THE
ROSE & CROWN
Clapham Old Town
DRINKS MENU

CLASSIC COCKTAILS

Hugo Sprtiz – *St Germain, prosecco, cucumber, soda* – 12
Strawberry Daiquiri – *Bacardi Carta Blanca, Strawberry puree, lime juice* - 12
Negroni – *Dry Gin, Cocchi dopo Teatro, Campari* – 12
Peach Bellini –*Prosecco, peach puree* – 10
Lychee Martini – *Vodka, Kwai Feh liqueur, lychee syrup, Dolin Dry Vermouth* – 12.5
Espresso Martini – *Vodka, khalua, double espresso* – 12
Paloma –*Olmeca Reposado, lime juice, grapefruit juice* – 11
Marmalade & Jalapeno Margarita –*Tequila, lime juice, triple sec, orange, jalapeno* – 13
Twinkle – *Vodka, elderflower liqueur, sparkling wine* – 12

NON-ALCOHOLIC

Elderflower & Cucumber Spritz – *Elderflower syrup, lemon, cucumber & soda –8*

WHITE WINE

Prices shown per 125ml/750ml

2025 Macabeo - *Familia Castano, Murcia, Spain* – 6.5/32
2024 Foscarino - *Soave Classico, Terrapieno, Veneto Italy* – 8/36
2024 Liberty Chenin Blanc - *Western Cape, South Africa* – 8/36
2025 Monopolio Pinot Grigio - *Cantina di Gambellara, Veneto, Italy* – 9/40
2025 Picpoul de Pinet - *Domaine La Croix Gratiot, Languedoc, France – 9.5/42*
2025 Marlborough Sauvignon Blanc - *Framingham, New Zealand – 11/49*
2023 'Lugarara' Gavi di Gavi - *La Giustiniana, Piemonte, Italy – 52*
2021 Saint-Veran 'Vieilles Vignes' - *Domaine Corsin, Burgundy, France – 70*

RED WINE

2025 Monastrell - *Familia Castano, Murcia, Spain* – 7.5/35
2023 Vinho Regional Lisboa Tinto - *Evaristo, Portugal – 8/36*
2024 Merlot - *Mandrarossa, Sicily, Italy – 9/40*
2024 Calchaquí Valley Malbec - *Amalaya, Salta, Argentina - 9.5/44*
2022 McLaren Vale Grenache - *Willunga 100, South Australia - 10/50*
2024 Chianti - *Poggiotondo, Tuscany, Italy - 11/53*
2023 Bordeaux Supérieur - *Château Mahon-Laville, France – 57*
2022 Rouge Vieilles Vignes - *Domaine du Château Philippe le Hardi, Burgundy, France - 65*

ROSE & SPARKLING WINE

2024 `Les Cabotines` Touraine Rosé - *Domaine Joël Delaunay, Loire, France – 8.5/38*
2025 `Studio` Rosé - *Miraval, Southern France - 9.5/50*
2025 `Cuvée Alexandre` Coteaux d'Aix-en-Provence Rosé - *Château Beaulieu, France - 57*
NV Prosecco Spumante Extra Dry - *Ca' di Alte, Veneto, Italy – 9/38*
NV Grand Reserve Brut, Sophie Baron - *Champagne, France – 14/68*
2019 Rose Brut - *Rathfinny Wine Estate, Southern England - 57*
NV Brut Réserve, Charles Heidsieck - *Champagne, France – 85*

Please note: a service charge of 12.5% will be added to your bill when ordering with table service

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ON DRAUGHT

The Rose & Crown IPA 7.15
The Rose & Crown Lager – 6.50
Snail Bank Cider – 7
Jubel Peach – 8.2
Estrella Galicia – 8.15
Lucky Saint 0.5% - 7.2
Brixton Brewery Pale Ale – 7.2
Guinness – 7.7
Hand Pulled Ale – prices vary

BOTTLED BEER & CIDER

Guinness 0% - 7
Peroni GF – 6
Heineken 0% – 5.5
Sandford Rose Cider – 7
Sandford Fanny's Bramble Cider – 7

HOT DRINKS

Pot of Tea – English Breakfast, Earl Grey, Green, Peppermint – 3
Espresso – 3
Americano 3.5
Cappuccino – 4
Café Latte – 4
Chai Latte – 4
Hot Chocolate – 3.5
Hot Chocolate with Baileys – 9.5

SOFT DRINKS

Fevertree Tonic – 3.5
Fevertree Light Tonic – 3.5
Fevertree Ginger Beer – 3.5
Fevertree Ginger Ale – 3.5
Schweppes Lemonade – 3.5
Coca Cola – 3.5
Diet Coke – 3.5
Juices: Cloudy Apple / Fresh Orange/ Cranberry / Grapefruit / Tomato - 4

DIGESTIFS

Served as 50ml or 70ml for Port as standard

10 Year Old Somerset Cider Brandy - 13
NV Founders Reserve Ruby Port, Sandeman, Douro, Portugal – 7
NV 20 Year Old Tawny Port, Sandeman, Douro, Portugal – 10
`Symphonie de Novembre` Jurançon Moelleux, Domaine Cauhapé, France, 2016 - 10
Sauternes, Chateau Laville, Bordeaux, France, 2023 – 12
`Mylitta` Tokaji Noble Late Harvest, Dobogó, Hungary, 2023 – 14
Grappa Libarna Bianca Cristallo – 8.5
`Royal Ambrosante` Pedro Ximénez NV Jerez, Andalucia, Spain– 12

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