

OSBORNE HOUSE

LLANDUDNO, NORTH WALES

Brunch Menu 11 till 4.30

Soup of the day (v) 4.95

Eggs Benedict – poached egg, ham
& hollandaise - muffin 6.95/10.95

Smoked salmon Benedict
smoked salmon – hollandaise sauce – muffin
7.95/11.95

Omelette – hash brown - bacon – mushroom
cheese (g) 8.50

Avocado on ciabatta – pico de gallo (v) 6.95

Ham & cheese toastie - chips 6.95

Poached Chicken Ciabatta - lemon herb
mayonnaise 7.25

Chicken Club sandwich 11.95

Waffle, crispy bacon and maple syrup 6.95

Elyse's chopped chicken salad – lemon
dressing 11.50

Seared scallops lemon butter, with a bacon
salad (g) 8.95/16.50

Bang bang shrimp - 6.95
King prawns spicy coating

Local mussels white wine, garlic, onions
cream (g) 6.75/11.50

Homemade fishcakes
crab, prawn & crayfish,
American cocktail sauce 6.95/12.95

LOBSTER

Half lobster, served cold – Asian slaw - chips
garlic aioli 19.95

Whole lobster, served cold – Asian slaw
chips – garlic aioli 35.95

Lobster Roll - sweet potato fries 12.50

Lobster Mac 'n'cheese 11.50

BURGERS – served with a few chips

4oz fillet & guacamole burger 9.95
served pink or well done on sourdough bun

Salmon – BLT on brioche bun 7.95

Citrus glazed scallop sliders
mini brioche buns 8.95

Portabella mushrooms & blue cheese
sourdough roll 6.95

Daily Specials

Monday

Meat free Mondays 9.50
Mushroom & mozzarella ravioli

Tuesday

Taco Tuesday 10.50
Soft chorizo & egg

Wednesday

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

Thursday

Navarin lamb (g) 12.50

Friday

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

Saturday

24oz cowboy chop steamed broccoli, chips
& béarnaise sauce 27.95

Sunday

Roast rib of beef
with all the trimmings 13.95

Tequila sunrise 6.50

Spicy bloody Mary 6.50

Glass prosecco 5.75

Bellini 6.25

Pink grapefruit & basil Tequila sour 7.00

**Bottle of champagne £10 off Mon – Fri till 8
p.m. (with meals)**

Fresh grilled fillet of plaice (g) 15.95
lemon butter, new potatoes

Deep fried cod & chips 13.95
in a crisp batter with salt & vinegar mushy
peas

Wild mushroom and truffle oil risotto (g) 10.95

Steak & chips – 8oz ribeye steak
Béarnaise sauce 18.95

8oz Fillet - chips- Béarnaise sauce 23.50

Fried Chicken & waffle 11.95

Calves liver & bacon, mushroom & onions,
mashed potatoes and gravy (g) 17.00

Chilli & tortilla chip pie - guacamole - pico de
gallo & sour cream (g) 11.50

Side Orders

Broccoli Hollandaise (v&g) 3.95
Sautéed green beans (v&g) 3.00
Seasonal vegetable selection 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 5.75
vanilla ice cream
Dark chocolate pot (g) 5.25
Drambuie cream
White chocolate and Bailey's parfait (g) 5.25
chocolate sauce, blueberry compote
Baked vanilla cheesecake 5.25
berry compote
Orange and mandarin trifle 5.25

Apple & rhubarb crumble 5.25
topped with vanilla ice cream
Ices 1.95
chocolate, strawberry, vanilla
Fruit sorbet 1.95
blackcurrant, lemon, mango
**Extra scoop of ice cream with any of the
above** 1.95
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 till finish

Chicken liver pate 5.95

Soup of the day (v) 4.95

Pancetta wrapped king prawn skewer (g)
with a tomato and onion salad 7.75

Smoked salmon – pickled capers – onion & cucumber salad (g) 7.95

Bang bang shrimp 6.95

Duck spring rolls – sweet chilli pickle 6.95

Honey fried chicken crispers 6.95

Cup of chilli – pico de gallo - guacamole 6.95 (g)

Portobello mushrooms stuffed with blue cheese and leek (v&g) 6.95

Tequila sunrise 6.50

Spicy bloody Mary 6.50

Glass prosecco 5.75

Bellini 6.25

Pink grapefruit & basil Tequila sour 7.00

Bottle of champagne £10 off Mon – Fri
(with meal 12.00 – 8.00)

Fresh grilled fillet of plaice (g) 15.95
lemon butter - new potatoes

Deep fried cod & chips 13.95
in a crisp batter - salt & vinegar mushy peas

Seabass, lobster Mac n'cheese 14.95

Sautéed salmon fillet – mango and lime salsa
spinach salad (g) 13.95

Local mussels white wine, garlic, onions and cream (g) 6.75/11.50

Homemade fishcakes
crab, prawn & crayfish,
and American cocktail sauce 6.95/12.95

Seared scallops lemon butter, with a bacon salad (g) 8.95/16.50

Avocado ciabatta – pico de gallo (v) 6.95

LOBSTER

Half lobster, served cold - garlic aioli
Asian slaw & chips 19.95

Whole lobster – served cold – garlic aioli
Asian slaw & chips 35.95

Lobster Mac 'n'cheese 11.50

Braised beef short rib – garlic mashed
potatoes – Bourbon jus (g) 16.50

Slow roasted shoulder of lamb – minted new
potatoes (g) 16.50

Calves liver & bacon, mushroom & onions,
mashed potatoes and gravy (g) 17.00

Wild mushroom & truffle oil risotto (g) 10.95

Steak & chips – 8oz ribeye - Béarnaise sauce
18.95

8oz Fillet – Béarnaise sauce – chips 23.50

Add pancetta wrapped king prawn skewer (g)
2.75

Daily specials

Monday

Meat Free Mondays 9.50
Mushroom & mozzarella ravioli

Tuesday

Taco Tuesday 10.50
Soft chorizo & egg

Wednesday

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

Thursday

Navarin lamb (g) 12.50

Friday

Fish crumble
Salmon, cod & king prawns, lobster cream
with herb bread crumble topping 13.50

Saturday

24oz cowboy chop steamed broccoli, chips
béarnaise sauce 27.95

Sunday

Roast rib of beef
with all the trimmings 13.95

Chilli & tortilla chip pie
guacamole, pico de gallo & sour cream (g)
11.50

Margarita chicken – lime marinated chicken
breast – broccoli – new potatoes (g) 13.95

Fried chicken & waffle 11.95

Side Orders

Broccoli Hollandaise (v&g) 3.95

Sautéed green beans (v&g) 3.00

Seasonal vegetable selection 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

Pecan pie 5.75

vanilla ice cream

Dark chocolate pot (g) 5.25

Drambuie cream

White chocolate and Bailey's parfait (g) 5.25

chocolate sauce, blueberry compote

Baked vanilla cheesecake 5.25

berry compote

Orange and mandarin trifle 5.25

Desserts

Apple & rhubarb crumble 5.25
topped with vanilla ice cream

Ices 1.95
chocolate, strawberry, vanilla

Fruit sorbet 1.95
blackcurrant, lemon, mango

**Extra scoop of ice cream with any of the
above** 1.95

Celtic cheese with homemade walnut bread
& chutney 7.25

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Wine by the Glass

White	175ml	250ml	Btl.
1. Chenin Blanc, Cape Heights, <i>South Africa</i>	4.50	6.00	17.95
2. False Bay, Sauvignon Blanc, <i>South Africa</i>	4.85	6.35	18.95
3. Adobe Reserva, Chardonnay, <i>Chile</i>	4.85	6.35	18.95

Red			
51. Marktree, Merlot & Cabernet Sauvignon, <i>Aus</i>	4.50	6.00	17.95
52. Grand Cape, Shiraz, <i>South Africa</i>	4.75	6.25	18.50
53. Sierra Grande Merlot, <i>Chile</i>	4.85	6.35	18.95

Rose			
81. Cape Heights Rose, <i>South Africa</i>	4.50	6.00	17.95
82. Ancora Pinot Grigio Rose, <i>Italy</i>	4.85	6.35	18.95
85. Rose d'Anjou, <i>France</i>	5.10	6.75	19.95

Sparkling		125ml	Btl.
92. Prosecco, La Dolci Colline, <i>Italy</i>		5.75	19.95

Dessert		100ml	Btl.
22. Tabali, Late Harvest Muscat, <i>Chile</i>		5.65	16.95

Bottles

White Wines		
4. False Bay, Chardonnay, <i>South Africa</i>		18.95
5. Viognier Reserve, Tabali, <i>Chile</i>		19.50
6. Terrazze Della Luna, Pinot Grigio, <i>Italy</i>		18.95
7. Vouvray, Les Coteaux Tufiers, <i>France</i>		18.95
8. Albarino, Rias Baixas, <i>Spain</i>		19.95
9. Gavi La Battistina, Araldica, <i>Italy</i>		20.75
10. Pouilly Fuisse, Boutinot, <i>Burgundy, France</i>		26.50
11. Riesling, Emiliana, <i>Chile</i>		19.50
12. Casal Mendes, Vno Verde, <i>Portugal</i>		17.95
13. Moko Black, Sauvignon Blanc, <i>New Zealand</i>		22.50
14. Muscadet Sur Lie, Les Grands Presbyteres, <i>France</i>		19.95
15. Chablis, Domaine de la Motte, <i>France</i>		26.50
16. Nieto Senetiner Torrontes, <i>Argentina</i>		18.95
17. Novas, Organic Chardonnay, <i>Chile</i>		18.95
18. Pinot Gris, Sileni, <i>New Zealand</i>		20.95
20. Macon Charnay, <i>Burgundy, France</i>		22.50
21. Vau-Ligneau Chablis 1er Cru 2012, <i>France</i>		54.95

Rose Wines		
83. Rimauresq Cotes de Provence Rose, <i>France</i>		23.50
84. Artesa Rioja Rosado, <i>Spain</i>		18.50

Red Wines		
54. Rioja Crianza, <i>Spain</i>		19.95
55. San Pietro Valpolicella, Montessor, <i>Italy</i>		29.50
56. Merlot, Sileni, <i>New Zealand</i>		20.95
57. False Bay, Pinotage, <i>South Africa</i>		19.95
58. Fleurie, Cru Beaujolais, <i>France</i>		23.50
59. Novas, Cabernet Sauvignon, <i>Chile</i>		19.95
60. Nieto Senetiner Malbec, Mendoza, <i>Argentina</i>		19.95
61. Greanche Noir, Pasquiers, <i>France</i>		18.95
63. Clos de la Cure, St Emillon, <i>France</i>		29.50
64. Shiraz, Yangarra, <i>Australia</i>		21.50
65. Alianca Dao, <i>Portugal</i>		19.50
66. Barolo, Alasia, <i>Italy</i>		37.50
67. Chateauneuf du Pape, Les Galets Roules, <i>France</i>		38.50
68. Les Volets, Pinot Noir, <i>France</i>		22.50
69. Amarone Montresor, <i>Italy</i>		39.50
70. Soldiers Block, Shiraz, <i>Australia</i>		20.75
71. Montepulciano d'Abruzzo, <i>Italy</i>		21.00

Champagne & Sparkling wines		
90. Rose Spumante, Dolce Colline, <i>Italy</i>		19.95
91. House Champagne		26.95
92. Prosecco, La Dolci Colline, <i>Italy</i>		19.95
93. Lallier Premier Cru Rose, <i>Champagne</i>		45.00
94. Veuve Cliquot, Non-Vintage		53.50
95. Bollinger, Non-Vintage		55.00
97. Dom Perignon, <i>France</i>		

Bar Tariff

Beers	
Bitburger (alc. 5%)	2.50 1/2pt 4.75pt.
Corona (alc. 4.5%) Budweiser (alc. 4.8%) Peroni (alc. 5.1%)	3.95
Strongbow (alc. 5.3%)	3.75
Bulmer's (Original)/ Kopparberg (Strawberry and Lime)	4.75
Welsh Pride (alc. 4.3%)	4.50
Clogwyn Gold (alc. 4.0%)	4.50
Telford Porter (alc. 6%)	4.75
Bitburger Drive (non alcoholic)	2.95

Whisky 50ml	
Bells, Grouse, Southern Comfort (alc. 40%)	4.50
Jameson's (alc. 40%)	4.95
Jack Daniels (alc. 40%)	5.30
Glenfiddich 12 year/ Glenlivet	5.95
Laphroaig 10 year (alc. 40%)	6.50
Johnnie Walker 12 year (alc. 40%)	6.30
Penderyn	6.75
Lagavulin 16 year (alc. 43%)	10.50

Gin 50ml	
Gordon's (alc. 37.5%)	4.50
Bombay Sapphire (alc. 40%)	5.30
Tanqueray (alc. 43%)	5.30
Tanqueray Rangpur (alc. 41.3%)	5.50
Tanqueray No10 (alc. 47.3%)	6.00
Hendricks (alc. 41.4%)	5.95
Gin Mare (alc 42.7%)	6.45
Warner Edwards Rhubarb gin (alc 40%)	6.15

Rum_50ml	
Bacardi (alc. 37.5%) Myers Dark Rum (alc.- 40 %)	4.50
Havana Club (alc. 40%)	5.30
Captain Morgan's Spiced (alc. 35%)	4.95

Vodka 50ml	
Smirnoff (alc. 37.5%)	4.50
Absolut (alc. 40%) Absolut citron (alc. 40%)	5.30
Grey Goose (alc. 40%)	5.95

Brandy 50 ml	
Courvoisier VS (alc. 40%)	4.75
Remy Martin VSOP (alc. 40%) Janneau VSOP (alc. 40%)	6.25
Calvados (alc. 40%)	5.50
All spirits served with a mixer plus	1.60/1.95

Port 50ml	
Taylor's late bottled vintage (alc. 20%)	5.75
Liqueurs	5.30

Sherry, Vermouths & Aperitifs - 50ml	
	4.15

Soft Drinks	
Coke, Diet Coke, Lemonade, Tonic	1.85
Mineral Water 330ml/750ml	2.30/4.50
Fruit Juices	1.95
J20 (Apple and Mango or Orange and Passion fruit)	2.30
Appletiser	2.45
Fentiman's Ginger Beer, Sparkling Elderflower, Rose Lemonade	2.65
Fever tree Indian tonic/Mediterranean tonic	1.95

Hot beverages	
Coffee with hot milk	2.50
Coffee with cream	2.75
Cappuccino	2.50
Espresso & Macchiato	1.75/1.85
Cafe Latte	3.00
Liqueur Coffees 50ml	7.75
Hot chocolate	3.25
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