grass-fed British beef, served
with shallot & mustard butter, gem salad,
Caesar dressing and fries.

Add a sauce 2.50:
Peppercorn; Chermoula

SIDES

GF Green Salad 4.50
Gem lettuce, mizuna, pickled green apples and
roasted sunflower seeds with a sherry
& maple dressing. vG

GF Steamed Tenderstem Broccoli 4.95 vG

GF Tomato & Basil Salad 4.50
With red onion, extra virgin olive oil and
aged balsamic. vG

GF French Green Beans 4.50
With sweet pickled shallots, pine nuts and
a sherry & maple dressing. vG

GF Crushed Baby Potatoes 4.50 v

GF Truffle & Gran Levanto Cheese Fries 5.95 v

GF Sweet Potato Fries 5.50 vG

GF Fries 4.75 vG





VEGAN DINNER

SMALL PLATES

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

Vegan Charred Padron Peppers 7.75
With pimento pesto, pickled shallots and
toasted pine nuts. GF

Vegan Crispy Cauliflower 7.50
Tossed in sweet chilli glaze with satay mayonnaise,
sesame and curry leaves. GF*

Vegan Traditional Iraqi Laffa Flatbread 4.50
With olive oil & sea salt.

Vegan Nocellara Olives 4.50 GF

MAINS

Vegan Linguini Puttanesca 15.95
San Marzano tomato sauce, lilliput capers,
picante olive and pickled chilli,
topped with toasted pine nuts.

Vegan Cosy Smash Burger 17.75
Double plant-based patty, caramelised onion,
tomato, black pepper aioli and house pickles.
Served in a soft bun with fries.

Vegan Garden Salad 14.95
Bulgur wheat, whipped avocado,
tender steamed broccoli, green apple,
mint and basil and a preserved lemon vinaigrette.

Add Applewood Smoked Vegan Cheddar 1.50
Upgrade to sweet potato fries 1.00 GF

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this family recipe combines 15 aromatic spices into a rich, perfectly balanced curry.*

Vegan Chestnut Mushroom, Tomato & Spinach Curry 17.50
Sautéed in a red onion, coconut & tamarind curry sauce. Served with fragrant cumin rice and
a fresh cucumber & tomato salad. GF

Add laffa flatbread 3.00

SIDES

Vegan Green Salad 4.50
Gem lettuce, mizuna, pickled green apples and
roasted sunflower seeds with a sherry & maple dressing. GF

Vegan Tomato & Basil Salad 4.50
With red onion, extra virgin olive oil and aged balsamic. GF

Vegan French Green Beans 4.50
With sweet pickled shallots, pine nuts and a sherry & maple dressing. GF

Vegan Steamed Tenderstem Broccoli 4.95 GF

Vegan Fries 4.75 GF

Vegan Sweet Potato Fries 5.50 GF

