



STARTERS

A selection of all the below to share.

Asian Buttermilk Fried Chicken
Served with sticky soy, ginger, sesame
and chilli glaze.

Halloumi & Hot Honey v

Bath Pig Chorizo
In a sticky sherry glaze. GF

Whipped Feta, Hot Honey & Aleppo Chilli
Served with warmed laffa flatbread. v

Charred Tenderstem Broccoli
With chermoula, pickled golden raisins,
chilli and a red pepper vinaigrette. VG GF

MAINS

Pan-fried Fillet of Seabass
Braised fennel, caviar & dill white wine sauce, served with
crushed baby potatoes. GF

Buttermilk Fried Chicken
Caramelised butter, frisée and green bean salad,
served with fries.

Thai Green Chicken Curry
With mangetout and green beans, served with spring onion
rice and prawn crackers; OR swap chicken for tofu.
CHICKEN GF; TOFU VG GF

Add Laffa flatbread 3.00 v

Panko-Crusted Cod & Chips 3.00 SUPPLEMENT
Line-caught cod, caper butter sauce, sautéed,
served with chunky chips.

Cosy House Burger
Beef rib patty, pickles, house bacon jam and mizuna.
GF OR VEGAN OPTIONS AVAILABLE

Add Somerset brie 1.95 GFL;
Grilled streaky bacon 2.25 GF;
Barber's Vintage Cheddar 1.50 GF
Upgrade to Sweet Potato Fries 1.00

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 OPTION AVAILABLE

Add a sauce 2.50; Peppercorn GF;
Chermoula GF

SIDES

Steamed Tenderstem Broccoli 4.95 VG GF

Gem Caesar Salad 4.50
Crispy gem lettuce with creamy Caesar dressing
and parmesan. v

Truffle & Parmesan Fries 5.95 VG GF

Sweet Potato Fries 5.50 VG GF

Fries 4.50 VG GF

DESSERTS

Add a dessert 6.50

Lemon & Raspberry Semifreddo
Parfait with raspberry coulis, topped with raspberries. VG GF

Salted Caramel & Chocolate Mousse
Honeycomb crunch. v GF

Rich Chocolate Delice
Smooth chocolate truffle, biscuit base, caramel sauce,
vanilla pod ice cream and chocolate shavings. v

Mango or Raspberry Sorbet
MANGO VG GF; RASP VG GF

