



THE YORKSHIRE ROSE

Sunday Roast

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.

SCOTCH EGG - \$21

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

RETRO PRAWN COCKTAIL - \$25

Retro Prawn Cocktail 80s Style
School prawns, cocktail sauce, iceberg lettuce, tomato and lemon wedge. **GF.**

PLOUGHMAN'S BOARD – To Share (Serves 2) - \$39

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

Sides

FRESH BAGUETTE - \$6

Sliced and served with butter. **V. *VG.**

CAULIFLOWER CHEESE - \$12

Cauliflower in bechamel sauce, topped with Golden baked cheese and breadcrumbs

YORKSHIRE PUDDING - \$12

2 puddings served with gravy

MIXED SALAD - \$12

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

THICK CUT CHIPS - \$12

Thickly sliced beer battered chips with tomato sauce and aioli or with gravy **V. *VG.**

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

Sunday Roast

VEGETARIAN ROAST - \$32

Roast potatoes, carrots, peas, served with *either* cauliflower cheese or a Moroccan chickpea pie and Yorkshire pudding with vegetarian gravy

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 and gravy

KIDS ROAST - \$15

Any of the above in kids' size

Other Classics

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.**

PIE WITH CHIPS & SALAD - \$29

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

FISH & CHIPS – \$29

Hand filleted fish, coated in our crispy in-house beer batter, served with thick cut chips, salad garnish, malt vinegar, tartare sauce, lemon wedge.

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.**