

# OSBORNE HOUSE

LLANDUDNO, NORTH WALES

## BRUNCH 11-4.30

|   |            |
|---|------------|
| <b>Soup of the day (v)</b>                              | 4.95       |
| <b>Eggs Benedict</b>                                    | 6.95/10.95 |
| poached egg - smoked bacon - hollandaise sauce - muffin |            |
| <b>Smoked salmon Benedict</b>                           | 7.95/11.95 |
| smoked salmon - hollandaise sauce - muffin              |            |
| <b>Omelette (g)</b>                                     | 8.50       |
| bacon, mushroom and cheese – hash brown                 |            |
| <b>Avocado on ciabatta (v)</b>                          | 6.95       |
| pico de gallo   |            |
| <b>Ham &amp; cheese toastie</b>                         | 6.95       |
| chipped potatoes  |            |
| <b>Chicken club sandwich</b>                            | 11.95      |
| chips   |            |
| <b>Open prawn sandwich</b>                              | 7.95       |
| Marie rose sauce  |            |
| <b>Classic Caesar salad</b>                             | 6.95       |
| garlic croutons - anchovies - Parmesan                  |            |
| <b>Seared scallops (g)</b>                              | 8.95       |
| garlic butter, with a bacon salad                       |            |
| <b>Bang bang shrimp</b>                                 | 6.95       |
| <b>Asparagus Hollandaise (v&amp;g)</b>                  | 6.95       |
| <b>Homemade fishcake</b>                                | 6.95       |
| crab, prawn & crayfish - American cocktail sauce        |            |

|  |       |
|--|-------|
| <b>King prawn cocktail (g)</b>                     | 8.95  |
| spicy bloody Mary sauce                            |       |
| <b>Fresh grilled fillet of plaice (g)</b>          | 15.95 |
| lemon butter - new potatoes                        |       |
| <b>Deep fried cod &amp; chips</b>                  | 13.95 |
| salt & vinegar mushy peas                          |       |
| <b>Seared scallops (g)</b>                         | 16.50 |
| garlic butter - with a bacon salad                 |       |
| <b>Wild mushroom &amp; truffle oil risotto (g)</b> | 10.95 |
| <b>Crab, asparagus and pea risotto (g)</b>         | 11.95 |
| <b>Homemade fishcakes</b>                          | 12.95 |
| crab, prawn & crayfish - American cocktail sauce   |       |
| <b>8oz rib eye steak (fat runs throughout)</b>     | 18.95 |
| Béarnaise or peppercorn sauce - chips              |       |
| <b>8oz Fillet steak</b>                            | 23.50 |
| Béarnaise or peppercorn sauce - chips              |       |
| <b>Chicken &amp; bacon Caesar salad</b>            | 11.50 |
| <b>Calves liver &amp; bacon (g)</b>                | 17.00 |
| mashed potatoes – mushrooms - onion gravy          |       |

## Daily Specials

### Monday

Homemade spaghetti carbonara 7.50

### Tuesday

Chilli tortilla pie with guacamole 7.95

### Wednesday

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

### Thursday

Lamb shank (g) 15.95  
roasted garlic mashed potatoes – garden peas

### Friday

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

### Saturday

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

### Sunday

Roast rib of beef  
with all the trimmings 13.95

## **BURGERS**

served with chips

|   |      |
|---|------|
| <b>4oz fillet &amp; guacamole burger</b>      | 9.95 |
| served pink or well done on sourdough bun     |      |
| <b>Chicken crisper burger</b>                 | 7.95 |
| honey BBQ sauce on a brioche bun              |      |
| <b>Portabella mushrooms &amp; blue cheese</b> | 6.95 |
| sourdough roll                                |      |
| <b>Salmon BLT on a brioche bun</b>            | 7.95 |

## **LOBSTER**

|   |       |
|---|-------|
| <b>Half lobster</b>                             | 19.95 |
| served cold - garlic aioli - Asian slaw - chips |       |
| <b>Whole lobster</b>                            | 35.95 |
| served cold – garlic aioli - Asian slaw - chips |       |
| <b>Lobster &amp; crayfish roll</b>              | 9.50  |
| sweet potato fries                              |       |
| <b>Lobster Mac 'n'cheese</b>                    | 11.50 |

## **DRINKS**

|  |      |
|--|------|
| <b>Tequila sunrise</b>   | 6.50 |
| <b>Spicy bloody Mary</b>   | 6.50 |
| <b>Glass of prosecco</b>   | 5.95 |
| <b>Bellini</b>   | 6.25 |
| <b>Pink grapefruit &amp; basil Tequila sour</b>                            | 7.00 |
| <b>Bottle of house Champagne £10 off Mon-Fri</b><br>(with meal 12:00-8:00) |      |

## Side Orders

|   |      |
|---|------|
| <b>Broccoli Hollandaise (v&amp;g)</b>         | 3.95 |
| <b>Sautéed green beans (v&amp;g)</b>          | 3.00 |
| <b>Mediterranean vegetables (v&amp;g)</b>     | 3.50 |
| <b>Seasonal vegetable selection (v&amp;g)</b> | 3.50 |
| <b>New potatoes (v&amp;g)</b>                 | 2.75 |
| <b>Truffle &amp; parmesan fries</b>           | 5.00 |
| <b>Chipped potatoes</b>                       | 2.25 |
| <b>Sweet potato fries</b>                     | 3.50 |
| <b>Gem heart salad- vinaigrette (v&amp;g)</b> | 3.00 |
| <b>Spinach &amp; parmesan salad (g)</b>       | 3.50 |
| <b>Garni</b>                                  | 4.95 |

## Desserts

|   |      |
|---|------|
| <b>Pecan pie (v)</b>                              | 5.75 |
| vanilla ice cream                                 |      |
| <b>Dark chocolate pot (v)</b>                     | 5.25 |
| Drambuie cream                                    |      |
| <b>White chocolate &amp; Bailey's parfait (v)</b> | 5.25 |
| chocolate sauce - blueberry compote               |      |
| <b>Baked vanilla cheesecake (v)</b>               | 5.25 |
| berry compote                                     |      |
| <b>Orange and mandarin trifle</b>                 | 5.25 |

|   |      |
|---|------|
| <b>Apple &amp; rhubarb crumble (v)</b>                    | 5.25 |
| topped with vanilla ice cream                             |      |
| <b>Ices (v – per scoop)</b>                               | 1.95 |
| chocolate, strawberry, vanilla                            |      |
| <b>Fruit sorbet (v&amp;g – per scoop)</b>                 | 1.95 |
| blackcurrant, lemon, mango                                |      |
| <b>Celtic cheese</b> 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-finish

### Starters

|  |      |
|--|------|
| <b>Soup of the day (v)</b>   | 4.95 |
| <b>Panetta &amp; king prawn skewer (g)</b><br>tomato and onion salad                     | 7.75 |
| <b>Smoked salmon (g)</b><br>pickled capers, onion & cucumber salad                       | 7.95 |
| <b>Bang bang shrimp</b>  | 6.95 |
| <b>Duck spring rolls</b><br>sweet chilli pickle  | 6.95 |
| <b>Fried chicken crispers</b><br>honey mustard dip                                       | 6.95 |
| <b>Classic Caesar salad</b><br>garlic croutons - anchovies - Parmesan                    | 6.95 |
| <b>Chicken liver pate</b><br>homemade chutney and toast                                  | 6.95 |
| <b>Homemade fishcakes</b> 6.95/12.95<br>crab, prawn & crayfish - American cocktail sauce |      |
| <b>Seared scallops (g)</b> 8.95/16.50<br>garlic butter - bacon salad                     |      |
| <b>King prawn cocktail (g)</b> 8.95<br>spicy bloody Mary sauce                           |      |
| <b>Portobello mushroom (v&amp;g)</b> 6.95<br>stuffed with blue cheese and leek           |      |
| <b>Asparagus Hollandaise (v&amp;g)</b> 6.95  |      |
| <b>Avocado on ciabatta (v)</b> 6.95<br>pico de gallo                                     |      |

### Main Courses

|   |  |
|---|--|
| <b>Braised beef short rib (g)</b> 16.50<br>roasted garlic mashed potatoes - Bourbon jus           |  |
| <b>Slow roasted shoulder of lamb (g)</b> 16.50<br>minted new potatoes                             |  |
| <b>Calves liver &amp; crispy bacon (g)</b> 17.00<br>mashed potatoes - mushrooms – onion gravy     |  |
| <b>Fresh grilled fillet of plaice (g)</b> 15.95<br>lemon butter - new potatoes                    |  |
| <b>Deep fried cod &amp; chips</b> 13.95<br>salt & vinegar mushy peas                              |  |
| <b>Pan fried sea bass (g)</b> 14.95<br>Mediterranean vegetables                                   |  |
| <b>Sautéed salmon (g)</b> 13.95<br>spinach and strawberry salad – goats cheese and balsamic glaze |  |
| <b>Wild mushroom &amp; truffle oil risotto (g)</b> 10.95  |  |
| <b>Crab, asparagus and pea risotto (g)</b> 11.95  |  |
| <b>8oz rib eye steak (fat runs throughout)</b> 18.95<br>Béarnaise or peppercorn sauce - chips     |  |
| <b>8oz Fillet steak</b> 23.50<br>Béarnaise or peppercorn sauce - chips                            |  |
| <b>Add panetta wrapped king prawn skewer to above steaks (g)</b> 2.75                             |  |
| <b>Margarita chicken (g)</b> 13.95<br>lime marinated chicken – broccoli - new potatoes            |  |
| <b>Chicken &amp; bacon Caesar salad</b> 11.50   |  |

### Daily Specials

#### Monday

Homemade spaghetti carbonara 7.50

#### Tuesday

Chilli tortilla pie with guacamole 7.95

#### Wednesday

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

#### Thursday

Lamb shank (g) 15.95  
roasted garlic mashed potatoes – garden peas

#### Friday

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

#### 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

|   |      |
|---|------|
| <b>Tequila sunrise</b>                          | 6.50 |
| <b>Spicy bloody Mary</b>                        | 6.50 |
| <b>Glass of prosecco</b>                        | 5.95 |
| <b>Bellini</b>                                  | 6.25 |
| <b>Pink grapefruit &amp; basil Tequila sour</b> | 7.00 |

### LOBSTER

|   |  |
|---|--|
| <b>Half Lobster</b> 19.95<br>served cold - garlic aioli - Asian slaw - chips  |  |
| <b>Whole Lobster</b> 35.95<br>served cold - garlic aioli - Asian slaw - chips |  |
| <b>Lobster Mac 'n' cheese</b> 11.50   |  |

### Side Orders

|   |      |
|---|------|
| <b>Broccoli Hollandaise (v&amp;g)</b>         | 3.95 |
| <b>Sautéed green beans (v&amp;g)</b>          | 3.00 |
| <b>Mediterranean vegetables (v&amp;g)</b>     | 3.50 |
| <b>Seasonal vegetable selection (v&amp;g)</b> | 3.50 |
| <b>New potatoes (v&amp;g)</b>                 | 2.75 |
| <b>Truffle &amp; parmesan fries</b>           | 5.00 |
| <b>Chipped potatoes</b>                       | 2.25 |
| <b>Sweet potato fries</b>                     | 3.50 |
| <b>Gem heart salad- vinaigrette (v&amp;g)</b> | 3.00 |
| <b>Spinach &amp; parmesan salad (g)</b>       | 3.50 |
| <b>Garni</b>                                  | 4.95 |

### Desserts

|   |  |  |
|---|--|--|
| <b>Pecan pie (v)</b> 5.75<br>vanilla ice cream  |  | <b>Apple &amp; rhubarb crumble (v)</b> 5.25<br>topped with vanilla ice cream |
| <b>Dark chocolate pot (v)</b> 5.25<br>Drambuie cream  |  | <b>Ices (v - per scoop)</b> 1.95<br>chocolate, strawberry, vanilla           |
| <b>White chocolate &amp; Bailey's parfait (v)</b> 5.25<br>chocolate sauce - blueberry compote |  | <b>Fruit sorbet (v&amp;g -per scoop)</b> 1.95<br>blackcurrant, lemon, mango  |
| <b>Baked vanilla cheesecake (v)</b> 5.25<br>berry compote                                     |  | <b>Celtic cheese</b> with homemade walnut bread & chutney 7.25               |
| <b>Orange and mandarin trifle</b> 5.25  |  |  |

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## 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            |
| <b>Red</b>   |       |              |                  |
| 51. Marktree, Merlot & Cabernet Sauvignon, Aus       | 4.65  | 6.20         | 18.50            |
| 52. Grand Cape, Shiraz, South Africa                 | 4.85  | 6.35         | 18.95            |
| 53. Sierra Grande Merlot, Chile                      | 4.90  | 6.50         | 19.50            |
| <b>Rose</b>  |       |              |                  |
| 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            |
| <b>Sparkling</b>                                     |       |              |                  |
|  |       | <b>125ml</b> | <b>Btl.</b>      |
| 92. Prosecco, La Dolci Colline, Italy                |       | 5.95         | 21.75            |
| <b>Dessert</b>                                       |       |              |                  |
|  |       | <b>100ml</b> | <b>Btl 500ml</b> |
| 22. Tabali, Late Harvest Muscat, Chile               |       | 5.95         | 21.50            |
| <b>Bottles</b>                                       |       |              |                  |
| <b>White Wines</b>                                   |       |              |                  |
| 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 Tufiers, 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            |
| <b>Rose Wines</b>                                    |       |              |                  |
| 83. Rimauresq Cotes de Provence Rose, France         |       |              | 24.00            |
| 84. Artesa Rioja Rosado, Spain                       |       |              | 18.95            |
| 86. Pasquiers Grenache Rose, France                  |       |              | 19.95            |
| <b>Red Wines</b>                                     |       |              |                  |
| 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. Chateauneuf 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            |
| <b>Champagne &amp; Sparkling wines</b>               |       |              |                  |
| 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               |
| <b>Whisky 50ml</b>  |                    |
| 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              |
| <b>Gin 50ml</b>   |                    |
| 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               |
| <b>Rum 50ml</b>   |                    |
| 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               |
| <b>Vodka 50ml</b>   |                    |
| Smirnoff (alc. 37.5%)   | 4.65               |
| Absolut (alc. 40%) Absolut citron (alc. 40%)                      | 5.50               |
| Grey Goose (alc. 40%)   | 6.25               |
| <b>Brandy 50 ml</b>   |                    |
| 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          |
| <b>Port 50ml</b>  |                    |
| Taylor's late bottled vintage (alc. 20%)                          | 6.00               |
| Liqueurs  | 5.30               |
| <b>Sherry, Vermouths &amp; Aperitifs - 50ml</b>                   |                    |
|   | 4.30               |
| <b>Soft Drinks</b>  |                    |
| 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               |
| <b>Hot beverages</b>  |                    |
| 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