

Theatre Cafe MENU

OSO
THE THEATRE ON
BARNES POND

BREAKFAST & BRUNCH

AVOCADO SMASH ON SOURDOUGH £7.00 Served with green salad and seeds (add feta £2.00)

SCRAMBLED EGG ON SOURDOUGH £6.50 Served with green salad and seeds

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

LOCAL BUTCHER'S BACON IN A BRIOCHE ROLL £5.50 with a choice of sauces (Saturdays & Sundays only)

HAM & CHEESE CROISSANTS £4.50 Served hot or cold

TOASTED SOURDOUGH £3.00 Served with jam, marmalade or Marmite

CELTIC BAKERS BUTTER CROISSANT £2.50 with butter and jam £2.60 | **PAIN AU CHOCOLAT** £2.60 | **PAIN AU RAISIN** £2.60 | **LUXURY ALMOND CROISSANT** £3.60 | **MUFFINS** £3.20 | **PORTUGUESE TARTS** £2.30

COFFEE + TEA

CAPPUCCINO | LATTE £3.50

MOCHA £3.60

AMERICANO £3.20

FLAT WHITE £3.30 | **ICED COFFEE** £4.00

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

★ Extra shot £1.50

★ Syrup 65p

BABYCCINO £1.50

BREAKFAST TEA £2.50 | £4.50 Pot

CLIPPER ORGANIC TEA £2.80 | 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 and marshmallows 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 £6.00 A hearty bowl of home-made soup served with toast

HOT DISH OF THE DAY From £9.00 Daily choice prepared by the OSO Chef (add a 125ml glass of house wine £14)

OSO KITCHEN SUPER SALADS £9.00 A selection of healthy and delicious homemade salads.

SAVOURY PASTRIES OF THE DAY Selection of individually priced treats including

★ **HOMEMADE QUICHES** £5.50

★ **HOMEMADE SAUSAGE ROLLS** £5.20

★ **AUTHENTIC LEBANESE BOREK** £5.30

Add a salad £2.00

DAILY SANDWICHES or TOASTED PANINI £5.75 (add a salad £2.00)

CAKES + DESSERTS

A DAILY SELECTION OF DELICIOUS CAKES £3.00-£5.00

CRITERION 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 various flavours

FEVER TREE TONIC WATER £2.00 (150ml)

INNOCENT JUICE £2.50

PIP KID'S SMOOTHIE £2.00

BAR SNACKS

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

A SELECTION OF SNACKS FROM MR FILBERTS from £3.00

WINE, BEER, CIDER + SPIRITS

Please ask at the bar

WIFI: OSO Guest – No password needed

WINE LIST

WHITE

175ml | 250ml | bottle

CHÂTEAU FONTARÈCHE TRADITION BLANC 2022

Vin de Pays d'Oc £8.00 | £10.00 | £26.00

Delicious blend of Colombard, Vermentino & Sauvignon Blanc. Fresh citrus and peach aromas on the nose and palate.

KAIKEN CLASICO, MENDOZA CHARDONNAY 2021

Mendoza, Argentina £9.00 | £12.00 | £28.00

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.

AZEVEDO, VINHO VERDE, ALVARINHO RESERVA 2022

Portugal bottle only | £32.00

A delicious Alvarinho from the best vineyard sites in the Vinho Verde region. Intense aromas of nectarine, apricot and mango along with floral nuances. Full-flavoured and rich, but balanced by a lively acidity, ripe fruit flavours linger on the finish.

LA GUISTINIANA, 'LUGARARA' GAVI DI GAVI 2023

Piemonte, Italy (vegan) bottle only | £38.00

This estate lies in the heart of the commune of Rovereto in Gavi. The 'Lugarara', a single vineyard, has aromas of stone fruit and lime peel. Well-balanced with a fresh acidity and impressive structure, almond notes linger on the finish. An elegant and harmonious wine to savour.

RED

175ml | 250ml | bottle

CHÂTEAU FONTARÈCHE TRADITION ROUGE 2022,

Corbières, Languedoc 8.00 | £10.00 | £26.00

A blend of Grenache, Carignan, Syrah & Mourvèdre. Red berry fruit with hints of spice on the nose and palate.

KAIKEN CLASICO, MENDOZA CABERNET SAUVIGNON

2021 Mendoza, Argentina £9.00 | £12.00 | £28.00

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. A complex finish with smoky notes.

IL PASSO NERELLO MASCALESE, VIGNETI ZABŪ, 2022,

Sicily, Italy (vegan) (bottle only) £33.00

This Nerello Mascalese has intense aromas of red fruit, combined with spicy notes of coffee and chocolate. On the palate, it is vibrant and well balanced with soft tannins and a long, silky finish.

MOULIN DES CHÊNES, LIRAC 2021, Southern Rhone,

France (vegan) bottle only | £37.00

From the southern Rhône cru of Lirac, Moulin des Chênes blends together Syrah, Cinsault, Mourvèdre and Grenache. Aromas of strawberries and blackberries. On the palate, the wine has a velvety mouthfeel and fresh acidity. Redcurrant flavours continue through the mouthwatering finish.

ROSE

175ml | 250ml | bottle

QUINTA DA PEDRA ALTA, PROVA No.6 ROSE 2022/3

Douro, Portugal £9.50 | £13.00 | 32.00

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. An OSO favourite!

CHÂTEAU BEAULIEU 'CUVÉE ALEXANDRE' 2022

Coteaux d'Aix en Provence bottle only | £38.00

From a château built in 1576 as a stronghold for King Henry III. 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. Great levels of natural acidity which give a refreshing finish. A quite delicious rosé for the summer.

SPARKLING

125ml | bottle

JEAN-LOUIS DENOIS Méthode Traditionnelle

Chardonnay-Pinot Noir Brut NV £9.00 | £38.00

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

Theatre Cafe

MENU

OSO
ARTS CENTRE

