

THE ROSE & CROWN

CLAPHAM OLD TOWN

Spring Brunch Menu

Available until 3PM

CLASSIC

The Full English - 15
2 eggs, bacon, sausage, tomato, mushroom, beans

The Full Veggie (V) - 12
2 eggs, sauteed mushrooms, avocado, spinach, beans

Bacon or Sausage Sandwich – 10
Cultured buttered brioche

Eggs Florentine (V) / Benedict / Royale - 14
English Muffin, poached eggs, burnt butter bearnaise

SIGNATURE

Crown Eggs & all the Kings soldiers – 12 (V)
Dippy eggs, with truffle cheese soldiers

The Rose & Crown Breakfast Sandwich - 10
English Muffin, Sausage Patty, bacon, runny egg, secret sauce

Hash Browns & Sticky Pork - 13
Tater tots, sticky BBQ pork, poached egg & hollandaise

Supplements: Bacon, Sausage, ½ Avocado, Toast, 2 Eggs (All 2.5 each)

SWEET

The Rose & Crown Pancake Stack - 13
*Stack of 3 buttermilk 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 – 12 (V)
*A Yorkshire pudding meets pancake,
Served with berry compote*

ALL - DAY MENU

Available From 12PM

Crispy Fish Taco - 9
Avocado puree, pineapple picot di gaio

Truffle Arancini – 5
shaved Parmesan

Jumbo Crispy Chicken Wings – 6 (GF)
Glazed in XO Sauce

TO START

Togarashi Spiced Scotch Egg - 9
Katsu Ketchup

New Season Asparagus – 12 (VG) (GF)
White gazpacho, toasted almonds

Burrata – 11 (V)
Strawberry sofrito, basil oil, pine nuts

Sake Cured Sea Trout – 14 (GF)

Pickled melon, marinated tomatoes & kimchi consommé

Grilled Beef Skewers – 14 (GF)
Chilli & tamarind jam, grilled kale with citrus dressing

Courgette & Summer Herb Fritters – 12 (V)
Pecorino & anchovy mayo

MAIN COURSE

FROM THE GRILL

Grass Fed British 8oz Flat Iron Steak – 20 (GF)
Served with triple cooked chips or mash

Rare Breed 1KG Porterhouse to share – 30pp (GF)
With 2 sides & 2 sauces

PUB CLASSICS

Grass Fed British Beef Burger - 17
*onion rings, American cheese, lettuce, tomato & brioche bun,
served with fries*

Ale Battered Haddock & Chips – 19
musby peas, tartare sauce & torched lemon

Beef Shin & Bone Marrow Pie – 25
Puff pastry top & malted carrot

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Ragu of Hand Rolled Gnocchi – 20 (V)
Wild mushrooms, fine herbs & jus

Fillet of Cornish Plaice – 24 (GF)
Pommes puree, dulce cucumber & buttermilk beurre blanc

Smoked Butter Confit Chicken Breast – 24
Leek stuffed with pork & thyme, soubise, crispy chicken skin & jus

SAUCES

Bearnaise – 2.5

Truffle Mayo – 2.5

Peppercorn – 2.5

Beef Jus – 2.5

SIDES

Thyme Infused Mash - 5

Triple Cooked Chips – 6

Rarebit Glazed Leeks - 6

Mixed Spring Greens – Marmite emulsion - 5

Garden Salad – honey mustard dressing - 5

Sauteed Spinach – 5

DESSERTS

Sticky Toffee Pudding – 9
Miso Caramel, Honeycomb Ice Cream

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

Summer Berry & Almond Cake - 9
Clotted cream ice cream, Moscato syrup

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