

# THE

# ROSE & CROWN

CLAPHAM OLD TOWN

## Christmas Brunch Menu

Breakfast available until 3PM Mon-Sat

### 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 – 4.5

Freshly squeezed cloudy apple – 4.5

Freshly squeezed pink Grapefruit – 5.5

### 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 - 15

*Squid ink bao, spring onion, aioli, perilla*

Truffle Arancini – 6

*shaved Parmesan*

Jumbo Crispy Chicken Wings – 8 (GF)

*Glazed in Buffalo Sauce*

Bread Board

Toasted Sourdough (V)

Homemade marmite & pecorino – 8

Roast Autumn Veg & Tunworth Fondue – 12 (V) (GF)

*Pumpkin seed pesto, crispy sage*

Italian White Onion Soup – 14 (V)

*With aged Gouda choux buns*

BBQ Squid – 15 (GF)

*Sea buckthorn hotsauce, ikura, shisho mayo*

Aged Beef Tartare – 15 (GF)

*Spiced onions, dripping mayo & malted crumpet*

Grilled Mackerel – 13

*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 – 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 - 18

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

Game Puff Pastry Pie – 25

*Endive salad, port & truffle dressing*

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*

Spit Roast Turkey for Two - 50

*Turkey leg, roast potatoes, smoked beetroots, sprout tops, braised red cabbage & stuffing*

#### SAUCES

Bearnaise – 2.5

Truffle Mayo – 2.5

Peppercorn – 2.5

Beef Jus – 2.5

#### SIDES

Pigs in Blankets – Brandy & Cranberry Glaze – 6

Blackened Brussell Sprouts with garlic & parmesan - 6

Triple Cooked Chips – 6

Rarebit Glazed Leeks – 6

#### DESSERTS

Sticky Toffee Pudding – 10 (V)

*Miso Caramel, Honeycomb Ice Cream*

Dark Chocolate Mousse – 9 (VG)

*Raspberry & Campari sorbet, beetroot powder*

#### SIDES

Tenderstem Broccoli – Marmite emulsion – 6.5

Thyme Infused Mash – 5

Garden Salad – honey mustard dressing - 5

Sauteed Spinach – 5

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