

THE YORKSHIRE ROSE

Lunch Menu Saturday

Snacks and Starters

MARINATED MIXED OLIVES - \$10

Premium mixed olives marinated in olive oil and herbs. **GF. V. VG.**

PORK PIE - \$12

Classic pork pie served cold with hot English mustard, Branston pickle.

YORKSHIRE PUDDING - \$12

2 puddings served with gravy. *V

SCOTCH EGG -\$21

Hand crafted in house to an authentic British recipe. Boiled egg wrapped in premium seasoned pork mince, breadcrumbs and lightly fried.

PLANT BASED GRAZING BOARD - to share - \$32

Carrot, cucumber sticks, hummus, King Valley cheddar, pickled onions, gherkins and vegetables served with fresh baguette and crackers. *GF. V.*VG

PLOUGHMAN'S BOARD - To share - \$39

Pork pie (cold), King Valley cheddar, double smoked ham, pickled onion & gherkins served with fresh baguette, Branston pickle, hot English mustard.

THE ULTIMATE SHARE PLATE - (Serves 3-4) - \$69

Combining our classic ploughman's board (as above) with a scotch egg, thick cut beer battered chips and fish bites served with lemon, tartare, tomato sauce

Sides

FRESH BAGUETTE - \$6

Sliced and served with butter. V.*VG

MUSHY PEAS - Small - \$7 - Large - \$10

Traditional English Style. V. *VG

MIXED SALAD - \$12

Leafy greens, tomato, red onion, with French vinaigrette. **GF. V. VG**

THICK CUT CHIPS - \$12

Thickly sliced, beer battered chips, served with tomato sauce & aioli or gravy. V. *VG

Mains and Classics

ROAST VEGETABLE SALAD - \$24

Roast pumpkin, carrot, potato, mixed green leaves, Kale, chickpeas, sundried tomato, balsamic dressing. *GF. V. VG.

SUMMER CHICKEN SALAD - \$26

Seasoned chicken with, roasted pumpkin, beetroot, mixed green leaves, red onion, tomato, cucumber, roasted cashews, feta cheese, French vinaigrette. *GF. *V. *VG.

PIE OF THE DAY - \$28

Pie of the day, served with beer battered thick cut chips, mixed salad & gravy. *V. *VG

CURRY & RICE - \$28

Curry of the day, served with basmati rice, Branston pickle, chopped tomato & onion, crispy papadum.

BANGERS AND MASH - \$28

British style pork sausage, served with hand mashed potato and gravy. **GF**

LUNCH FISH AND CHIPS - \$28

Beer battered fish, thick cut chips, salad garnish, malt vinegar, tartare sauce, lemon wedge.

STEAMED MUSSELS - \$35

Fresh mussels steamed in tomato, garlic, white wine, & fresh herbs, served with crusty bread and thick cut chips. ***GF**

ROAST OF THE DAY - \$39

Served with roast potatoes, carrots, peas, Yorkshire pudding, gravy and condiments (subject to availability) *GF. *V

Dessert

CHECK OUT OUR DESSERT BOARD - \$17 each

Choose from apple crumble, sticky date pudding, or lemon meringue tart, plus specials of the day

CHEESE PLATE - \$28

2 cheeses, cocktail onions, gherkins, bread, crackers V

* Gluten Free (GF), Vegetarian (V) & Vegan (VG) options available. Please ask our friendly staff

1.5% credit / debit card surcharge applies on all purchases 10% surcharge on Sunday and 15% on public holidays