

Served from 12noon to 9pm

* Supplements may apply
(dinner bed & breakfast guests only)



OSBORNE'S

RESTAURANT & LOUNGE BAR

We pride ourselves in being awarded the
Cask Marque accreditation for serving
the perfect pint of cask conditioned ale.

Please ask your server for details
on today's selection.

Menu

Small plates

Whitby Crab Arancini , herb & citrus mayo	7.50
Champagne Battered Cod Bites , tartare hollandaise	6.50
Beef Cheek Croquettes , horseradish cream	7.50
Salt 'n' Pepper Squid , lime & coriander mayo	7.00
Goats Cheese & Heather Honey Bon Bons , wild garlic pesto (VG)	6.50
Crispy Whitebait , devilled mayo	7.00
Northern Fried Chicken Wings , blue cheese dressing	6.50
Black-pudding Fritters , mustard mayo	6.50
Pickled Mussels & cockles	4.00
Kalamata Olives , chilli, citrus (VG)	4.00
Pigs in Blankets , whole grain mustard, honey	5.00

Mains

8-10 oz North Sea Cod , Champagne batter, hand cut chips, mushy peas, tartare sauce, lemon (DF, GF/A)	17.00
Chicken Schnitzel , house slaw, fried hens egg, truffle dressing, rocket & parmesan salad, fries	16.00
Steak 'n' Ale Pie , hand cut chips, bone marrow gravy & garden peas	17.00
Whitby Scampi , hand cut chips, tartare sauce, garden peas, lemon (DF)	15.00
The Victoria Sizzler (ask your server for today's choice), aromatic rice and coriander (DF, GF, VG/A)	17.50
Victoria Curry of the Week , fragrant rice, poppadom & mango chutney	15.00
Radford's Beef Burger , Duke of Wellington blue, classic garnish, beer chutney & fries	15.00
Spiced Bean Burger , charred halloumi, vegan garden herb aioli, classic garnish, fries (VG, VE/A)	15.00
Marinated Tomato, Roasted Pepper & Herb Paella , olive tapenade, spring onion fritter & chilli oil (VG/VE)	15.00

Sandwiches

Served 11am to 6pm

Served in Stonehouse Brown or White Bomb or gluten free bread,
with Yorkshire crisps, salad & coleslaw.

Hot

Local Sausage & house chutney	8.50
Chicken Club toasted ciabatta , bacon, tomato, gem lettuce, herb mayonnaise	10.00
Radford Steak caramelised onion jam , Duke of Wellington blue cheese	11.00

Cold

Local Sausage & house chutney	8.50
Prawn marie rose	10.00
Yorkshire Ham & beer chutney	8.00
Cheese Savoury & pickle	7.50
Tuna mayonnaise	7.50
Smoked Salmon cucumber & cream cheese	10.00

Desserts, Cakes & Scones

Our freshly baked cakes and scones are produced locally and delivered daily.

Victoria Ice Cream Sundae	8.00
Sticky Toffee Pudding, toffee sauce & vanilla bean cream ice-cream	8.00
Dark Chocolate Brownie, candied hazelnuts, clotted cream ice-cream	8.00
Trio of Yorkshire Cheeses, crackers, homemade tea loaf, beer chutney, grapes, celery, truffled honey, pickled walnut Butter	11.00
Selection of Yorkshire ice-creams	6.00
Selection of sorbets	6.00
Plain / Fruit / Cherry / Cheese Scone	3.50
Scone with jam	4.00
Cream Scone with jam & cream	4.50
Cheese Scone with chef's own chutney	4.00
Toasted Tea Cake & butter	4.00

Starters

Soup of the Season , toasted focaccia butter, sea salt (VG)	7.00
Moules Provençale , toasted focaccia, lemon	9.00/16.00
Prawn Cocktail , marie rose sauce, crisp lettuce, brown bread, seaweed salted butter, lemon (DF, GF/A)	10.00
Chicken Liver Parfait , pickled onion & herb butter, toasted ciabatta house chutney	9.00
Yellison Goats Curd & Caramelised Onion Tart , pesto, rocket (VG)	9.00
Risotto of Asparagus , saffron & spring herbs, vegan cheddar, hedgerow ssalad (VG, VE)	8.00/16.00
Tempura of Seasonal Vegetables , curried vegan mayonnaise, sweet n sour sultanas, charred lime (VG, VE)	7.00/14.00

Sharing Platters

Yorkshire Ploughman's, Sheffield Forge Henderson's infused red,
Duke of Wellington blue cheese, house pickles, local pork pie, charcuterie, beer chutney,
toasted focaccia, butter & sea salt **22.00**

5 Piece Yorkshire Cheese Board, Duke of Wellington blue, Wave cheddar blended
with Scarborough seaweed, Northern flat-capper brie, Sheffield Forge Hendersons
infused red, Britannia cheddar, homemade tea loaf, biscuits, beer chutney, grapes, celery,
truffled moors honey, pickled walnut butter **22.00**

Seafood Platter for Two, cod goujons, whitebait, prawn cocktail, Lindisfarne oysters,
smoked salmon, salt & pepper squid, moules provençale, squid ink aioli,
shellfish crackers & lemon (DF, GF/A) **48.00**

Sides

Coleslaw	2.00	Dianne Sauce	3.00
Skin-on Fries	3.00	Baked Beans	2.00
Hand Cut Chips	4.50	Garlic Bread	4.00
Truffled Parmesan Fries	4.50	Onion Rings	4.00
Garden Salad	4.50	Garlic Butter	2.00
Bread & Butter	1.50	Garden / Mushy Peas	2.00
Peppercorn Sauce	3.00	Gravy Boat	2.00

Light bites & children 7.00

Cheeseburger & chips
Pasta , tomato sauce, garlic bread (VG)
Sausage , mash, gravy, peas
Cod Bites , chips, peas

Special Coffee 7.50

Classic Irish , Jameson Irish Whiskey with heavy cream
The Irish Smooth , Baileys Irish Cream
The Italian Job , Disaronno with heavy cream
The Victoria Royale , Grand Marnier topped with heavy cream
Mexican Luxury Hot Chocolate , Kahlua, topped with marshmallows & whipped cream

Hot Drinks

Our rain forest alliance coffees are made from fresh ground coffee beans every time.

Pot of Yorkshire Tea for one	3.00
Traditional Earl Grey Tea	3.00
Fruit Tea	3.00
Hot Chocolate	3.50
Luxury Hot Chocolate , marshmallows & topped with cream	4.50
Espresso short intensely flavoursome Italian style	3.00
Americano served black	3.20
Flat White , ground coffee & topped with foamed milk	3.50
Cappuccino with a frothy topping & dusted with chocolate	3.50
Latte , blended with smooth steamed milk	3.50
Mocha , indulgent blend of espresso & hot chocolate with smooth steamed milk	3.60

HOTEL VICTORIA, ROBIN HOOD'S BAY • 01947 880205 • INFO@VICTORIARHB.COM • VICTORIARHB.COM

If you are concerned about any food allergies or intolerances, please speak to any member of the team, who will be delighted to assist.

(DF/A)=DAIRY-FREE/AVAILABLE, (GF/A)=GLUTEN FREE/AVAILABLE, (VE/A)=VEGAN/AVAILABLE, (VG/A)=VEGETARIAN/AVAILABLE

All prices are inclusive of VAT at the time of service. A discretionary gratuity of 10% is added to the total bill and divided fairly between the staff and independently from the business.