

# Theatre Cafe MENU

**OSO**  
ARTS CENTRE

## BREAKFAST + BRUNCH

**AVOCADO SMASH ON SOURDOUGH** £6.50 served with green salad and seeds (add feta or bacon £2)

**SCRAMBLED EGG ON SOURDOUGH** £5.50 served with green salad and seeds (add bacon or mushrooms £2.00)

**MUSHROOMS ON SOURDOUGH** £5.50 served with green salad and seeds (add bacon or scrambled egg £2.00)

**SMOKED SALMON AND CREAM CHEESE BAGEL** £6.50 served with green salad and seeds

**LOCAL BUTCHER'S BACON IN A BRIOCHE ROLL** £5  
**LARGE BAGUETTE** £6 served with a choice of sauces

**HAM & CHEESE CROISSANT** £4.50 served hot or cold

**TOASTED SOURDOUGH OR BAGUETTE** £2.50 served with jam, marmalade or Marmite

**CELTIC BAKERS BUTTER CROISSANT** £2.40  
(add butter and jam 50p)

**PAIN AU CHOCOLAT** £2.60

**PAIN AU RAISIN** £2.60

**LUXURY ALMOND CROISSANT** £3.60

**STICKY CINNAMON BUN** £3.60

**MUFFIN** £3.00

**PORTUGUESE TART** £2.20

## COFFEE + TEA

**CAPPUCCINO** £3.40 | **LATTE** £3.40 | **AMERICANO** £3.30  
**FLAT WHITE** £3.30 | **MOCHA** £3.60 | **ICED COFFEE** £3.70

**ESPRESSO** £3.00 | **MACCHIATO** £3.20 | **CORTADO** £3.20

- Extra shot £1.50
- Syrup 65p

**BABYCCINO** £1.50

**BREAKFAST TEA** £2.30 | £4.50 Pot

**CLIPPER ORGANIC TEA** £2.40 | £4.70 Pot

Earl Grey; Green Tea; Mint; Lemon & Ginger; Camomile

**CHAI LATTE** £3.50 | **DIRTY CHAI LATTE** £4.00

**HOT CHOCOLATE** £3.50 (add whipped cream 50p)

**FOOD ALLERGIES:** If you have an allergy please notify a member of staff before placing your order. All food is prepared in a small kitchen so we cannot guarantee that food is free from cross-contamination

## LUNCH

**SOUP OF THE DAY** £5.75 A hearty bowl of home-made soup served with toast

**HOT DISH OF THE DAY** £9.00 Daily choice prepared by the OSO Chef (add a 175ml glass of house wine £14)

**VEGGIE PASTA DISH OF THE DAY** £7.50 served with salad (children's portion £5.00)

**OSO KITCHEN SUPER SALADS** £8.50 A selection of healthy and delicious homemade salads. Option to add:

- Cup of soup £3.00
- Avocado smash £2.50
- Chicken £3.00
- Smoked salmon £3.50

**SAVOURY PASTRIES OF THE DAY** Selection of individually priced treats including:

- **HOMEMADE QUICHES** £5.50
- **HOMEMADE SAUSAGE ROLLS** with fig chutney £5.20
- **AUTHENTIC LEBANESE BOREK** £5.30
- **CELTIC BAKERS MUSHROOM ROLLS** £4.00

(add a salad £2.00)

**DAILY SANDWICHES, BAGUETTES & TOASTED PANINI** £4-6.25 (add a salad £2.00)

## CAKES + DESSERTS

**DAILY SELECTION OF DELICIOUS CAKES** £2.50- £5

**JUDE'S ICE CREAM** £3.50 | **MAGNUM** £2.70 | **FAB** £2.50

## SOFT DRINKS

**COKE** £1.50 regular or diet

**HARROGATE WATER** £1.50 still or sparkling

**FENTIMANS** £3.00 Ginger Beer; Rose Lemonade; Wild English Elderflower

**FEVER TREE TONIC WATER** £2.00

**INNOCENT JUICE** £2.20 orange or apple

**INNOCENT KIDS SMOOTHIE** £2.00

## BAR SNACKS

**REAL CRISPS** £2.00 | **PRINGLES** £2.50

**PRETZELS** £2.20 | **POM BEARS** £1.20

**OSO ROSEMARY ROASTED NUTS** £4.80 | **SMOKED ALMONDS** £4.80 | **SELECTION OF OLIVES** £4.50

**BEER, CIDER + SPIRITS** Please ask at bar

**Wifi: OSOGuest** - No password needed

# WINE LIST

## WHITE

175ml | 250ml | bottle\*

### CHÂTEAU FONTARÈCHE TRADITION BLANC 2021

**Vin de Pays d'Oc** £7.50 | £9.50 | £23.00  
Delicious blend of Colombard, Vermentino & Sauvignon Blanc. Fresh citrus and peach aromas on the nose and palate

### KAIKEN CLASICO, MENDOZA CHARDONNAY 2021

**Mendoza, Argentina** £8.50 | £11.50 | £26.00  
Golden in colour with green hues. On the nose there are notes of green apple, pear and nuances of tropical fruit. It is soft on the palate with balanced acidity and a bright, refreshing finish

### QUINTA DA PEDRA ALTA, PEDRA A PEDRA BRANCO Douro, Portugal 2021/2 (bottle only) £29.00

Delicate aromas of citrus fruits, together with grapefruit and tropical notes. Bursting with citrus, passion fruit and pineapple flavours with great texture and a lingering salty finish

### FRAMINGHAM MARLBOROUGH PINOT GRIS 2021

**Marlborough, New Zealand** (bottle only) £35.00

This wine delights with its rich gold colour and mellow aromatics reminiscent of pear, apple, quince, dough and cream, with a touch of wood smoke. On the palate, it has generous flavours of stone fruit and custard with a balanced acidity. A delicious addition to our Summer Season list!

## RED

175ml | 250ml | bottle\*

### CHÂTEAU FONTARÈCHE ROUGE 2022,

**Vin de pays de l'Aude** £7.50 | £9.50 | £23.00  
A blend of Grenache, Carignan, Syrah & Mourvedre. Red berry fruit with hints of spice on the nose and palate

### KAIKEN CLASICO, MENDOZA CABERNET SAUVIGNON 2020/1 Mendoza, Argentina

£8.50 | £11.50 | £26.00  
Aromas of cedar, vanilla and cassis are the best part of this Cabernet. Flavours of vanilla and spice soften and enrich a scrummy plum and red-berry fruit, then finish with complexity and smoky notes

### QUINTA DA PEDRA ALTA, PEDRA A PEDRA TINTO 2018 Douro, Portugal (bottle only) £29.00

Full flavoured, red and blue fruited wine, with good structure, balanced acidity and a long finish

### FRAMINGHAM, MARLBOROUGH PINOT NOIR 2020

**Marlborough, New Zealand** (bottle only) £37.00

A complex nose with savoury notes of smoked meat and spice, along with cherry, plum and floral nuances. Ripe and rounded on the palate with flavours of red berry compote and plum. Well-integrated tannins give the wine a balanced structure. Delicious!

## ROSÉ

175ml | 250ml | bottle\*

### PROVA No.6 ROSE 2021/2

£9.00 | £12.00 | £30.00  
Showing delicate aromas of red fruits, together with a floral lift, this Rosé is bursting with strawberries and raspberries with great texture and a sustained finish

### CHATEAU BEAULIEU 'CUVÉE ALEXANDRE' 2022

**Coteaux d'Aix en Provence** (bottle only) £36.00

From a chateau built in 1576 as a stronghold for King Henry III, this wine offers a blend of Grenache, Cabernet Sauvignon, Syrah, Cinsault and Vermentino. It is very pale in colour with fresh wild strawberry and redcurrant aromas and notes of juicy white peach and pear. Rounded on the mid-palate, it has great levels of natural acidity which give the wine its refreshing finish. A quite delicious rose for the summer.

## SPARKLING

125ml | bottle

### JEAN-LOUIS DENOIS Méthode Traditionnelle

**Chardonnay-Pinot Noir Brut NV** £8.50 | £34.00

A flagship cuvée from Denois. Traditionally fermented near Limoux using the noble varieties of Chardonnay and Pinot Noir. A serious alternative to good artisan champagne and quite delicious!

\*Wines sold by the glass are available in a 125ml measure on request.

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