



LUNCH

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

Crispy Cauliflower 7.50

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

Norfolk Black Pepper Smoked Salmon 8.95

With honey-whipped ricotta, malt lemon rye and soft herb salad.

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

Garden Salad 14.95

Bulgur wheat, tenderstem broccoli, cucumber, green apple, mint and basil, with honey yoghurt and a preserved lemon vinaigrette. v

Add halloumi with hot honey 2.50 v

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

GRILLS

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

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

Add a sauce 2.50:

Peppercorn GF; Chermoula GF

Add onion rings 3.50

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

SANDWICHES

Chicken & Smoked Bacon Focaccia 13.25

Butter-roasted chicken breast, crispy bacon, lettuce, tomato & red pepper pesto, black pepper aioli, served in a warm sea salt & olive oil focaccia with fries.

Cod & Tartare Brioche 13.50

Line-caught, panko-crusted cod, pickled hispi cabbage, gem lettuce and house tartare sauce, served in a warm brioche bun with fries.

Norfolk Lemon & Black Pepper

Smoked Salmon Open Sandwich 13.50
Honey-whipped ricotta, courgette ribbons, smashed cucumber and soft herb salad served on malt rye bread with preserved lemon vinaigrette.

Hot Honey Halloumi Focaccia 12.75

Charred courgettes, pickled onion, smoky piquillo pepper relish, basil and mizuna, served in a warm sea salt & olive oil focaccia with fries. v

Steak Sandwich 16.95

28-day dry-aged, grass-fed, British rump steak, from Aubrey Allen family butcher, caramelised onion, Dijon mayonnaise and watercress, served in a warm focaccia with peppercorn sauce and fries.

Upgrade to sweet potato fries 1.00 VG;

OR truffle & Gran Levanto cheese fries 1.50 v

BRUNCH

Served until 4pm.

The Cosy Butcher's Brunch 16.75

Treacle-cured pork belly chop, two Cumberland sausages, smoked back bacon, two free-range eggs any style, hash browns, chorizo beans, buttered toasted sourdough.

Garden Brunch 13.95

Halloumi, free-range egg any style, hash browns, mushroom & spinach, roasted vine tomatoes, smashed avocado on toasted sourdough. v

American Pancakes 10.95/14.95

Stack of 3 or 6 pancakes, smoked streaky bacon, blueberries and maple syrup.

Smashed Avocado 10.50

On toasted sourdough. VG

Add roasted vine tomatoes 2.25 VG;

Halloumi 2.75 v;

Smoked streaky bacon 2.25;

Free-range poached egg 1.95 v

