

GLUTEN FREE DINNER

SMALL PLATES

GF Nocellara Olives vg 4.25

GF Burrata & Baby Pear Salad 8.25
with toasted pine nut and mustard vinaigrette v

GF Charred Tenderstem Broccoli 7.50
with chermoula, pickled golden raisins, chilli and a red pepper vinaigrette vg

GF Garlic & Paprika Prawns 8.75
three garlic, lemon and chilli king prawns, tossed in smoked paprika butter on gf toast bites

GF Grilled Courgette & Fresh Herb Salad 7.25
with a white bean purée, red peppers, sunflower seeds, and a piquillo dressing vg

MAINS

GF Thai Green Chicken Curry 18.25
with mangetout and green beans served with spring onion rice and prawn crackers
OR swap chicken for tofu vg

GF Spanish Chicken *new recipe* 19.50
butter roasted skin on chicken breast, sautéed chorizo and baby potatoes in a rich tomato and green olive sauce

GF Pan-fried Fillet of Seabass 19.95
braised fennel, caviar & dill sauce served with crushed baby potatoes

GF Sticky Asian Tofu Salad 15.95
soy glazed tofu, kimchee, shredded leaves and edamame beans vg

BURGERS & GRILL

All our burgers are served in a gluten free bun with fries or salad

GF Cosy House Burger 17.95
beef rib patty, sliced gherkin, house bacon jam and mizuna
For the ultimate experience, we recommend adding Somerset Brie and Streaky Bacon

Add ♦ Somerset brie 1.75
♦ grilled streaky bacon 1.95
♦ treacle-cured pork belly 2.00
♦ Barber's Vintage Cheddar 1.25

GF Cosy Smash Burger 18.25
double rib beef patty, loaded with cheddar, house pickles, bacon jam, caramelised onions and gravy mayonnaise served with dipping gravy

GF Butchers Chop 23.95
10oz British pork chop on the bone served with gem salad, Caesar dressing & fries
We recommend the mustard butter

GF 10oz Rib-Eye Steak 34.95
28-day dry-aged, grass-fed British beef served with gem salad, Caesar dressing & fries

Add a sauce 2.25
♦ peppercorn
♦ mustard butter
♦ chermoula

Upgrade to Sweet Potato Fries +1.00
or Truffle & Parmesan Fries +1.50

SIDES

GF Crushed Baby Potatoes 4.75
with olive oil, butter & sea salt v

GF Creamed Spinach v 4.25

GF Thyme Roasted Mushrooms 3.95
with soured cream v

GF Gem Caesar Salad 4.25
crispy gem lettuce with creamy Caesar dressing and parmesan v

GF Steamed Tenderstem Broccoli vg 4.75

GF Truffle & Parmesan Fries v 5.75

GF Sweet Potato Fries vg 5.25

GF Fries vg 4.25 vg 4.25

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

Please scan QR code for our full allergen statement and dish information.



VEGAN DINNER

SMALL PLATES

Vegan Nocellara Olives gf 4.25

Vegan Charred Tenderstem Broccoli 7.50
with chermoula, pickled golden raisins,
chilli and a red pepper vinaigrette gf

Vegan Traditional Iraqi Laffa Flatbread 4.25
with olive oil

Vegan Grilled Courgette & Fresh Herb Salad 7.25
with a white bean purée, red peppers, sunflower seeds,
and a piquillo dressing gf

MAINS

Vegan Thai Green Tofu Curry 18.25
with mangetout and green beans
*served with spring onion
rice and prawn crackers*

Cosy Vegan Smash Burger 17.75
double plant-based patty by 'symplicity', house
pickles, dirty onions and truffle mayonnaise
served with fries or salad

Add ♦ Applewood smoked vegan cheddar 1.25

Vegan Sticky Asian Tofu Salad 15.95
soy glazed tofu, kimchee, shredded
leaves and edamame beans

**Vegan Mediterranean
Vegetable & Burrata Focaccia** 12.75
grilled courgettes, roasted peppers,
green olives, pickled red onion and burrata
served in a sea salt and olive oil focaccia

Add ♦ Fries 2.00 ♦ Sweet Potato Fries 3.00

SIDES

**Vegan Steamed
Tenderstem Broccoli** gf 4.75

Vegan Sweet Potato Fries gf 5.25

Vegan Fries gf 4.25

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