



# DINNER

## SMALL PLATES

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

**Nocellara Olives 4.50** VG GF

**Sharing Monkey Bread 7.95**

Tear and share bread, made with Cornish clotted cream and finished with a miso glaze. Developed exclusively for Cosy Club by Baker Tom in Cornwall. v

**Pulled Beef & Smoked Bacon Croquettes 8.50**  
With black garlic aioli and crispy leeks.

**Mozzarella & Gran Levanto Cheese Arancini 7.95**  
Served with a smoky piquillo pepper relish. v

**Asian Buttermilk Fried Chicken 8.75**

Served with a sticky soy, ginger, sesame and chilli glaze. GF

**Charred Padron Peppers 7.75**

With pimento pesto, pickled shallots and toasted pine nuts. VG GF

**Norfolk Black Pepper Smoked Salmon 8.95**  
With honey-whipped ricotta, malt lemon rye and soft herb salad.

**Crispy Cauliflower 7.50**

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

**Garlic & Paprika Prawns 8.95**

Three garlic, lemon and chilli king prawns, tossed in smoked paprika butter on toasted sourdough bites.

**Halloumi & Hot Honey 8.50**

Served with a mizuna and pickled onion salad. v

**Traditional Iraqi Laffa Flatbread 4.50**  
With butter and sea salt. v

## MAINS

**King Prawn & Cod Linguine 18.95**

King prawns and line-caught cod with a creamy saffron, lemon zest & white wine sauce.

**Buttermilk Chicken Milanese 17.50**

Served with a free-range fried egg, Gran Levanto cheese, truffle & black garlic aioli and fries.

**Panko-Crusted Cod & Chips 19.75**

Line-caught cod, caper butter sauce, sautéed spinach, served with chunky chips.

**Ricotta & Courgette Tortelloni 16.75**

With charred courgettes, garden peas and broad beans in a basil & Gran Levanto cream, topped with toasted pine nuts. v

**Herb-Crusted Fillet of Roasted Salmon 18.95**

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

**Spanish Chicken 18.75**

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

**Chicken & Smoked Bacon Caesar Salad 15.95**

With baby gem lettuce, free-range egg, Gran Levanto cheese and a creamy Caesar dressing. GF

*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 17.95**

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

**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 GF

Add laffa flatbread 3.00 v

## 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 brioche bun with fries or salad.

**Korean Fried Chicken Burger 17.95**

Crispy chicken breast in a gochujang glaze, with carrot & sesame slaw, garlic aioli, crispy onions and pickled gherkins.

**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.

**Cosy Vegan Smash Burger 17.75**

Double plant-based patty, caramelised onion, tomato, black pepper aioli and house pickles. VG

Add Applewood Smoked Vegan Cheddar 1.50 VG

**Cosy House Burger 17.75**

Beef rib patty, pickles, house bacon jam and mizuna.

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

Add Somerset Brie 1.95 GF V;

Streaky bacon 2.25 GF;

Treacle-cured pork belly 2.00 GF;

Barber's Vintage Cheddar 1.50 GF V

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

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

**6oz Flat Iron Steak 23.95**

Grass-fed British beef, served with shallot & mustard butter, gem salad, Caesar dressing and fries. GF 1063KCAL

**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. GF 1253KCAL

Add a sauce 2.50:

Peppercorn GF; Chermoula GF

Add onion rings 3.50 420KCAL

## GRILLS

## SIDES

**Macaroni Cheese 5.50**

With Barber's Vintage Cheddar and a panko crust. v

**Green Salad 4.50**

Gem lettuce, mizuna, pickled green apples and roasted sunflower seeds with a sherry & maple dressing. VG GF

**French Green Beans 4.50**

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

**Tomato & Basil Salad 4.50**

With red onion, extra virgin olive oil and aged balsamic. VG GF

**Steamed Tenderstem Broccoli 4.95** 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 GF

## Fancy Some Fizz?

Della Vite, Prosecco Rosé Italy. Sustainably made & created by the Delevingne sisters. Notes of wild berries and rhubarb. VG

