



PARTY

STARTERS

A selection of all the below to share.

Asian Buttermilk Fried Chicken

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

Crispy Cauliflower

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

Mozzarella & Gran Levanto Cheese Arancini

Served with a smoky piquillo pepper relish. v

Bath Pig Chorizo

In a sticky sherry glaze. GF

Whipped Feta, Hot Honey & Aleppo Chilli

Served with warmed laffa flatbread. v

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

Add a sauce 2.50;

Peppercorn GF; Chermoula GF

Herb-Crusted Fillet of Roasted Salmon

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

Panko-Crusted Cod & Chips 3.00 SUPPLEMENT

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

Buttermilk Chicken Milanese

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

Cosy House Burger

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

Add Somerset Brie 1.95 GF V;

Streaky bacon 2.25 GF;

Barber's Vintage Cheddar 1.50 V GF

Upgrade to sweet potato fries 1.00 VG GF;

OR truffle & Gran Levanto cheese fries 1.50 V 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

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

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

SIDES

Gem Caesar Salad 4.50

Crispy gem lettuce with creamy Caesar dressing and Gran Levanto cheese. V GF

Steamed Tenderstem Broccoli 4.95 VG GF

Truffle & Gran Levanto Cheese Fries 5.95 V GF

Sweet Potato Fries 5.50 VG GF

Fries 4.75 VG GF

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

Lemon and Raspberry Parfait

With berry compote. VG GF

Dark Chocolate Mousse

Served with clotted cream ice cream and honeycomb sprinkles. v GF

Sicilian Lemon and Raspberry Sorbet

With fresh raspberry and lemon balm. VG GF

*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.

