



THE YORKSHIRE ROSE

Sunday Roast Menu

Entree

RETRO PRAWN COCKTAIL - \$25

Retro Prawn Cocktail 80s Style

School prawns, cocktail sauce, iceberg lettuce, tomato and lemon wedge

Mains

ROAST BEEF - \$39

Locally sourced tender beef, served with roast potatoes, carrots, peas
Yorkshire pudding, gravy, horseradish relish

ROAST PORK - \$39

Boneless pork loin with crackling, served with roast potatoes, carrots, peas
Yorkshire pudding, gravy, apple sauce

ROAST CHICKEN - \$39

Tender chicken Breast, oven roasted & caramelised in special seasoning
Served with roast potatoes, carrots, peas, Yorkshire pudding, gravy
(Cooked to order – 20 minutes)

KIDS ROAST - \$15

Any of the above in kids' size

Sides

CAULIFLOWER CHEESE - \$12

Cauliflower in bechamel sauce, topped with
Golden baked cheese and breadcrumbs
(Subject to availability)

YORKSHIRE PUDDING - \$12

2 puddings served with gravy

Dessert

APPLE CRUMBLE - \$17

Freshly baked apple crumble, made to a traditional old country recipe.
Served with vanilla ice cream or custard (hot or cold) & dollop cream. **V.**

STICKY DATE PUDDING - \$17

Delicious homemade sticky date pudding.
Served with toffee sauce and vanilla ice cream. **V.**

CHEESE PLATE - \$28

King Valley Cheddar, Danish blue cheese, cocktail onions & gherkins.
Served with fresh baguette, crackers and onion relish. **V**