

Osborne House All Day Menu

Served Monday – Saturday from 11.00 am to 10.00 pm (9.00 pm Sunday)

Light Bites & Starters

Soup of the Day -3.95

Crispy Duck Leg served with Oriental Mixed Leaf Salad and Apricot & Orange Chutney 6.50

Smooth Chicken Liver Pate, Toast & Homemade Chutney 4.65

Broccoli & Blue Cheese Risotto 5.40/7.35 (v&g)

Garlic Mushrooms In A Cream Sauce on Toasted Brioche (v) 4.45

Duck Spring Rolls served with a Plum Dipping Sauce 6.40

Smoked Chicken & Walnut Salad with an Apple Dressing 5.85 (g)

Warm Goat's Cheese & Bacon Salad 5.95

Sautéed King Prawns & Mushrooms in Chilli & Garlic Butter 5.85

Smoked Salmon Slices with Capers, Red Onions & Crème Fraîche, Buttered Brown Bread 7.35

Caesar Salad with Garlic Croutons & Anchovies 4.85

Chicken & Bacon Caesar Salad 7.95

Crab, Lobster & Crayfish Cake, Asian Slaw 6.50/12.00

Pasta

Linguine tossed in a chunky garlic, tomato & basil sauce (v) 5.40/7.35

Cheese Tortellini in a Tomato & Parmesan sauce (v) 5.50/8.35

Spicy Garlic & Lime Shrimp tossed in Linguine in a Light Cream Sauce 9.75

Strips of Chicken & Broccoli over pesto fettucini 8.85

Main Courses

Grilled Fresh Plaice with lemon, chilli or garlic butter POA

Deep Fried Fish & Chips in a crisp batter with Salt & Vinegar Mushy Peas 11.25

Fillet of Salmon with a Potato Salad & Cucumber & Tomato Relish (g) 11.25

Simply Griddled Seabass on a bed of Crushed Garlic Peas (g) 12.25

½ Small Lobster, Asian Slaw & Fresh Chips 17.95 (Whole Lobster 29.95)

King Prawn & Chorizo Risotto with Spring Onions & Coriander (g) 9.30

Dressed Crab served with Asian Slaw and homemade Chips £12.00

Pan Roasted Breast of Chicken served on a Spinach & Parmesan Risotto with a Tomato & Basil Sauce 10.75

Pan Fried 8oz Pork Loin Steak served with a creamy Mushroom sauce 11.50

Thai Chicken Curry served with fragrant Basmati Rice 8.50

Conwy Valley Shank of Lamb with Mashed Potatoes & Rosemary Jus (g) 11.50

Pan Fried Calves Liver with Crispy Bacon, Mushroom & Onion Gravy 13.25

8oz British Fillet Steak 17.15

8oz British Rib-Eye Steak 12.25

Steaks served with a choice of classic Béarnaise Sauce, Peppercorn Sauce, Creamy Mushroom Sauce or Garlic Butter

Garni - with Homemade Battered Onions Rings, Tomato & Mushrooms Add 2.95

3 Course Meal at 17.65 per person

Available Monday to Friday 12.noon to 9.00pm

Saturday 12 noon to 6.30pm

Sunday 4.00pm to 9.00pm

Starters

Homemade Soup of the Day

Smooth Chicken Liver Pate, Toast & Homemade Chutney

Creamed Garlic Mushrooms on Toasted Brioche (v)

Caesar Salad, Garlic Croutons, Anchovies & Parmesan

Main Courses

Fillet of Salmon with a Potato Salad & Cucumber & Tomato Relish (g)

Conwy Valley Shank of Lamb with Mashed Potatoes & Rosemary Jus (g)

Pan Roasted Breast of Chicken served on a Spinach & Parmesan Risotto with a Tomato & Basil Sauce

8oz Rib-Eye Steak - choice of Peppercorn Sauce, Creamy Mushroom Sauce or Garlic Butter

Tortellini with a Garlic, Tomato & Pesto Sauce (v)

Price includes one side order per main course
Chipped Potatoes, New Potatoes, Buttered Carrots, Garlic Crushed Peas or Steamed Broccoli

Desserts

Bread & Butter Pudding

Osborne's Key Lime Pie

White Chocolate and Strawberry Parfait

Trio of Ices - Vanilla, Strawberry & Chocolate

No substitutions available. v - Vegetarian. g - Gluten free

Side orders

Chipped Potatoes with Aioli 2.70

New Potatoes 2.15

Creamed Mashed Potatoes 2.20

Creamed Cabbage with Bacon 2.60

Garlic Crushed Peas 2.25

Broccoli & Hollandaise 2.95

Buttered Carrots 2.00

Nain's Salad - Lettuce, Sun-blush Tomatoes, Olives, Pine Nuts & Spring Onions with a choice of dressing - Citrus Vinaigrette, Blue Cheese or Ginger Thai Dressing 2.95

Desserts

White Chocolate and Strawberry Parfait with Malibu strawberries 4.45

Bread & Butter Pudding, Homemade traditional dessert served with cream 4.45

Osborne's Key Lime Pie with a crumb crust 4.45

Apricot and Almond Tart with crème Anglaise 4.45

Chocolate & Raspberry Torte, served with fresh cream 4.45

Trio of Ices, Vanilla, Strawberry or Chocolate 3.50-(g)

Sorbet served in a Crisp Brandy Snap 3.50

Extra scoop of ice cream with any of the above 95p

Celtic Cheese with homemade Walnut Bread & Chutney 4.95

Sandwiches & Bakery Menu

Monday - Saturday 10.30 am to 5.00pm

Sunday - 3.00 pm to 5.00 pm

Mushroom, Cheese & Bacon Omelette, Red Skinned Hash Browns 7.50

Home Cooked Ham & Cheese Toastie 3.90

Smoked Salmon & Cream Cheese on Brown Bread 6.50

Grilled Chicken & Bacon Bruschetta 4.85

Prawns with Marie Rose Sauce Wholemeal Bread 4.85

Smoked Chicken & Pine Nut Salad in Mayonnaise on White Baguette 5.50

Homemade Bara Brith (Welsh fruit bread) 2.20

Fruit Scone with Jam & Cream 2.50

Toasted Teacake 1.75

Homemade Cake of the Day 1.95

Homemade Shortbread Biscuits 95p

Welsh Tea

Pot of Tea, buttered Bara Brith, Scone, Jam & Cream 6.90

Full Afternoon Tea

Pot of Tea, Smoked Salmon or Honey Roast Ham Sandwich, Bara Brith, Scone, Jam & Cream, Homemade Cake 10.25

Champagne Tea for Two People

(For two people)

Bottle of house champagne, Smoked Salmon or Honey Roast Ham Sandwich, Scone, Jam & Cream, Bara Brith, Homemade Cake 41.95

2 Course Lunch 9.95

Served Monday to Saturday

12 noon to 3.00 pm

Starters

Soup of the day

Smooth Chicken Liver Pate with Homemade Chutney & Toast

Main Courses

Chicken & Bacon Caesar Salad

Fillet of Salmon with a Potato Salad & Cucumber and Tomato Relish (g)

Special of the Day

Tortellini with a Garlic, Tomato & Pesto Sauce (v)

No substitutions available. V - Vegetarian. G - Gluten free

Some items may contain nuts

Traditional Sunday lunch

3 Course Meal at 13.50 per person served 12 noon to 3.00 pm.

All other menus not available during Sunday lunch period time

Osborne's Café - Wine & Bar List

WHITE WINES

	175ml	250ml
1. Chenin Blanc, Paarl Heights, South Africa 13%	3.65	4.85 14.50
2. False Bay, Sauvignon Blanc, South Africa 13%	4.00	5.35 15.95
3. False Bay, Chardonnay, South Africa. 13.5%.	4.10	5.35 15.90
4. Chardonnay The Mill, Australia 13.5%		15.90
5. Viognier Reserve, Tabali, Chile. 13.5%		15.75
6. Terrazze della Luna, Pinot Grigio, Italy. 12.5%		16.60
7. Vouvray, Coteaux Tuffiers, France. 12%		16.60
8. Pernand Vergelesses, Vallet Freres 12.5%		29.95
9. Gavi Battistina, Araldica, Italy. 12.5%		16.50
10. Prosecco, Primo, Italy. 10.5%		14.95
11. Ninth Island Pinot Grigio, Tasmania Australia 13.5%		17.95
12. Casal Mendes, Vinho Verde 13%		14.75
13. Crowded House, Sauvignon Blanc, Marlborough, NZ. 13%		17.95
14.		
15. Chablis, La Colombe, France. 12.5%		21.95
16. Vina Mocen Verdejo Viura. 13%		15.75
17. Balgownie Estate Chardonnay. Geelong Australia. 14.5%		20.95
18. Pouilly Fuisse, Boutinot, Burgundy, France. 13%		19.70
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20. Puligny Montrachet, France. 13%		46.80
21. Chablis, Grand Cru, Les Clos, France. 13%		46.75
22. Encanta Do, Late harvest Muscat, 2005. 13.5% 4.25 per glass		14.30

RED WINE

	175ml	250ml
51. Tesoro de los andes, Malbec/Shiraz, Argentina.13%.	3.65.	4.85 14.50
52. Claret Duboscq, Bordeaux, France. 12.5%	3.90	5.20 15.55
53. Sierra Grande Merlot, Chile 14%	3.95	5.45 15.85
54. Zarabanda, Rioja, Spain. 12.5%		14.25
55. Puerto Vieja Crianza, Spain. 12.5%		16.35
56. Chianti Classico, Paglia, Italy. 12.5%		18.20
57. False Bay Pinotage, South Africa. 15%		18.50
58. Fleurie, La Reine de l'Arenite, France. 13%		17.65
59. Norfolk Rise Cabernet Sauvignon, South Australia, 14%		19.70
60. Nieto Reserva Malbec, Mendoza, Argentina. 14%		16.35
61. Petit-Verdot, Juan Gil, Spain. 14%		16.60
62. Balgownie Estate Shiraz, Geelong, Australia. 14%		22.80
63. Clos de la Cure, St Emillon, France. 13%		25.95
64. Rock Bare Shiraz, Southern Australia, 14.5%		25.95
65. Zinfandel, Winston Hill, California. 14%		16.10
66. Chateau Ramage la Batisse, Haut Medoc, France. 12.5%		25.95
67. Chateaneuf du Pape, Les Galets Roules, France. 14.5%		29.75
68. Sideral Altair Vineyards, Chile. 14.5%		27.55
69. Amarone, Giacomo Montessor, Italy. 15%		33.80
70. Chevrey Chambertin, Grand Cru Vallet Freres. 13%		59.95

ROSE WINES

	175ml	250ml
81. Cinsault Rose Pasquiers, France. 10.5%	3.65	4.85 14.50
82. Ancora Pinot Grigio Rose, 12%	4.15	5.50 16.50
83. Rimauresq Cotes de Provence Rose, France. 13%		20.75
84. Artesa Rioja Rosado. 13%		15.95

CHAMPAGNE & SPARKLING WINES

91. House Champagne 12%		23.95
93. Lollier Premier Cru Rose Champagne. 12.5%		32.95
94. Veuve Cliquot, Non Vintage. 12%		47.75
95. Bollinger, Non Vintage. 12%		49.95
96. Bollinger Vintage. 12%.		64.95
97. Dom Perignon Vintage 12.5%		115.00

BAR TARIFF

2 for 1 Offer on Glasses of Wine and Draft Bitburger Lager Available until 7pm with Main Meals. One offer per customer (Bank holiday weekends excepted)

Sherry, Vermouth & Aperitifs (50ml) 3.65

Whisky – 50ml

Bells, Grouse, Jamesons & Southern Comfort (alc 40%)	3.65
Jack Daniels (alc 40%)	4.20
Wild Turkey (alc 50%)	4.20
Glenlivet & Laphroaig 10 yr (alc 40%)	4.95
Johnnie Walker (alc 40%)	6.00
Lagavulin 26yr (alc 40%)	9.95

Gin – 50ml

Gordon's (alc 37.5%)	3.65
Bombay Sapphire & Tanquery (alc 40%)	4.70

Rum –50ml

Barcardi (alc 37.5%)	3.65
Barcardi Oro (alc 37%)	3.95
Havana Club (alc 37%)	3.95

Vodka –50ml

Smirnoff (alc 40%)	3.65
Absolut (alc 40%)	4.20

Brandy 50ml

Courvoisier xxx (alc 40%)	4.20
Remy Martin VSOP (alc 40%)	5.25
Janneau VSOP(alc 40%)	5.75
Calvados (alc 40%)	4.70
All spirits served with a mixer	plus 1.25

Port – 50ml

Taylors – Late bottled vintage (alc 20%)	4.70
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Liqueurs – (50ml)

Liqueur Coffee – (50ml)	6.75
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Bottled Beers & Drink

Corona (alc 4.6%)	3.15
Budweiser (alc 5%)	3.15
Becks (alc 5%)	3.15
Bitburger (alc 5%)	1.90 per ½ pt 3.80 per pint
Strongbow (alc 5.3%)	2.95
Bishop's Finger (alc5.4%)	4.20

Soft Drinks

Coke, Diet Coke, Lemonade, Tonic	1.50
Mineral Water 250ml & 750ml	3.40
Fruit Juices, Lemonade & J 20	2.00

Cocktails

Margarita, Tequila, Cointreau, Lime Juice	6.50
Cosmopolitan, Vodka, Cointreau, Cranberry Juice.	6.50
Pimms No 1, mixed with Lemonade or Dry Ginger.	5.50
Bloody Mary, Vodka, Tomato Juice & Seasoning	6.00

COFFEE & TEA SELECTION

All made with fresh ground espresso coffee – Price per cup

Coffee with hot milk	1.75
Coffee with cream	2.00
Cappuccino	1.75
Espresso	1.50/1.75
Macchiato	1.50/1.75
Latte	2.00
Hot Chocolate	2.35

English Breakfast - Earl Grey –Darjeeling - Flavoured Teas
All £2.25 per one-person pot