

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

Spring 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 – 5.5

CLASSIC

SIGNATURE

SWEET

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

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

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
 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 (VG) (GF)
White gazpacho and smoked almonds

Crispy Pork Cheek Wontons – 12
Thit Kho broth, soy cured egg yolk
 Aged Beef Tartare – 15
Spiced onions, dripping mayo & malted crumpet
 Chicken & Duck Liver Terrine – 14 (GF)
Pear chutney, with pink peppercorn & juniper, sourdough
 Burrata with strawberry sofrito – 13 (V)
Pine nuts, basil oil, sourdough croute

MAIN COURSE

FROM THE GRILL

PUB CLASSICS

SIGNATURE

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

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

Ragu of Hand Rolled Gnocchi – 22 (VG)
Charred corn, crispy chestnuts & jus
 Pan Roast Lamb Neck – 25
Muhammara, green peppercorn jus & freekeh risotto
 Cornish Sole – 29 (GF)
With cider, seaweed butter, cockles & chips
 Shio Koji Grilled Norfolk Chicken Breast – 25
Maitake mushroom, malted parsnip & miso beurre blanc

SAUCES

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

SIDES

Triple Cooked Chips – 6
 Tartiflette – 6.5
Layered potato, caramelized onion, smoked bacon & reblochon

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

A service charge of 12.5% will be added to your bill, which is shared among the team.