

Served from 5pm 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.

A La Carte Menu

Starters

- Victoria Soup of the Season**, Toasted Focaccia, Butter, Sea Salt (VG, GF) **7.00**
- Chicken Liver Parfait**, Pickled Onion & Herb Butter, House Chutney, Toasted Ciabatta **9.00**
- Smoked Salmon Fishcake**, Buttered Spring Greens, Champagne & Caviar Velouté, Citrus Salad **10.00**
- Carpaccio of Smoked Yorkshire Venison**, Juniper & Dandelion Mayonnaise, Pickled Mushroom, Radish, Sourdough & Poppy Seed Croutes (DF, GF/AV) **13.00**
- Prawn Cocktail**, Marie Rose Sauce, Crisp Lettuce, Brown Bread, Seaweed Salted Butter, Lemon (DF, GF/A) **10.00**
- Risotto of Asparagus**, Saffron & Spring Herbs, Vegan Cheddar, Hedgerow Salad (VG, VE) **8.00/16.00**
- Tempura of Seasonal Vegetables**, Curried Vegan Mayonnaise, Sweet & Sour Sultanas, Charred Lime (VG, VE) **7.00/14.00**

Mains

- Braised Pork Belly**, Crackling Crumb, Spring Colcannon, Black Pudding Bon-Bon, Pickled Apple, Spiced Cider Cream **24.00**
- 8-10oz North Sea Cod in Champagne Batter**, Hand Cut Chips, Tartare Sauce, Mushy Peas & Lemon (DF, GF/A) **17.00**
- 8oz Sirloin of Yorkshire Beef**, Café De Paris Butter, Hand Cut Chips, Roast Tomato & Flat Mushroom, Rocket Salad **36.00***
- Pan Fried Fillet of Bream**, Yorkshire Asparagus & Saffron Risotto, Chorizo Fritter, Salsa Verde, Spring Hedgerow Salad **23.00**
- Victoria Steak 'n' Ale Pie**, Hand Cut Chips, Bone Marrow Gravy, Garden Peas **17.00**
- Spiced Bean Burger**, Charred Halloumi, Vegan Garden Herb Aioli, Classic Garnish, Fries (VG, VE/A) **15.00**
- Caramelised Onion, Charred Asparagus & Yorkshire Blue Cheese Tart**, Spring Onion, Pickled Radish & Watercress Salad (VG) **15.00**
- Marinated Tomato**, Roasted Pepper & Herb Paella, Olive Tapenade, Spring Onion Fritter & Chilli Oil (VG/ VE) **15.00**

Sides 4.50

Seasonal Vegetables • Garden Salad • Hand Cut Chips • Truffled Parmesan Fries

Desserts

- Sticky Toffee Pudding**, Toffee Sauce, Vanilla Ice Cream **8.00**
- Caramelised Banana-Banoffee Tart**, Salted Caramel Ice Cream **9.00**
- White Choc & Cardamon Panna Cotta**, Honeycomb, Steeped Fruits **9.00**
- Trio of Yorkshire Cheeses**, Crackers, Homemade Tea Loaf, Beer Chutney, Grapes, Celery, Truffled Honey, Pickled Walnut Butter **11.00**
- 5 Piece Yorkshire Cheese Board**, Crackers, Homemade Tea Loaf, Beer Chutney, Grapes, Celery, Truffled Honey, Pickled Walnut Butter **16.00**
- Dark Chocolate Brownie**, Candied Hazelnuts, Vegan Vanilla ice Cream (VG, VE) **8.00**
- Seasonal Fruit Eton Mess**, Berry Sorbet (VG, VE) **7.50**
- Selection of Ice Creams & Sorbets** (VE, VG) **6.00**

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

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.