AA Rosette award for culinary excellence 2026

Made in Yorkshire Food & Drink Champion

HOTEL VICTORIA
ROBIN HOOD'S BAY

Drinks Menu

Served 5 - 9pm

OSBORNE'S RESTAURANT MENU

NIBBLES

Focaccia Bread, olive oil, aged balsamic (VG/VE/DF)(GF/A) **6.00**
Kalamata Olives, chilli, citrus (VG/VE/GF/DF) **5.00**
House Sweet & Spiced Nuts & Seeds (VG/VE/GF/DF) **5.00**
Pigs in Blankets, honey & grain mustard (GF/DF) **7.00**

TO START

Soup of the Season, focaccia, whipped seaweed salted butter (VG)(VE/GF/DF/A) **8.50**

Whitby Crab Tortellini, lobster bisque, herring caviar, pickled shallot rings, compressed cucumber, Dale End cheddar & sunflower seed crackers, lobster oil, herbs **15.00**

Carpaccio of Lightly Cured Cannon of Lamb, Roast & Marinated Artichoke, spiced winter squash puree, pickled wild mushrooms, candied walnuts, quails egg, parsnip crisps, baby herbs (GF/DF) **14.00**

Pan fried King Scallops, spiced celeriac puree, toasted nuts & seeds, crispy York ham, pickled apple pearls, micro herbs (GF/DF/A) **14.00**

TO FOLLOW

Surf & Snout Slow Braised & Maple Glazed Belly Pork, pan fried king scallops, buttered winter brassica, pickled heritage carrots, black pudding bon bons, spiced apple & bourbon ketchup, fennel seed crackling (GF/DF/A) **26.00**

Pan Fried Fillet of Salmon, winter herb gnocchi, heritage tomato, mixed bean, artichoke, nduja & Scarborough Fair Herb ragout, spiced squash puree, paprika roast pumpkin seeds, Yorkshire pecorino, chilli oil (GF/DF/A) **23.00**

Ale Braised Daube of Yorkshire Beef, horseradish mashed potato, bourguignonne garnish, pinot noir juices, parsnip crisps **24.00**

Luxury North Sea Fish & Shellfish Stargaze Pye, scallops, salmon, mussels, haddock, shell on crevette & samphire in a tarragon & citrus velouté, Dale End cheddar mashed potato & winter herb crumb, little caesar salad 'n' crispy tempura anchovies **23.00**

VEGETARIAN & VEGAN

Caramelised Roscoff Onion & Poached Fig Tartlet, whipped Yellison goats curd & heather honey mousse, beetroot & fennel seed tuile, baby watercress, mustard dressing (VG) **13.00**

Tempura of Seasonal Vegetables, spiced celeriac puree, paprika roasted pumpkin seeds, sweet n sour sultans, curried vegan mayo, coriander, lime (VG/VE/DF)(GF/A) **10/19.00**

Roast Squash Ravioli, fricassee of truffled creamed wild mushrooms & hedgerow herbs, toasted nuts & seeds, shaved Yorkshire pecorino, crispy brassica (VG) **11/20.00**

Heritage Tomato, Mixed Bean, Artichoke & Scarborough Fair Herb Cassoulet, charred sourdough, roast garlic & saffron 'aioli', vegan 'Sheese', chilli oil (VG/VE)(DF/GF/A) **10/19.00**

SIDES

Hand Cut Chips	**4.00**
Truffled Parmesan Fries	**5.00**
Caesar Salad, Crispy Anchovies	**6.00**
Clementine 'n' Spice Carrots	**4.00**
Sweet & Sour Braised Red Cabbage	**4.00**
Horseradish Mashed Potato	**4.00**

TO FINISH

Dark Chocolate Cremieux Tart, mulled cherries, white choc & cardamon ice cream, honeycomb, lime & fennel seed tuile **10.00**

Citrus Poached Plum & Apple Crumble, cinnamon & stem ginger crumb, cherry ripple ice cream **10.00**

Trio of Autum 'n' Winter Puddings, caramelised rice pudding & mulled spiced poached pear, steamed clementine, heather honey & fig cake, mince pie & ice cream **10.00**

Vegan Dark Chocolate & Almond Brownie, mulled cherries, candied walnuts, winter berry sorbet (DF) **10.00**

Selection of 3 or 5 Yorkshire Cheese's, crackers, truffled heather honey, house chutney, tea loaf, celery, grapes, pickled walnut butter (GF/A) **14/19.00**

HOTEL VICTORIA, ROBIN HOOD'S BAY 01947 880205 INFO@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