

# OSBORNE HOUSE

LLANDUDNO, NORTH WALES

## Light Bites & Starters

**Soup of the day** with warm homemade bread 4.95 (v)

**Smooth chicken liver pate**, toast and homemade chutney 5.75

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

**Classic smoked salmon**, crème fraiche chopped capers & red onion with buttered brown bread 7.95

**Salt and pepper squid** with American cocktail sauce 5.95

**Prawn, crab & crayfish cocktail** - lime & Tequila aioli 7.25 (g)

**Spinach, strawberry & pecan salad** 6.95 (v&g)

**Add Goat's cheese** 9.95 (v&g)

**Add griddled salmon fillet** 12.95 (g)

**Griddled goat's cheese & bacon salad** 6.75 (g)

**Garlic, chilli, mushrooms and prawns** 5.95

**Classic Caesar salad** with garlic croutons, anchovies and Parmesan 5.95

**Large with king prawns** 11.95

**Large with salmon fillet** 12.95

**Large with chicken and bacon** 11.95

**Crispy smoked duck and watermelon salad** 7.95 (g)

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

**Homemade Fishcake – crab, prawn & crayfish** with American cocktail sauce 6.95

**Asparagus with Hollandaise** 6.95 (v&g)

## MAINS – Fish & Vegetarian

**Fillet of salmon** Hollandaise sauce - asparagus, minted new potatoes 14.95 (g)

**Monkfish and king prawns** in a cream curry sauce, steamed basmati rice poppadum 15.95

**Fresh grilled fillet of plaice** lemon, chilli or garlic butter, new potatoes 15.95 (g)

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

**Sautéed fillet of sea bass** basil dressing Mediterranean vegetable & rocket salad new potatoes 15.95 (g)

**Homemade fishcakes – crab, prawn and crayfish** American cocktail sauce 13.95

**King prawn and chorizo risotto** spicy harissa seasoning 10.95 (g)

**Risotto Mediterranean vegetables & basil oil** with goat's cheese (v&g) 10.50

## MAINS – Meat

**Braised lamb shank** carrots and green beans with mashed potatoes, rosemary and port wine jus 15.95 (g)

**Pork and leek sausages** mash potato with rich onion gravy 9.95

**Pan fried chicken breast** with asparagus spears and mushroom risotto 13.95 (g)

**8oz fillet steak** - garlic butter - handful chips with spinach and rocket salad 21.95

**8oz rib-eye steak** (fat runs throughout) – garlic butter - handful chips with spinach & rocket salad 17.50

**Steaks served with garlic butter included:**  
**mushroom or peppercorn sauce** 2.00 extra  
**Bearnaise sauce** 3.00 extra

**Add pancetta wrapped king prawn skewer** 2.75

## SIDE ORDERS

**Chipped potatoes** with aioli 3.50

**New potatoes** 2.75 (g)

**Mash potatoes** 2.75 (g)

**Buttered Chantenay carrots** 2.75 (g)

**Broccoli Hollandaise** 3.95 (v&g)

**Asparagus Hollandaise** 6.95 (v&g)

**Pesto Mediterranean vegetables** 3.95

**Rocket, parmesan & balsamic salad** 3.50

**Sweet fries** 3.50

**Nain's salad** - lettuce, sun blush tomatoes, olives, pine nuts & spring onions, choice of citrus vinaigrette, blue cheese or ginger Thai dressing 4.95 (g)

**Garni** - homemade battered onion rings, tomatoes and mushrooms 4.95

## Desserts

**Osborne's banana split** – strawberry ice cream, honeycomb ice cream, chocolate sauce, flaked almonds, cream and a wafer 7.25

**Baked egg custard tart** topped with nutmeg with berry compote 5.25

**Dark chocolate pot** – Drambuie cream 5.25

**White chocolate and Bailey's parfait** blueberry compote – chocolate sauce 5.25

**Gooseberry, elderflower and lime trifle** 5.25

**Apple and apricot crumble** topped with vanilla ice cream 5.25

**Trio of ice** - vanilla, chocolate and strawberry 4.95

**Trio of sorbet** - lemon, mango and blackcurrant in a crisp brandy snap 5.75

**Extra scoop of ice cream with any of the above** 1.85

**Celtic cheese** with homemade walnut bread & chutney 7.25

## Sandwich and Bakery Menu

Monday – Saturday 10.30am to 5.00pm

**Ham and cheese toastie** with chips 6.95

**Cheese and tomato toastie** with chips 6.25

**Baked ham and mixed leaf salad sandwich** with mustard mayonnaise and chips 6.25

**Open prawn & smoked salmon sandwich** with Marie Rose sauce on wholemeal bread 7.15

**Lobster & crayfish salad**, lemon mayonnaise on brioche with sweet fries 11.95

**Smoked chicken and bacon club sandwich** with chips 10.95

**Posh dog** on brioche roll, chips 7.95

**Mushroom, cheese & bacon omelette** served with hash brown 8.95 (g)

**Homemade Bara Brith** (Welsh fruit bread) 2.50

**Fruit scone** with jam & cream 3.50

**Toasted teacake** 2.50

**Homemade cake of the day** 2.75

**Homemade shortbread biscuits** 1.00

## Welsh Tea

Pot of tea, buttered Bara Brith, scone, jam & cream 8.50

## Full Afternoon Tea

Pot of tea, ham or smoked salmon sandwich, Bara brith, scone, jam & cream, homemade cake 12.95

## Champagne Tea for Two People

Bottle of house champagne, ham or smoked salmon sandwich, cake of the day, scone, jam & cream, Bara Brith - 50.50

## Traditional Sunday lunch

3 course meal at 16.50 per person  
Served 12 noon to 3.00 pm

All other menus not available during The Sunday lunch period time

**We do not accept cheques and cannot do split payments for parties of 8 or more**

**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.**

## WHITE WINES

175ml	250ml	Bt	
1. Chenin Blanc, Cape Heights, South Africa	4.50	6.00	17.95
2. False Bay, Sauvignon Blanc, South Africa	4.85	6.35	18.95
3. Adobe Reserva, Chardonnay, Chile	4.85	6.35	18.95
4. False Bay, Chardonnay, South Africa			18.95
5. Viognier Gran Reserva, Tabali, Chile			19.50
6. Terrazze Della Luna, Pinot Grigio, Italy			18.95
7. Vouvray, Les Coteaux Tufiers, France.			18.95
8. Albarino, Rias Baixas, Spain			19.95
9. Gavi La Battistina, Araldica, Italy			20.75
10. Pouilly Fuisse, Boutinot, Burgundy, France			26.50
11. Riesling, Emiliana, Chile			19.50
12. Casal Mendes, Vno Verde, Portugal			17.95
13. Moko Black, Sauvignon Blanc, NZ			22.50
14. Muscadet Sur Lie, Les Grands Presbyteres, France			19.95
15. Chablis, La Colombe, France			26.50
16. Nieto Senetiner, Torrontes, Argentina			18.95
17. Novas, Organic Chardonnay, Chile			18.95
20. Macon Charnay, Burgundy, France			22.50
21. Vau-Ligneau Chablis 1er Cru 2012, France			54.95
22. Tabali, Late Harvest Muscat, Chile			16.95
<b>100ml glass 5.65</b>			

## ROSE WINES

175ml	250ml	Bt	
81. Cape Heights Rose, South Africa	4.50	6.00	17.95
82. Ancora Pinot Grigio Rose, Italy	4.85	6.35	18.95
83. Rimauresq Cotes de Provence Rose, France			23.50
84. Artesa Rioja Rosado, Spain			18.50
85. Rose d'Anjou, France	5.10	6.75	19.95

## RED WINE

175ml	250ml	Bt	
51. Marktree, Merlot & Cabernet Sauvignon, Australia	4.50	6.00	17.95
52. Grand Cape, Shiraz, South Africa	4.75	6.25	18.50
53. Sierra Grande Merlot, Chile	4.85	6.35	18.95
54. Rioja Crianza, Spain			19.95
55. Ginetet, Medoc, Bordeaux, France			29.50
56. Merlot, Sileni, New Zealand			20.95
57. False Bay, Pinotage, South Africa			19.95
58. Fleurie, Cru Beaujolais, France			23.50
59. Novas, Cabernet Sauvignon, Chile			19.95
60. Nieto Senetiner Malbec, Mendoza, Argentina			19.95
61. Grenache Noir, Pasquiers, France			18.95
62. Petite Sirah, McManis, California			23.90
63. Clos de la Cure, St Emillon, France			29.50
64. Shiraz, Yangarra, Australia			21.50
65. Alianca Dao, Portugal			19.50
66. Barolo, Alasia, Italy			37.50
67. Chateauneuf du Pape, Les Galets Roules, France			38.50
68. Les Volets, Pinot Noir, France			22.50
69. Amarone Montresor, Italy			39.50
70. Soldiers Block, Shiraz, Australia			20.75
71. Montepulciano d'Abruzzo, Italy			21.00

## CHAMPAGNE AND SPARKLING WINE

90. Rose Spumante, Dolce Colline, Italy			19.95
91. House Champagne			26.95
92. Prosecco, La Dolci Colline, Italy			19.95
<b>125ml glass 5.75</b>			
93. Lallier Premier Cru Rose, Champagne			45.00
94. Veuve Cliquot, Non-Vintage			53.50
95. Bollinger, Non-Vintage			55.00
97. Dom Perignon, France			

## BAR TARIFF

Maximum 2 glasses of house wine or draft Bitburger lager at half price per customer.

Available from Noon until 6.30pm Mon-Fri and until 3.00pm on Saturday: only with main meals. Not available on Sunday or Bank Holiday weekends.

**Sherry, Vermouths & Aperitifs - 50ml – 4.15**

### Whisky – 50ml

Bells, Grouse, Southern Comfort (alc 40%) – 4.50  
Jameson's (alc 40%) – 4.95  
Jack Daniels (alc 40%) – 5.30  
Jack Daniels Honey (alc 35%) – 5.30  
Glenfiddich 12 year (alc 40%) – 5.95  
Glenlivet (alc 40%) – 5.95  
Laphroaig 10 year (alc 40%) – 6.50  
Johnnie Walker 12 year (alc 40%) – 6.30  
Penderyn (alc 46%) – 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  
Hendricks (alc 41.4%) – 5.95  
Warner Edwards Rhubarb gin (alc 40%) – 6.15  
Gin Mare (alc 42.7%) – 6.45

### Rum – 50ml

Bacardi (alc 37.5%) – 4.50  
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%) – 6.25  
Janneau VSOP (alc 40%) – 6.25  
Calvados (alc 40%) – 5.50

All spirits served with a mixer plus 1.60/1.95

### Port – 50ml

Taylors – Late bottled vintage (alc 20%) – 5.75  
Liquers – 5.30

### Beers

Corona (alc 4.5%) – 3.95  
Budweiser (alc 4.8%) – 3.95  
Peroni (alc 5.1%) – 3.95  
Bitburger (alc 5%) – 2.50 per 1/2pt, 4.75 per pint  
Strongbow (alc 5%) 3.75  
Bulmer's – 4.75  
Bitter/Ale – Conwy's Mountain Minera (4.3%),  
Welsh Pride (alc 4.3%) 4.50, Clogwyn Gold (alc 4%) – 4.50  
Bitburger Drive no alcohol – 2.95

### Soft Drinks

Coke, Diet Coke, Lemonade, Tonic – 1.85  
Mineral Water 330ml – 2.30, 750ml – 4.50  
Fruit Juices 1.95, J20 – 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