

OSBORNE HOUSE

LLANDUDNO, NORTH WALES

BRUNCH 11-4.30

Soup of the day (v)	4.95
Eggs Benedict	6.95/10.95
poached egg - smoked bacon - hollandaise sauce - muffin	
Smoked salmon Benedict	7.95/11.95
smoked salmon - hollandaise sauce - muffin	
Omelette (g)	8.50
bacon, mushroom and cheese – hash brown	
Avocado on ciabatta (v)	6.95
pico de gallo	
Ham & cheese toastie	6.95
chipped potatoes	
Chicken club sandwich	11.95
chips	
Open prawn sandwich	7.95
Marie rose sauce	
Classic Caesar salad	6.95
garlic croutons - anchovies - Parmesan	
Seared scallops (g)	8.95
garlic butter, with a bacon salad	
Bang bang shrimp	6.95
Asparagus Hollandaise (v&g)	6.95
Homemade fishcake	6.95
crab, prawn & crayfish - American cocktail sauce	

King prawn cocktail (g)	8.95
spicy bloody Mary sauce	
Fresh grilled fillet of plaice (g)	15.95
lemon butter - new potatoes	
Deep fried cod & chips	13.95
salt & vinegar mushy peas	
Seared scallops (g)	16.50
garlic butter - with a bacon salad	
Wild mushroom & truffle oil risotto (g)	10.95
Crab, asparagus and pea risotto (g)	11.95
Homemade fishcakes	12.95
crab, prawn & crayfish - American cocktail sauce	
8oz rib eye steak (fat runs throughout)	18.95
Béarnaise or peppercorn sauce - chips	
8oz Fillet steak	23.50
Béarnaise or peppercorn sauce - chips	
Chicken & bacon Caesar salad	11.50
Calves liver & bacon (g)	17.00
mashed potatoes – mushrooms - onion gravy	

Daily Specials

Monday

Homemade spaghetti carbonara 7.50

Tuesday

Chilli tortilla pie with guacamole 7.95

Wednesday

Rainbow trout - king prawns - garlic new potatoes – spinach (g) 14.50

Thursday

Lamb shank (g) 15.95
roasted garlic mashed potatoes – garden peas

Friday

Fish crumble 13.50
salmon, cod & king prawns
in a lobster cream with herb bread crumb topping

Saturday

14oz cowboy chop - steamed broccoli - chips & béarnaise sauce 23.50

Sunday

Roast rib of beef
with all the trimmings 13.95

BURGERS

served with chips

4oz fillet & guacamole burger	9.95
served pink or well done on sourdough bun	
Chicken crisper burger	7.95
honey BBQ sauce on a brioche bun	
Portabella mushrooms & blue cheese	6.95
sourdough roll	
Salmon BLT on a brioche bun	7.95

LOBSTER

Half lobster	19.95
served cold - garlic aioli - Asian slaw - chips	
Whole lobster	35.95
served cold – garlic aioli - Asian slaw - chips	
Lobster & crayfish roll	9.50
sweet potato fries	
Lobster Mac 'n'cheese	11.50

DRINKS

Tequila sunrise	6.50
Spicy bloody Mary	6.50
Glass of prosecco	5.95
Bellini	6.25
Pink grapefruit & basil Tequila sour	7.00
Bottle of house Champagne £10 off Mon-Fri (with meal 12:00-8:00)	

Side Orders

Broccoli Hollandaise (v&g)	3.95
Sautéed green beans (v&g)	3.00
Mediterranean vegetables (v&g)	3.50
Seasonal vegetable selection (v&g)	3.50
New potatoes (v&g)	2.75
Truffle & parmesan fries	5.00
Chipped potatoes	2.25
Sweet potato fries	3.50
Gem heart salad- vinaigrette (v&g)	3.00
Spinach & parmesan salad (g)	3.50
Garni	4.95

Desserts

Pecan pie (v)	5.75
vanilla ice cream	
Dark chocolate pot (v)	5.25
Drambuie cream	
White chocolate & Bailey's parfait (v)	5.25
chocolate sauce - blueberry compote	
Baked vanilla cheesecake (v)	5.25
berry compote	
Orange and mandarin trifle	5.25

Apple & rhubarb crumble (v)	5.25
topped with vanilla ice cream	
Ices (v – per scoop)	1.95
chocolate, strawberry, vanilla	
Fruit sorbet (v&g – per scoop)	1.95
blackcurrant, lemon, mango	
Celtic cheese with homemade walnut bread & chutney	7.25

(v) – denotes vegetarian
(g) – denotes gluten free

Please note that some of the above meals may contain allergens. All major allergens are present in our kitchens and we cannot rule out trace contamination. If you have any food allergies please speak to the company representative as not all items are listed. We do not accept cheques and cannot do split payments for parties of 8 or more

Dinner menu 4.30-finish

Starters

Soup of the day (v)	4.95
Panetta & king prawn skewer (g) tomato and onion salad	7.75
Smoked salmon (g) pickled capers, onion & cucumber salad	7.95
Bang bang shrimp	6.95
Duck spring rolls sweet chilli pickle	6.95
Fried chicken crispers honey mustard dip	6.95
Classic Caesar salad garlic croutons - anchovies - Parmesan	6.95
Chicken liver pate homemade chutney and toast	6.95
Homemade fishcakes 6.95/12.95 crab, prawn & crayfish - American cocktail sauce	
Seared scallops (g) 8.95/16.50 garlic butter - bacon salad	
King prawn cocktail (g) 8.95 spicy bloody Mary sauce	
Portobello mushroom (v&g) 6.95 stuffed with blue cheese and leek	
Asparagus Hollandaise (v&g) 6.95	
Avocado on ciabatta (v) 6.95 pico de gallo	

Main Courses

Braised beef short rib (g) 16.50 roasted garlic mashed potatoes - Bourbon jus	
Slow roasted shoulder of lamb (g) 16.50 minted new potatoes	
Calves liver & crispy bacon (g) 17.00 mashed potatoes - mushrooms – onion gravy	
Fresh grilled fillet of plaice (g) 15.95 lemon butter - new potatoes	
Deep fried cod & chips 13.95 salt & vinegar mushy peas	
Pan fried sea bass (g) 14.95 Mediterranean vegetables	
Sautéed salmon (g) 13.95 spinach and strawberry salad – goats cheese and balsamic glaze	
Wild mushroom & truffle oil risotto (g) 10.95	
Crab, asparagus and pea risotto (g) 11.95	
8oz rib eye steak (fat runs throughout) 18.95 Béarnaise or peppercorn sauce - chips	
8oz Fillet steak 23.50 Béarnaise or peppercorn sauce - chips	
Add panetta wrapped king prawn skewer to above steaks (g) 2.75	
Margarita chicken (g) 13.95 lime marinated chicken – broccoli - new potatoes	
Chicken & bacon Caesar salad 11.50	

Daily Specials

Monday

Homemade spaghetti carbonara 7.50

Tuesday

Chilli tortilla pie with guacamole 7.95

Wednesday

Rainbow trout 14.50
king prawns - spinach – garlic - new potatoes (g)

Thursday

Lamb shank (g) 15.95
roasted garlic mashed potatoes – garden peas

Friday

Fish crumble 13.50
salmon, cod & king prawns - lobster cream with a herb bread crumble topping

Saturday

14oz cowboy chop 23.50
steamed broccoli – chips - béarnaise sauce

Sunday

Roast rib of beef 13.95
All the trimmings

Bottle of house Champagne £10 off Mon-Fri
(with meals until 8:00pm)

DRINKS

Tequila sunrise	6.50
Spicy bloody Mary	6.50
Glass of prosecco	5.95
Bellini	6.25
Pink grapefruit & basil Tequila sour	7.00

LOBSTER

Half Lobster 19.95 served cold - garlic aioli - Asian slaw - chips	
Whole Lobster 35.95 served cold - garlic aioli - Asian slaw - chips	
Lobster Mac 'n' cheese 11.50	

Side Orders

Broccoli Hollandaise (v&g)	3.95
Sautéed green beans (v&g)	3.00
Mediterranean vegetables (v&g)	3.50
Seasonal vegetable selection (v&g)	3.50
New potatoes (v&g)	2.75
Truffle & parmesan fries	5.00
Chipped potatoes	2.25
Sweet potato fries	3.50
Gem heart salad- vinaigrette (v&g)	3.00
Spinach & parmesan salad (g)	3.50
Garni	4.95

Desserts

Pecan pie (v) 5.75 vanilla ice cream		Apple & rhubarb crumble (v) 5.25 topped with vanilla ice cream
Dark chocolate pot (v) 5.25 Drambuie cream		Ices (v - per scoop) 1.95 chocolate, strawberry, vanilla
White chocolate & Bailey's parfait (v) 5.25 chocolate sauce - blueberry compote		Fruit sorbet (v&g -per scoop) 1.95 blackcurrant, lemon, mango
Baked vanilla cheesecake (v) 5.25 berry compote		Celtic cheese with homemade walnut bread & chutney 7.25
Orange and mandarin trifle 5.25		

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Wine by the Glass

White	175ml	250ml	Btl.
1. Chenin Blanc, Cape Heights, South Africa	4.65	6.20	18.50
2. False Bay, Sauvignon Blanc, South Africa	4.90	6.50	19.50
3. Adobe Reserva, Chardonnay, Chile	4.90	6.50	19.50
Red			
51. Marktree, Merlot & Cabernet Sauvignon, Aus	4.65	6.20	18.50
52. Grand Cape, Shiraz, South Africa	4.85	6.35	18.95
53. Sierra Grande Merlot, Chile	4.90	6.50	19.50
Rose			
81. Cape Heights Rose, South Africa	4.65	6.20	18.50
82. Ancora Pinot Grigio Rose, Italy	4.90	6.50	19.50
85. Rose d'Anjou, France	5.65	7.50	22.50
Sparkling			
92. Prosecco, La Dolci Colline, Italy		125ml	Btl.
		5.95	21.75
Dessert			
22. Tabali, Late Harvest Muscat, Chile		100ml	Btl 500ml
		5.95	21.50
Bottles			
White Wines			
4. False Bay, Slow Chenin Blanc, South Africa			19.50
5. Viognier Reserve, Tabali, Chile			19.95
6. Terrazze Della Luna, Pinot Grigio, Italy			19.50
7. Vouvray, Les Coteaux Tufiers, France			19.95
8. Albarino, Rias Baixas, Spain			20.75
9. Gavi La Battistina, Araldica, Italy			21.50
10. Pouilly Fuisse, Boutinot, Burgundy, France			27.50
11. Riesling, Emiliana, Chile			19.95
12. Casal Mendes, Vino Verde, Portugal			18.95
13. Moko Black, Sauvignon Blanc, New Zealand			23.95
14. Muscadet Sur Lie, Les Grands Presbyteres, France			22.50
15. Chablis, Domaine de la Motte, France			29.50
16. Nieto Senetiner Torrontes, Argentina			19.50
17. Novas, Organic Chardonnay, Chile			19.75
18. Pinot Gris, Sileni, New Zealand			21.75
20. Macon Charnay, Burgundy, France			23.50
21. Vau-Ligneau Chablis 1er Cru 2012, France			56.50
Rose Wines			
83. Rimauresq Cotes de Provence Rose, France			24.00
84. Artesa Rioja Rosado, Spain			18.95
86. Pasquiers Grenache Rose, France			19.95
Red Wines			
54. Rioja Crianza, Spain			22.50
55. San Pietro Valpolicella, Montessor, Italy			29.50
56. Merlot, Sileni, New Zealand			21.75
57. False Bay, Pinotage, South Africa			19.95
58. Fleurie, Cru Beaujolais, France			24.50
59. Novas, Cabernet Sauvignon, Chile			20.75
60. Nieto Senetiner Malbec, Mendoza, Argentina			21.95
61. Greanche Noir, Pasquiers, France			18.95
63. Clos de la Cure, St Emillon, France			29.50
64. Shiraz, Yangarra, Australia			23.50
65. Alianca Dao, Portugal			19.95
66. Barolo, Alasia, Italy			37.50
67. Chateauneuf du Pape, Les Galets Roules, France			38.50
68. Les Volets, Pinot Noir, France			23.50
69. Amarone Montresor, Italy			39.50
70. Soldiers Block, Shiraz, Australia			21.50
71. Montepulciano d'Abruzzo, Italy			22.00
Champagne & Sparkling wines			
90. Rose Spumante, Dolce Colline, Italy			21.95
91. House Champagne			27.50
92. Prosecco, La Dolci Colline, Italy			21.75
93. Lallier Premier Cru Rose, Champagne			48.00
94. Veuve Cliquot, Non-Vintage			55.00
95. Bollinger, Non-Vintage			58.00
97. Dom Perignon, France			on request

Bar Tariff

Beers	
Bitburger (alc. 5%)	2.55 1/2pt 4.90pt.
Corona (alc. 4.5%) Budweiser (alc. 4.8%) Peroni (alc. 5.1%)	4.25
Strongbow (alc. 5.3%)	3.95
Bulmer's (Original) / Koppaberg (Strawberry and Lime)	4.85
Welsh Pride (alc. 4.3%)	4.80
Clogwyn Gold (alc. 4.0%)	4.80
Telford Porter (alc. 6%)	4.85
Bitburger Drive (non alcoholic)	2.95
Whisky 50ml	
Bells, Grouse, Southern Comfort (alc. 40%)	4.65
Jameson's (alc. 40%)	5.20
Jack Daniels (alc. 40%)	5.50
Glenfiddich 12 year / Glenlivet	6.25
Laphroaig 10 year (alc. 40%)	6.70
Johnnie Walker 12 year (alc. 40%)	6.50
Penderyn	6.95
Lagavulin 16 year (alc. 43%)	10.75
Gin 50ml	
Gordon's (alc. 37.5%)	4.65
Bombay Sapphire (alc. 40%)	5.50
Tanqueray (alc. 43%)	5.50
Tanqueray Rangpur (alc. 41.3%)	5.65
Tanqueray No10 (alc. 47.3%)	6.15
Hendricks (alc. 41.4%)	6.10
Gin Mare (alc. 42.7%)	6.50
Warner Edwards Rhubarb gin (alc. 40%)	6.25
Rum 50ml	
Bacardi (alc. 37.5%) Myers Dark Rum (alc. 40%)	4.65
Havana Club (alc. 40%)	5.50
Captain Morgan's Spiced (alc. 35%)	5.15
Vodka 50ml	
Smirnoff (alc. 37.5%)	4.65
Absolut (alc. 40%) Absolut citron (alc. 40%)	5.50
Grey Goose (alc. 40%)	6.25
Brandy 50 ml	
Courvoisier VS (alc. 40%)	4.95
Remy Martin VSOP (alc. 40%) Janneau VSOP (alc. 40%)	6.50
Calvados (alc. 40%)	5.50
All spirits served with a mixer plus	1.75/2.25
Port 50ml	
Taylor's late bottled vintage (alc. 20%)	6.00
Liqueurs	5.30
Sherry, Vermouths & Aperitifs - 50ml	
	4.30
Soft Drinks	
Coke, Diet Coke, Lemonade, Tonic	2.25
Mineral Water 330ml/750ml	2.35/4.60
Fruit Juices	2.15
J20 (Apple and Mango or Orange and Passion fruit)	2.45
Appletiser	2.50
Fentiman's Ginger Beer, Sparkling Elderflower, Rose Lemonade	2.75
Fever tree Indian tonic/Mediterranean tonic	2.35
Hot beverages	
Coffee with hot milk	2.50
Coffee with cream	2.75
Cappuccino	2.50
Espresso & Macchiato	1.75/1.85
Caffé Latte	3.00
Liqueur Coffees 50ml	7.75
Hot chocolate	3.25
Caffé Mocha	4.25
Pot of tea - English breakfast, earl grey, herbal, flavoured teas	2.75

Maximum 2 glasses of house wine or draft Bitburger lager at half price per customer.
Available from Noon until 6.30pm Monday to Friday and until 3.00pm on Saturday: only with main meals.
Not available on Sunday or Bank Holiday weekend