

OSBORNE HOUSE

LLANDUDNO, NORTH WALES

Light Bites & Starters

Soup of the day (v) 4.95 <i>with warm homemade bread</i>	Salt and pepper squid 5.95 <i>with American cocktail sauce</i>	Spinach, strawberry & pecan salad (v&g) 6.95 Add goat's cheese (v&g) 9.95 Add griddled salmon fillet (g) 12.95
Smooth chicken liver pate 5.75 <i>toast and homemade chutney</i>	Seared scallops (g) 8.95 <i>lemon butter, with a bacon salad</i>	Crispy smoked duck & pink grapefruit salad (g) 7.95
Pancetta wrapped king prawn skewer (g) 7.75 <i>with a tomato and onion salad</i>	Classic smoked salmon 7.95 <i>crème fraiche, chopped capers & red onion with buttered brown bread</i>	Classic Caesar salad 5.95 <i>with garlic croutons, anchovies and Parmesan</i>
Garlic & chilli mushrooms and prawns (v) 5.95	Homemade fishcake 6.95 <i>crab, prawn & crayfish, dressed leaves and American cocktail sauce</i>	Add king prawns 11.95 Add salmon fillet 12.95 Add chicken and bacon 11.95
Local mussels (g) 6.75 <i>white wine, garlic, onions and cream</i>		
Griddled goat's cheese & bacon salad (g) 6.75		

Mains

Fillet of salmon (g) 14.95 <i>bacon creamed cabbage, new potatoes</i>	Homemade fishcakes 13.95 <i>crab, prawn and crayfish, dressed leaves and American cocktail sauce</i>	Pan fried calves liver (g) 15.95 <i>mashed potato, mushrooms, bacon and rich onion gravy</i>
Monkfish and king prawns 15.95 <i>in a cream curry sauce, steamed basmati rice, poppadum</i>	King prawn and chorizo risotto (g) 10.95 <i>spicy harissa seasoning</i>	Pan fried chicken breast (g) 13.95 <i>spring onion crushed new potatoes, steamed broccoli and mushroom sauce</i>
Fresh grilled fillet of plaice (g) 15.95 <i>lemon, chilli or garlic butter, new potatoes</i>	Seared scallops (g) 16.50 <i>lemon butter, with a bacon salad</i>	8oz fillet steak (g) 21.95 <i>green beans, mashed potato and peppercorn sauce</i>
Deep fried cod & chips 13.95 <i>in a crisp batter with salt & vinegar mushy peas</i>	Braised lamb shank (g) 15.95 <i>braised red cabbage, mashed potatoes, rosemary and port wine jus</i>	8oz rib-eye steak (g) (fat runs throughout) 17.50 <i>green beans, mashed potato and peppercorn sauce</i>
Sauteed fillet of sea bass (g) 15.95 <i>basil dressing, new potatoes Mediterranean vegetable & rocket salad</i>	Pork and leek sausages 9.95 <i>mashed potato with rich onion gravy</i>	Béarnaise sauce (g) 3.25 Add pancetta wrapped king prawn skewer (g) 2.75
Local mussels (g) 11.50 <i>white wine, garlic, onions and cream</i>	Butternut squash, sage and blue cheese risotto (v&g) 10.50	

Side Orders

Buttered Chantenay carrots (g) 2.75	Pecan tart 5.75 <i>vanilla ice cream</i>
Broccoli Hollandaise (v&g) 3.95	Dark chocolate pot (g) 5.25 <i>Drambuie cream</i>
Bacon creamed cabbage (g) 3.95	White chocolate and Bailey's parfait (g) 5.25 <i>blueberry compote and chocolate sauce</i>
Pesto Mediterranean vegetables 3.95	Baked vanilla cheesecake 5.25 <i>berry compote</i>
Chipped potatoes with aioli 3.50	Osborne's pear Belle Helene 5.25 <i>poached pears, vanilla ice cream, whipped cream, flaked almonds, chocolate sauce and a wafer</i>
New potatoes (g) 2.75	
Mashed potatoes (g) 2.75	
Sweet potato fries 3.50	
Rocket parmesan & balsamic salad 3.50	
Garni 4.95 <i>homemade battered onion rings, tomatoes and mushrooms</i>	
Nain's salad (g) 4.95 <i>lettuce, sun blushed tomatoes, olives, pine nuts & spring onions choice of citrus vinaigrette, blue cheese, or ginger Thai dressing</i>	

Desserts

Apple & plum crumble 5.25 <i>topped with vanilla ice cream</i>
Trio of ices 4.95 <i>chocolate, strawberry and vanilla</i>
Trio of sorbet 5.75 <i>lemon, mango and blackcurrant in a crisp brandy snap</i>
Extra scoop of ice cream w any of the above 1.85
Celtic cheese 7.25 <i>with homemade walnut bread & chutney</i>

Sandwich and Afternoon tea menu

Available Monday to Saturday 10:30am–5pm
Afternoon tea also served Sunday 4:00–5:00pm

Traditional Sunday lunch

3 course meal at 16.50 available Sunday 12pm–3pm
All other menus not available during the Sunday lunch period time

(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.

Promenade, 17 North Parade, Llandudno, LL30 2LP
Telephone: 01492 860330

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			
92. Prosecco, La Dolci Colline, <i>Italy</i>		125ml	Btl.
		5.75	19.95
Dessert			
22. Tabali, Late Harvest Muscat, <i>Chile</i>		100ml	Btl.
		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 PietroValpolicella, 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
62. Petite Sirah, McManis, <i>California</i>	23.90
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 Montessor, <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, Champagne	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, Pear or Blueberry)	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%), Jack Daniels Honey (alc. 35%)	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 (alc47.3%)	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