COSY.

Three courses, 39.95

For the table

Nocellara Olives VG GF

STARTERS

Asian Buttermilk Fried Chicken
Tossed in a sticky soy, ginger, sesame and chilli glaze. GF

Garlic and Paprika Prawns
Garlic, lemon and chilli king prawns tossed in smoked paprika butter and served across three toasted sourdough bites. GFO

Mozzarella and Gran Levanto Cheese Arancini
Three arancini with a smoky piquillo pepper relish. V

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

MAINS

Rib-Eye Steak 10.00 SUPPLEMENT
28-day dry-aged, grass-fed British beef from Aubrey Allen Butcher. Served with shallot and mustard butter, gem salad, Caesar dressing and fries. GF

Add a sauce 3.95
Peppercorn GF, Hollandaise GF OR Truffle Hollandaise GF

Add onion rings 3.95

Slow-Roasted Pork Belly
With braised savoy cabbage, cauliflower cream, smoked bacon croquette, black pepper and mustard sauce.

Tamarind-Glazed Shredded Duck Salad
With charred spring onions, bean sprouts, sugar snaps, coriander, mint, pickled red chilli, sesame seeds, satay* cream, nuoc cham dressing and crispy vermicelli noodles.

Malvani Chicken Curry
Chargrilled chicken breast in a rich, aromatic Malvani-style sauce of coconut, red onion and tamarind. Served with fragrant cumin rice and a cooling raita. GF

Chestnut Mushroom, Tomato and Spinach Curry
Mushrooms, tomatoes and spinach sautéed in a coconut, red onion and tamarind curry sauce. Served with fragrant cumin rice and a fresh cucumber and tomato salad. VG GF

Add laffa flatbread 3.50 V VGO

King Prawn and Smoked Salmon Linguine
Norfolk smoked salmon, basil and Gran Levanto cream sauce, chilli flakes, olive oil, lemon and brown butter pangrattato.

SIDES

Truffle and Gran Levanto Cheese Fries 5.50 V GF

Sweet Potato Fries 4.95 VG GF

Fries 4.50 VG GF

Onion rings 3.95 V

Macaroni Cheese 5.95
With Barber's Vintage Cheddar. V

Mashed Potato 4.50
With brown butter pangrattato. V

Steamed Tenderstem Broccoli 4.75 VG GF

Green Salad 3.95
Gem lettuce, mizuna, pickled green apples and roasted sunflower seeds with a sherry and maple dressing. VG GF

Tomato and Basil Salad 4.25
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 and maple dressing. VG GF

DESSERTS

Mascarpone and Madagascan Vanilla Cheesecake
Topped with blackberry compote, blackberry gel and white chocolate shards. V GF

Coconut and Lime Panna Cotta
With mango, mint and a coconut biscuit crumb. VG GF

Belgian Chocolate Mousse
With Callebaut dark chocolate, served with clotted cream ice cream and honeycomb. 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, GFO gluten-free option, VGO vegan option. 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.

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