

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

THE

ROSE & CROWN

CLAPHAM OLD TOWN

Summer Brunch Menu

Breakfast available until 3PM Mon-Sat & until 2pm on Sundays

JUICES

Freshly squeezed orange – 4.5
 Freshly squeezed cloudy apple – 4.5
 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 hollandaise

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)

Caramelised Banana Bread – 12 (V)
Caramelised banana bread, cream cheese icing & chai spice

Dutch Baby – 13 (V)
A Yorkshire pudding meets pancake,
Served with berry compote & honeycomb ice cream

ALL - DAY MENU

Available From 12PM

TO START

Togarashi Spiced Scotch Egg - 9
Katsu Ketchup

House Made Biltong – 6.5
Sliced to order, cured in coriander & black pepper

Truffle Arancini – 6
shaved Parmesan

Jumbo Crispy Chicken Wings – 8 (GF)
Glazed in Buffalo Sauce

Bread Board

Toasted Sourdough (V)
 Homemade marmite & pecorino – 8

New Season Asparagus – 12 (GF)
Crispy egg & bayonne ham butter sauce

Crispy Pork Cheek Wontons – 12
Thit Kho broth, soy cured egg yolk

Aged Beef Tartare – 15
BBQ beetroot, passionfruit, mint & smoked chilli

Ham Hock Terrine – 14 (GF)
Green leaves & piccalilli

Burrata – 13 (V)
Isle of Wight tomatoes & garlic parmesan croutons

MAIN COURSE

FROM THE GRILL

Grass Fed British 8oz Flat Iron Steak – 24 (GF)
Served with triple cooked chips or mash

30 Day Dry Aged Sirloin – 37 (GF)
Served with a choice of side dish & sauce

Rare Breed 1KG Porterhouse for Two – 75 (GF)
With 2 sides & 2 sauces

PUB CLASSICS

Grass Fed British Beef Burger - 19
Bone marrow sauce, American cheese, pickle & old bay fries. Served on a sesame bun

Beef Shin & Bone Marrow Pie – 25
Roasted marrow bone, pearl onions & carrot

Ale Battered Haddock & Chips – 20
Oak aged malt vinegar, tartare sauce & torched lemon

SIGNATURE

Za'atar roasted cauliflower – 22 (VG)
Tabini dressing & smoked grain salad

Pan Roast Lamb Neck – 25
Muhammara, green peppercorn jus & freekeh risotto

Cornish Hake – 29 (GF)
Shrimp sambal, spring greens & sticky rice

Roast Norfolk Chicken – 25
Piccata sauce & Tuscan bread

SAUCES

Bearnaise – 2.5
 Truffle Mayo – 2.5
 Peppercorn – 2.5
 Beef Jus – 2.5

SIDES

Triple Cooked Chips – 6
 Crispy Potatoes – 6.5
With wild garlic mayo

SIDES

Kampot Pepper Creamed Spinach – 6.5
 Farmhouse butter mash – 5
 Garden Salad – honey mustard dressing - 5

DESSERTS

Sticky Toffee Pudding – 10 (V)
Stout cake, earl grey butterscotch & clotted cream ice cream

Dark Chocolate Mousse – 9 (VG)
Raspberry & Campari sorbet, beetroot powder

Treacle Tart - 9 (V)
Caramelized orange & clotted cream ice cream