



## TAPAS

Served from 5pm  
TO START OR SHARE | 3 FOR £13.95 OR £4.95 EACH



**Salt & Pepper Squid**  
with roasted garlic mayo

**Patatas Bravas** v gf  
vegan option available  
with a lightly spiced tomato sauce  
and roasted garlic mayo  
*Vegan option without garlic mayo*

**Crispy Sesame Chicken**  
with soy & ginger dipping sauce,  
coriander, chilli and spring onion

**Ham & Parmesan  
Croquettes**  
with tomato tapenade

**Pan-Fried Chorizo**  
gf option available  
with red wine, garlic, thyme and  
harissa served with ciabatta

**Tempura Prawns** gf  
with soy & ginger dipping sauce,  
coriander, chilli and spring onion

**Goat's Cheese &  
Spinach Croquettes** v  
with tomato tapenade

**Vegan Meatballs** ve gf  
Plant-based balls from Beyond Meat in  
a spicy tomato, onion and red pepper  
sauce with toasted seeds  
*Created by Julian Ros Alcaraz from Exeter Cosy Club*

**Halloumi Sticks** v  
with chipotle chilli jam

**Pulled Beef Brisket**  
gf option available  
with blue cheese, served with ciabatta

### TO SHARE

**Baked Camembert** v £11.50  
gf option available  
Two baby Camembert with garlic  
& rosemary, toasted ciabatta  
and tomato chutney



## MAINS



**Hot Smoked Salmon  
Fishcakes** £12.75  
with wilted spinach and warm herby  
hollandaise, topped with a poached  
egg and wild rocket

**Chicken, Bacon &  
Avocado Salad** gf £9.95  
Garlic & herb chicken, smoked streaky  
bacon and avocado with red onion, mixed  
leaves and balsamic tomatoes, topped with  
toasted seeds and parmesan

**Gruyère & Spinach Tart** v £11.50  
with herb-roasted potatoes & red onion,  
confit cherry tomatoes and garlicky  
tenderstem broccoli with a green  
herb dressing

**Greek Salad** v £10.95  
gf option available  
Feta, tomatoes, kalamata olives,  
red onion and cucumber with hummus,  
tzatziki and warm flatbread

**Slow-Roasted  
Pork Belly** gf £13.95  
with a parmesan & thyme gratin,  
garlic sautéed leek & cavolo nero  
and a sage gravy

**Vegan Fish & Chips** ve gf £10.95  
Battered tofu with minted mushy garden  
peas and tartare sauce

**Moroccan-Spiced  
Aubergine** ve £10.50  
with giant couscous, red pepper,  
onion & tomato stew, pink pickled slaw,  
coriander and pomegranate  
*Add tzatziki v £1.00*

**Thai Green Curry**  
with coconut and coriander rice, spring rolls,  
prawn crackers and sweet chilli dipping sauce  
• Chicken £14.95  
*gf option without spring rolls £13.95*  
• Vegetable v without prawn crackers £12.75  
*gf & vegan options without spring rolls £11.75*

**Buttermilk Chicken** £10.95  
Lightly spiced, panko-crumbed chicken breast  
with fries, chipotle mayo and house slaw

**Fish & Chips** gf £12.95  
with minted mushy garden peas and tartare sauce

**Pan-Fried Seabass Fillet** gf £13.95  
with herb-roasted potatoes & kale and a  
lightly spiced tomato & red pepper sauce  
*Add chorizo £2.50*

**Macaroni Cheese**  
topped with panko crumbs and served  
with garlic bread  
• Garlic Sautéed Leeks & Cavolo Nero v £9.50  
• Smoked Streaky Bacon £10.95

**28 Day Aged 8oz  
Sirloin Steak** gf £16.95  
with fries, roasted tomato and a wild rocket  
& parmesan salad  
**Add some decadence...**  
• Garlic Prawns gf £4.50  
• Peppercorn Sauce gf £1.75



## BURGERS

SERVED IN A BRIOCHE BUN WITH  
HOUSE SLAW AND FRIES OR SALAD



**CLASSIC BURGER** £9.95  
gf option available  
6oz beef patty, lettuce, tomato, red onion,  
gherkin and burger sauce

- UPGRADE -  
TO SWEET  
POTATO  
FRIES ve gf  
£1.50

**VEGGIE CHEESE BURGER** v £12.95  
gf & vegan options available  
6oz plant-based burger patty from Beyond Meat, with melted cheese,  
lettuce, tomato, gherkin, red onion and burger sauce  
*Vegan option with vegan gouda*

**CHICKEN, BACON & AVOCADO BURGER** £11.95  
gf option available  
Grilled garlic & herb chicken breast with smoked streaky bacon,  
avocado, balsamic tomatoes, lettuce and roasted garlic mayo

- ADD -  
MACARONI  
CHEESE  
FRITTER v  
£2.50

**HALLOUMI BURGER** v £9.50  
Halloumi sticks with hummus, lettuce and tomato,  
smoky red pepper sauce and chipotle chilli jam

**GOLDEN DAME BURGER**  
Panko-crumbed buttermilk chicken with  
melted cheese, double smoked streaky  
bacon, macaroni cheese fritter, pickled  
pink slaw, lettuce, tomato and smoky  
red pepper & roasted garlic mayo  
**£13.95**



**BLUE VELVET BURGER**  
gf option available  
6oz beef patty with pulled beef brisket,  
melted blue cheese, roasted garlic  
mushroom, lettuce, tomato and roasted  
garlic mayo with a pickle on the side  
**£14.95**



## BURGER TOPPINGS

Burger Patty gf £3.25 • Smoked Back Bacon gf £1.75 • Hummus ve gf £1.00  
Mature Cheddar v gf £1.10 • Halloumi v gf £2.50 • Garlic & Herb Chicken gf £3.50  
Fried Egg v gf £1.00 • Field Mushrooms ve gf £1.50 • Avocado ve gf £1.95 • Chorizo gf £2.50  
Halloumi Sticks v £2.50 • Macaroni Cheese Fritter v £2.50

v vegetarian ve vegan gf gluten free n contains tree nuts and/or peanuts

## SIDES

Ciabatta with Balsamic & Olive Oil ve £2.75 • Ciabatta Garlic Bread v £2.25 with cheese v £2.75  
House Salad ve gf £3.25 • House Slaw v gf £2.50 • Vegan Slaw ve £2.50 • Fries ve gf £2.75 with cheese v £3.25  
Sweet Potato Fries ve gf £3.75 • Onion Rings v £2.75 • Macaroni Cheese v £3.75  
Halloumi Sticks with chipotle chilli jam v £4.95 • Sauté Garlic Spinach v gf £3.25  
Pickled Pink Slaw ve gf £1.95 • Garlicky Tenderstem Broccoli v gf £4.25



## PUDDINGS



**Lemon Meringue  
Cheesecake** v £6.50  
with a ginger biscuit base and  
limoncello sauce

**Warm Chocolate  
Brownie** v gf £5.95  
with chocolate sauce and  
vanilla ice cream

**Caramelised  
Apple Tart** v £6.95  
with toffee sauce, crushed  
honeycomb and vanilla ice cream

**Mini Cinnamon  
Doughnuts** v £5.95  
with toffee apple and chocolate  
dipping sauces

**Vegan Baked Vanilla  
Cheesecake** ve gf £6.50  
with limoncello sauce or berry compote



## TEATIME TIPPLE

**ANY TWO COCKTAILS  
FOR £10.95**

\* Sunday to Thursday, 4pm to 8pm\* \*

\* Not including Splendid Mojito or any Pitchers.





## WINE



### SPARKLING

**Prosecco, Santa Fosca** <sup>ve</sup> £6.95 | £27.50  
Italy  
Light, fresh, elegant & fruity with delicate pear flavours.

**Moët & Chandon Brut Impérial NV** <sup>ve</sup> £71.25  
France  
Moët & Chandon is the worlds' most loved champagne since 1743. Distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

### WHITE

**Verdejo, El Velero** £4.50 | £6.35 | £17.95  
Spain  
A zesty & fresh white wine, tasty & uncomplicated.

**Chenin Blanc, Cullinan View** £4.85 | £6.75 | £19.25  
South Africa  
South Africa's most popular grape variety. Youthful, fruity character and a fresh, zesty acidity. Very well-balanced.

**Pinot Grigio, Vita** <sup>ve</sup> £5.30 | £7.35 | £20.95  
Italy  
Fresh and aromatic with flavours of lime, pear, nectarine and green apple.

**Chardonnay, Bouchard** £5.75 | £7.95 | £22.75  
France  
These Chardonnay grapes are sourced from sunny, Southern France and produced by an iconic Burgundy estate. Flavours of honey, vanilla and pear.

**Sauvignon Blanc, Pulpo** £6.45 | £8.95 | £25.50  
Marlborough, New Zealand  
Intense aromas of those classic grassy, gooseberry and tropical fruit flavours that have made 'Kiwi' Sauvignon Blanc world-famous. #winestogetcosywith

**Picpoul de Pinet, Réserve Mirou** <sup>ve</sup> £6.25 | £8.65 | £24.75  
France  
Citrusy Southern French white made from the Picpoul grape.

**Albariño, Lolo Tree** £6.95 | £9.65 | £27.50  
Spain  
This wine has complex aromas of exotic pineapple and mango. On the palate it is delicious and refreshing with flavours of green apple and lemon zest.

Wines (including sparkling) that are available by the glass, are also available in measures of 125ml.  
<sup>ve</sup> vegan <sup>v</sup> vegetarian

## BEER & CIDER

OUR RANGE INCLUDES THE FOLLOWING

### DRAUGHT

**Estrella Damm** (4.6%)  
**Birra Moretti** (4.6%)  
**Amstel** (4.1%)  
**BrewDog Punk IPA** (5.2%)  
**BrewDog Dead Pony Club** (3.8%)  
**Bristol Beer Factory Milk Stout** (4.6%)  
**Caple Rd Craft Cider** (5.2%)  
**Mortimer's Orchard English Berry Cider** (4.0%)



### BOTTLES

**Peroni** (5.1%) 330ml bottle £4.30  
**Camden Hells Lager** (4.6%) 330ml bottle £4.55  
**Sol** (4.4%) 330ml bottle £4.25  
**Camden Pale Ale** (4.0%) 330ml bottle £4.55  
**BrewDog Elvis Juice** (6.5%) 330ml bottle £4.75  
**Daura Damm GF** (5.4%) 330ml bottle £4.35  
**BrewDog Vagabond GF** (4.5%) 330ml bottle £4.10  
**BrewDog Punk AF IPA** (0.5%) 330ml bottle £4.10  
**Heineken 0.0** (0.0%) 330ml bottle £3.50

### ROSÉ

**Pinot Grigio Rosato, Corte Vigna** <sup>ve</sup> £5.10 | £7.10 | £20.25  
Italy  
Juicy, light and fresh, morello cherry and ripe strawberry flavours.

**White Zinfandel, Lavender Hill** £5.60 | £7.80 | £22.25  
USA  
Medium-dry, rather than the usual medium-sweet versions available, shows plenty of watermelon, strawberry and redcurrant fruit.

### RED

**Tempranillo Garnacha, El Velero** £4.50 | £6.35 | £17.95  
Spain  
Fruit-led and light, refreshing with chicken, Mediterranean and cheese dishes.

**Merlot, Monte Verde** <sup>ve</sup> £4.90 | £6.85 | £19.50  
Chile  
Intense red cherries with chocolate notes, ripe with a silky feel. Cherries, plums and damson on the palate.

**Pinot Noir, Amodo** <sup>ve</sup> £6.05 | £8.40 | £23.95  
Italy  
Deep ruby red in colour with notes of blackberries and red fruits. Delicate and elegant it is delicious with roast red meat or grilled vegetables.

**Shiraz, Short Mile Bay** £5.75 | £7.95 | £22.75  
Australia  
Deep-coloured and full-bodied with lots of rich berry fruit on the palate and a pinch of pepper spice, so typical of a Shiraz.

**Rioja, Marqués de Morano** <sup>ve</sup> £5.50 | £7.60 | £21.75  
Spain  
A Rioja for every occasion. Wild red fruits backed up with vanilla and spicy notes.

**Malbec, Luna del Sur** <sup>ve</sup> £5.85 | £8.15 | £23.25  
Argentina  
The ultimate match for your burger all the way from Argentina. This malbec has a velvety mouthfeel and big flavour! #winestogetcosywith

**Côtes du Rhône, Ogier** <sup>ve</sup> £6.75 | £9.35 | £26.75  
France  
A great example of Côtes du Rhône produced by a top producer based in Châteauneuf-du-Pape. Rich and intense with blackberry, raspberry and spicy notes.



175ml 250ml Bottle

## SOFT DRINKS

### Fentimans

(275ml bottle) £3.35  
• Elderflower  
• Rose Lemonade  
• Ginger Beer

### Coca-Cola

(330ml bottle) £3.25

### Diet Coke

(330ml bottle) £2.75

### Nix & Kix

(330ml bottle) £3.35  
Sparkling juices infused with a hint of cayenne, low in calories and vegan  
• Watermelon & Hibiscus  
• Blood Orange & Turmeric

### Cawston Press

(330ml can) £3.10  
Pressed fruit with a little fizz  
• Sparkling Rhubarb & Sweet Apple  
• Sparkling Cloudy Apple

### Frobisher's Juices

(250ml bottle) £3.35  
• Cherry  
• Grapefruit

### Big Tom Tomato Juice

(250ml bottle) £2.75

## NO OR LOW ALCOHOL

MADE WITH NEW NO & LOW ALCOHOLIC SPIRITS

### Cherry Bakewell

£6.95  
Everything you love about our most popular cocktail from the bunch but without the fuzzy head in the morning.

### English Garden

£6.95  
A refreshing, botanical mix of your favourite cocktail using Salcombe's non-alcoholic gin.

### Espresso Martini

£6.95  
Still our own delicious cold brew coffee, shaken up but without the hard stuff.



## COCKTAILS

### SPARKLING

**Rhubarb & Elderflower Spritz** £8.25  
A shimmering goddess of a drink with Warner's rhubarb gin, elderflower, fizz and a touch of sparkle.  
*Created by Sally Latham from Cosy Club Cheltenham.*

### Cosy Mimosa

£8.50  
Our golden rendition of a classic, using Whitley Neill's Blood Orange Gin, a hint of ginger and lemon stirred up with Prosecco and orange juice. Fancy!

### Aperol Spritz

£7.95  
The civilised aperitif, loved by the Italians, embraced by the British. Aperol and orange bitters topped with fizz and a dash of soda. A delightful livener to start proceedings.



### SHORT

#### Porn Star Martini

£8.75  
A classic – created with passionfruit, Smirnoff vanilla vodka and a shot of prosecco.

#### Butter Toffee Old Fashioned

£8.75  
Traditionally made, but straight into the 21st Century, this little beauty is a sweet twist on an old favourite using smoky Woodford Reserve bourbon whiskey.

#### Vanilla Espresso Martini

£8.25  
Our own cold brew coffee syrup shaken with Smirnoff Vanilla vodka, a hint of 77 Black coffee liqueur and a dash of chocolate bitters. Guaranteed to put the spring back in your step.

### LONG

#### Blow a Raspberry at Collin

£8.50/£23.95 pitcher  
Pucker up for our Chase GB gin, raspberry shrub, fresh lemon juice and soda beauty, sealed with a kiss.

#### Summer Sangria

£7.75/£22.50 pitcher  
Orange liqueur, red wine, orange and lemon juice. Just add sunshine and shades.

#### Cherry Bakewell

£8.50/£23.95 pitcher  
Take cherry juice and amaretto almond liqueur, gently mix with Mount Gay rum, add a drop of caramel syrup to sweeten and bake (or rather shake) then garnish with a cherry.

#### English Garden

£8.25/22.95 pitcher  
A delightful mix of all things English; Hendrick's gin, pressed apple juice and elderflower over ice, finished with cucumber. Just the ticket.

#### Mojito/Raspberry/Passionfruit Mojito

£7.95/£8.50  
Mount Gay rum, muddled limes, fresh mint and crushed ice, lengthened with soda to create the most refreshing cocktail in the world, bar none. Served straight up or twisted with raspberry or passionfruit.

*Make it even more splendid by upgrading to Appleton Estate rum for 75p*

#### Bloody Mary

£7.50  
Smirnoff vodka, tomato juice and a cheeky dash of Malbec with Tabasco, Worcestershire sauce and horseradish to your taste. The ultimate brunch tippie.

#### Cosy Colada

£8.50  
♪ If you like Cosy Coladas... ♪ Avoid the rain with a Cosy umbrella and a spiced pineapple oomph for our take on this coconutty classic.



### MOCKTAILS

#### Cooling Lemonade

£2.95  
Freshly squeezed lemon juice, elderflower cordial, mint and cucumber, topped with soda.

#### Pink Lemonade

£3.50  
Lemonade, pomegranate, lemon juice and ginger ale over a strawberry muddle.

#### Virgin Mary

£3.95  
Tomato juice, Tabasco, Worcestershire sauce and horseradish over ice. How spicy would you like it?