

COSY CLUB

YOUR MUM IS MAGNIFICENT



MOTHERING SUNDAY

31st March 2019

2 courses – £19.95 · 3 courses – £24.95

visit cosyclub.co.uk to book

STARTERS

Whipped Feta & Sumac ^v

^{gf} option available

with sourdough, confit cherry tomatoes, rocket and beetroot hummus

Smoked Salmon

^{gf} option available

with buttered brown bread, black pepper and lemon

Hummus with Baby Kale and Chorizo ^{gf}

^v option available

with pomegranate, balsamic tomatoes and parmesan

Crispy Sesame Chicken

with a soy & ginger dipping sauce and a coriander, chilli & lime salad

MAINS

Crispy Lime & Soy Chicken ⁿ

with egg noodles, cavolo nero and a lime, peanut, ginger & soy pesto

Pan-Fried Salmon ^{gf}

with crème fraîche & herb crushed new potatoes, roasted cherry tomatoes and samphire

Fennel, Honey & Thyme Marinated Pork Belly ^{gf}

with dauphinoise potatoes, cavolo nero and thyme gravy

Super Food Bowl ^{ve gf n}

Avocado and hummus with black quinoa, coconut & coriander rice, edamame beans, lovage pesto, lemony kale, heirloom tomatoes, soy & ginger cucumber, pickled red cabbage, coriander, pomegranate and toasted seeds, served with warm pitta bread

Add...

Herb-Marinated Chicken £3.50

PUDDINGS

Mini Cinnamon Doughnuts ^v

with toffee apple and chocolate dipping sauces

Sharing Pudding for Two ^{v n}

Mini cinnamon doughnuts with toffee apple sauce, lemon posset with berry compote, chocolate brownie with chocolate sauce and salted caramel shortbread with fresh raspberries

Warm Chocolate Brownie ^{v gf}

with chocolate sauce and vanilla ice cream

Salted Caramel Cheesecake ^v

with butterscotch sauce and sweet & salty popcorn

Chocolate & Orange Torte ^{ve gf}

with raspberry sauce

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE YOU ORDER

We take allergies very seriously and we work hard to provide a wide choice to fit a range of dietary needs.

Our Allergen Matrix is available from our team on request and specifies allergens present by dish and also identifies potential allergen risk as a result of cross-contamination. Although we separate ingredients and clean down all work areas and equipment, the presence of allergenic ingredients in our kitchens means we cannot guarantee any of our dishes are free of those ingredients.

If you have any questions at all, please speak to a member of our team.