

Dinner menu 4.30 - 9pm (9:30pm Friday and Saturday)

Starters

Soup of the day (v)	4.95
Pancetta & 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	
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

Lamb shank (g) 16.50 roasted garlic mashed potatoes – garden peas	
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, pea and lobster cream 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 pancetta 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	
King prawn curry 13.50 cream curry sauce - steamed basmati rice - poppadum	

Daily Specials

Monday

Homemade spaghetti carbonara 7.50

Tuesday

BBQ pulled beef – brioche bun – chips 9.95

Wednesday

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

Thursday

Bangers and mash – onion gravy 10.95

Friday

Baked herb crusted cod 14.50
Mediterranean vegetables,
garlic butter & white wine
new potatoes

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

LOBSTER

Half Lobster 19.95 served cold - garlic aioli - Asian slaw - chips	
Whole Lobster 35.95 served cold - garlic aioli - Asian slaw - chips	

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
Spinach & parmesan salad (g)	3.50
Garni	4.95

Desserts

Osborne's banana split 7.25 Strawberry ice cream – vanilla ice cream – chocolate and strawberry sauce – flaked almonds – cream - wafer	
Pecan pie (v) 5.75 vanilla ice cream	
Dark chocolate pot (v&g) 5.25 Drambuie cream	
White chocolate and strawberry cheesecake 5.25 berry compote - cream	
Gooseberry, elderflower and lime trifle 5.25	
White chocolate & Bailey's parfait (v&g) 5.25 chocolate sauce - blueberry compote	
Apple & apricot 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.

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. Cape Heights, Pinotage, South Africa	4.65	6.20	18.50
52. Cape Heights, 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 Tuffiers, 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. Chateaneuf 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

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)	8.95/16.50
garlic butter, with a bacon salad	
Bang bang shrimp	6.95
Asparagus Hollandaise (v&g)	6.95
Homemade fishcake	6.95/12.95
crab, prawn & crayfish - American cocktail sauce	
Wild mushroom & truffle oil risotto (g)	10.95
Crab, asparagus, pea and lobster cream risotto (g)	11.95
Chicken & bacon Caesar salad	11.50

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 mushroom & blue cheese	6.95
sourdough roll	
Salmon BLT on a brioche bun	7.95

Fresh grilled fillet of plaice (g)	15.95
lemon butter - new potatoes	
Deep fried cod & chips	13.95
salt & vinegar mushy peas	
8oz rib eye steak (fat runs throughout)	18.95
Béarnaise or peppercorn sauce - chips	
8oz Fillet steak	23.50
Béarnaise or peppercorn sauce - chips	
King prawn curry	13.50
cream curry sauce - steamed basmati rice - poppadum	
Sautéed salmon (g)	13.95
spinach and strawberry salad – goats cheese and balsamic glaze	

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	

AFTERNOON TEA AND BAKERY

Homemade Bara Brith	2.50
Fruit scone	3.50
with jam and cream	
Toasted tea cake	2.50
Homemade cake of the day	2.75
Homemade shortbread biscuits	1.00
Welsh tea	8.50
pot of tea – buttered Bara Brith – scone with jam and cream	
Full afternoon tea	12.95
pot of tea - ham or smoked salmon sandwich buttered Bara Brith, scone with jam and cream homemade cake of the day	
Champagne tea for two	50.50
bottle of house Champagne - ham or smoked salmon sandwich – buttered Bara Brith, scone with jam and cream – homemade cake of the day	

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
Spinach & parmesan salad (g)	3.50
Garni	4.95

Desserts

Osborne's banana split	7.25
strawberry ice cream - vanilla ice cream – chocolate and strawberry sauce – flaked almonds – cream - wafer	
Pecan pie (v)	5.75
vanilla ice cream	
Dark chocolate pot (v&g)	5.25
Drambuie cream	
White chocolate and strawberry cheesecake	5.25
berry compote - cream	
Gooseberry, elderflower and lime trifle	5.25

Daily Specials

Monday

Homemade spaghetti carbonara 7.50

Tuesday

BBQ pulled beef – brioche bun – chips 9.95

Wednesday

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

Thursday

Bangers and mash – onion gravy 10.95

Friday

Baked herb crusted cod 14.50
Mediterranean vegetables,
garlic butter & white wine
new potatoes

Saturday

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

Sunday

Roast rib of beef
with all the trimmings 13.95

DRINKS

Tequila sunrise	6.50
Spicy bloody Mary	6.50
Glass of prosecco	5.95
Bellini	6.25

Bottle of house Champagne £10 off
Mon-Fri
(with meal 12:00pm - 8:00pm)

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		125ml	Btl.
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Dessert			
		100ml	Btl 500ml
22. Tabali, Late Harvest Muscat, Chile		5.95	21.50
Bottles			
White Wines			
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66. Barolo, Alasia, Italy			37.50
67. Chateaufneuf 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
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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

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Telford Porter (alc. 6%)	4.85
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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

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