



THE YORKSHIRE ROSE

Dinner Menu – Mon, Thurs, Fri & Sat

Snacks and Starters

MARINATED MIXED OLIVES - \$10

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

ONION RINGS - \$12

Hand cut onion rings coated in our special in-house beer batter. **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 - \$19

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.

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

SUMMER CHICKEN SALAD - \$26

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

PIE FLOATER - \$26

Pie of the day, served with mushy peas & gravy ***V. *VG**

PIE WITH CHIPS & SALAD - \$28

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

CURRY OF THE DAY - \$35

Served with basmati rice, Branston pickle, chopped tomato and onion, crispy papadum.

GF. *V. *VG

BANGERS AND MASH - \$35

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

FISH AND CHIPS - \$35

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

STEAMED MUSSELS - \$39

1kg fresh mussels steamed in tomato, garlic, white wine, & fresh herbs, served with crusty bread. ***GF**

FILLET STEAK - \$46

Premium 200g eye fillet, served with thick cut chips, mixed salad, gravy, horseradish relish. ***GF**

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.**

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