

THE

ROSE & CROWN

CLAPHAM OLD TOWN

Seasonal Brunch Menu

Available until 3PM

GOOD MORNING

Bucks Fizz - 10

Prosecco, fresh orange

Bloody Good Mary - 11

*Vodka, horseradish, Worcester,
tabasco*

Espresso Martini - 11

*Vodka, coffee liqueur, simple syrup,
espresso*

JUICES

Freshly squeezed orange – 4

Freshly squeezed cloudy apple – 4

Freshly squeezed pink Grapefruit – 5

CLASSIC

The Full English - 15

2 eggs, bacon, sausage, tomato, mushroom, beans

The Full Veggie (V) - 13

2 eggs, sauteed mushrooms, avocado, spinach, beans

Mole Baked Eggs – 12 (V)

A Mexican influence on baked eggs

Eggs Florentine (V) / Benedict / Royale - 14

English Muffin, poached eggs, burnt butter bearnaise

SIGNATURE

Crown Eggs & all the Kings soldiers – 13 (V)

Dippy eggs, with black truffle cheese soldiers

The Rose & Crown Breakfast Sandwich - 10

*English Muffin, Sausage Patty, bacon, runny egg, secret
sauce*

Hash Browns & Sticky Beef Cheek - 14 (GF)

Tater tots, sticky ox cheek, poached egg & hollandaise

SWEET

The Rose & Crown Pancake Stack - 13

*Stack of 3 pancakes, crispy bacon, maple syrup
Or 3 pancakes with berry compote & mascarpone (V)*

Madeira French Toast – 14 (V)

Thick Brioche, berry compote & vanilla mascarpone

Dutch Baby – 13 (V)

*A Yorkshire pudding meets pancake,
Served with berry compote*

ALL - DAY MENU

Available From 12PM

TO START

Togarashi Spiced Scotch Egg - 9

Katsu Ketchup

Crispy Octopus Bao Bun - 13

Squid ink bao, spring onion, aioli, perilla

Truffle Arancini – 6

shaved Parmesan

Jumbo Crispy Chicken Wings – 7 (GF)

Glazed in Buffalo Sauce

Bread Board

Toasted Sourdough (V)

Homemade marmite & pecorino – 6.5

Roast Autumn Veg & Tunworth Fondou – 12 (VG) (GF)

Pumpkin seed pesto, crispy sage

Italian White Onion Soup – 13 (V)

With aged Gouda choux buns

BBQ Squid – 14 (GF)

Sea buckthorn hotsauce, ikura, shiso mayo

Aged Beef Tartare – 15 (GF)

Spiced onions, dripping mayo & malted crumpet

Grilled Mackerel – 13 (V)

Salsa macha, blackened citrus & apple marigold

MAIN COURSE

FROM THE GRILL

Grass Fed British 8oz Flat Iron Steak – 23 (GF)

Served with triple cooked chips or mash

30 Day Dry Aged Sirloin – 35 (GF)

Served with a choice of side dish & sauce

Rare Breed 1KG Porterhouse to share – 35pp (GF)

With 2 sides & 2 sauces

PUB CLASSICS

Grass Fed British Beef Burger - 18

*onion rings, American cheese, lettuce, tomato & brioche
bun, served with fries*

Ale Battered Haddock & Chips – 19

mushy peas, tartare sauce & torched lemon

Rare Breed Pork Chop – 25

Burnt apple, black pudding stuffed onion, hazelnuts & sage

SIGNATURE

Ragu of Hand Rolled Gnocchi – 21 (VG)

Charred corn, crispy chestnuts & jus

Roast Monkfish & monkfish liver romesco – 24 (GF)

Parsley, shallot & lemon salad

Shio Koji Grilled Norfolk Chicken Breast – 24

*Maitake mushroom, malted parsnip & miso beurre
blanc*

Game Puff Pastry Pie – 25

Endive salad, port & truffle dressing

SAUCES

Bearnaise – 2.5

Truffle Mayo – 2.5

Peppercorn – 2.5

Beef Jus – 2.5

SIDES

Thyme Infused Mash - 5

Triple Cooked Chips – 6

Rarebit Glazed Leeks - 6

SIDES

Tenderstem Broccoli – Marmite emulsion – 6.5

Garden Salad – honey mustard dressing - 5

Sauteed Spinach – 5

DESSERTS

Sticky Toffee Pudding – 9 (V)

Miso Caramel, Honeycomb Ice Cream

Dark Chocolate Mousse – 9 (VG)

Raspberry & Campari sorbet, beetroot powder

Pumpkin Custard Pie - 9 (V)

With red wine poached quince

A service charge of 12.5% will be added to your bill, which is shared among the team. Please inform a member of staff of any allergies you may have