



The Great British Roast at Osborne

We hope you enjoy your Sunday lunch with us and thank you for choosing to dine at Osborne. The dining room you are sitting in was once Queen Victoria's private chapel – a place of reflection, now transformed into a space for sharing good food and company.

Apéritif

Mermaid Gin and Fever-Tree Tonic £6.80

Bel Canto Prosecco, Italy, 20cml bottle £8.80

Hawkstone Lager or IPA, 330ml 4.8% £4.95

Starters

Ham Hock Terrine (GFR) (353 kcal) £7.95

Pressed ham hock, piccalilli, sourdough toast, pickles

Osborne Walled Garden Broth (V) (GFR) (551 kcal) £6.25

Roasted root vegetable and pearl barley broth, sourdough, Netherend Butter

Salt and Pepper Squid (480 kcal) £7.95

Crispy fried squid, salt and pepper seasoning, burnt lemon, citrus aioli

The Heritage Roast

Served with roasted potatoes, carrot, swede and parsnip mash, seasonal walled garden greens, braised red cabbage, pan gravy

Roast Topside of Steyne Farm Beef, Yorkshire Pudding, Horseradish Sauce (GFR) (1283 kcal) £19.95

(Recommended wine pairing - Xavier Milhade 2021 'XM' Bordeaux Supérieur 75cl bottle £29.5)

Roast Loin of British Pork, Baked Osborne Apple Sauce, Apricot Stuffing (GF) (1001 kcal) £16.95

Roast Turkey, Pig in Blanket, Apricot Stuffing (GFR) (1001 kcal) £19.95

Butternut Squash and Lentil Wellington, Mushroom and Onion Gravy (VG) (1250 kcal) £16.95

Extras

Cauliflower cheese bake, herb breadcrumbs (V) (GFR) (270 kcal) £4.50

Roast potatoes (VG) (GF) (202 kcal) £2.95

Yorkshire Pudding (V) (149 kcal) £0.95

(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN FREE | (VGR) VEGAN ON REQUEST | (GFR) GLUTEN FREE ON REQUEST

ADULTS NEED AROUND 2000 CALORIES A DAY

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Puddings

Osborne Custard Tart (V) (572kcal) £7.50

Classic egg custard tart, nutmeg, Victoria plum compote

Victorian Spotted Dick (V) (616 kcal) £7.50

Light suet sponge, apple, raisins, soft toffee, vanilla custard

Hot Drinks

Pot of House Tea for One £2.60 / for Two £5.20

Specialty Tea (1 kcal) £2.70

(Earl Grey / Chamomile / Lemon & Ginger / Green / Cranberry & Raspberry / Peppermint)

Double Espresso (1 kcal) £3.00

Macchiato (6 kcal) £3.00

Flat White (69 kcal) £3.40

Americano (69 kcal) £3.20

Cappuccino (86 kcal) £3.50

Latté (134 kcal) £3.50

Mocha (174 kcal) £3.90

Hot Chocolate (252 kcal) £3.50

Deluxe Hot Chocolate (252 kcal) £4.00

(Cream, chocolate flake, mini marshmallows)

Dining at Osborne

Dining was an important part of life here, where meals reflected both royal tradition and the couple's shared love of good food and hospitality.

To accompany our roast beef, we've selected a Claret, a nod to Prince Albert's love for Bordeaux wine – he was even gifted a vineyard there.

Many dishes today are inspired by original recipes from the royal archives, such as Fish Gratin, Ham Hock and Prince Albert's favourite – Spotted Dick.

It was Queen Victoria who helped popularise course by course dining, known as 'Service à la Russe', replacing old fashioned ways of serving all dishes at once. This elegant style of dining became a hallmark of Victorian refinement and is still followed in formal dining today.

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