

THE ROSE & CROWN

CLAPHAM OLD TOWN

Sunday Brunch Menu

Breakfast available until 2PM on Sundays

GOOD MORNING

Bucks Fizz - 10
Prosecco, fresh orange
 Bloody Good Mary - 11
Vodka, horseradish, Worcester, tabasco
 Espresso Martini - 12
Vodka, coffee liqueur, simple syrup, espresso

JUICES

Freshly squeezed orange – 4.5
 Freshly squeezed cloudy apple – 4.5
 Freshly squeezed pink grapefruit – 5.5

BREAD BOARD

Toasted Sourdough with homemade marmite & pecorino - 8 (V)

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 – (V) 12
A Mexican influence on baked eggs with toasted sourdough
 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)
 Caramelised Banana Bread – 12 (V)
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

House Made Biltong – 6.5
Sliced to order, cured in coriander & black pepper
 Truffle Arancini – 6 (V)
shaved Parmesan
 Jumbo Crispy Chicken Wings – 8 (GF)
Glazed in Buffalo Sauce

Togarashi Spiced Scotch Egg - 9
Katsu Ketchup
 New Season Asparagus – 14
Crispy egg & Iberico butter sauce
 Burrata– 15 (V)
Isle of Wight tomatoes & garlic parmesan croutons

Crispy Pork Cheek Wontons – 12
Thit Kho broth, soy cured egg yolk
 BBQ Beetroot – 10
Passionfruit, mint & smoked chili
 Ham Hock Terrine – 12 (GF)
Green leaves & piccalilli

MAIN COURSE

FROM THE GRILL

30 Day Dry Aged Sirloin – 37
Yorkshire pudding, roast potatoes, honey glazed carrots, buttered spring greens & gravy
 Rare Breed 1KG Porterhouse for Two– 75
Yorkshire pudding, roast potatoes, honey glazed carrots, & parsnips, braised red cabbage & gravy
 Cornish Hake – 26 (GF)
Shrimp sambal, spring greens & sticky rice

PUB CLASSICS

Grass Fed British Beef Burger - 19
Bone marrow sauce, American cheese, pickle & old bay fries. Served on a sesame bun
 Ale Battered Haddock & Chips – 21
Oak aged malt vinegar, tartare sauce & torched lemon
 Za'atar roasted Cauliflower – 22 (VG)
Tahini dressing & smoked grain salad

THE ROASTS

Rump of British Beef - 26
Yorkshire pudding, rosemary roast potatoes, honey glazed carrots & braised red cabbage & gravy
 Leg of Lamb - 26
Yorkshire pudding, rosemary roast potatoes, honey glazed carrots & braised red cabbage & gravy
 Norfolk Chicken - 23
Yorkshire pudding, rosemary roast potatoes, honey glazed carrots & braised red cabbage & gravy
 Lentil & Squash Nut Roast (V) - 22
Yorkshire pudding, rosemary roast potatoes, honey glazed carrots & braised red cabbage & gravy

SAUCES

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

SIDES

Crispy potatoes – wild garlic mayo – 6
 Kampot Pepper Creamed Spinach – 6.5
 Truffled Cauliflower Cheese – 6.5
 Farmhouse Butter Mash - 5
 Extra Roasties – 5
 Extra Gravy - 3

Our roasts can be made gluten free, without a Yorkshire pudding. Please inform your waiter of your allergens.

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)
With caramelized orange & clotted cream ice cream

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