



THE  
ROSE & CROWN  
Clapham Old Town  
DRINKS MENU

**CLASSIC COCKTAILS**

- Hugo Spritz – *St Germain, prosecco, cucumber, soda* – 12  
Strawberry Daiquiri – *Bacardi Carta Blanca, Strawberry puree, lime juice* - 12  
Negroni – *Dry Gin, Cocchi dopo Teatro, Campari* – 12  
Peach Bellini – *Prosecco, peach puree* – 10  
Lychee Martini – *Vodka, Kwai Feb liqueur, lychee syrup, Dolin Dry Vermouth* – 12.5  
Espresso Martini – *Vodka, khalua, double espresso* – 12  
Paloma – *Olmeca Reposado, lime juice, grapefruit juice* – 11  
Marmalade & Jalapeno Margarita – *Tequila, lime juice, triple sec, orange, jalapeno* – 13  
Twinkle – *Vodka, elderflower liqueur, sparkling wine* – 12

**NON-ALCOHOLIC**

- Elderflower & Cucumber Spritz – *Elderflower syrup, lemon, cucumber & soda* – 8

**WHITE WINE**

*Prices shown per 125ml/750ml*

- 2025 Macabeo - *Familia Castano, Murcia, Spain* – 6.5/32  
2024 Foscario - *Soave Classico, Terrapieno, Veneto Italy* – 8/36  
2024 Liberty Chenin Blanc - *Western Cape, South Africa* – 8/36  
2025 Monopolo Pinot Grigio - *Cantina di Gambellara, Veneto, Italy* – 9/40  
2025 Picpoul de Pinet - *Domaine La Croix Gratiot, Languedoc, France* – 9.5/45  
2024 Marlborough Sauvignon Blanc - *Framingham, New Zealand* – 11/49  
2023 'Lugarara' Gavi di Gavi - *La Giustiniana, Piemonte, Italy* – 52  
2021 Saint-Veran 'Vieilles Vignes' - *Domaine Corsin, Burgundy, France* – 70

**RED WINE**

- 2025 Monastrell - *Familia Castano, Murcia, Spain* – 7.5/35  
2023 Vinho Regional Lisboa Tinto - *Evaristo, Portugal* – 8/36  
2024 Merlot - *Mandrarossa, Sicily, Italy* – 9/40  
2024 Calchaquí Valley Malbec - *Amalaya, Salta, Argentina* - 9.5/44  
2022 McLaren Vale Grenache - *Willunga 100, South Australia* - 10/50  
2024 Chianti - *Poggiotondo, Tuscany, Italy* - 11/53  
2023 Bordeaux Supérieur - *Château Mabon-Laville, France* – 57  
2022 Rouge Vieilles Vignes - *Domaine du Château Philippe le Hardi, Burgundy, France* - 65

**ROSE & SPARKLING WINE**

- 2024 'Les Cabotines' Touraine Rosé - *Domaine Joël Delaunay, Loire, France* – 8.5/38  
2025 'Studio' Rosé - *Miraval, Southern France* - 9.5/50  
2025 'Cuvée Alexandre' Coteaux d'Aix-en-Provence Rosé - *Château Beaulieu, France* - 57  
NV Prosecco Spumante Extra Dry - *Ca' di Alte, Veneto, Italy* – 9/38  
NV Grand Reserve Brut, Sophie Baron - *Champagne, France* – 14/68  
2019 Rose Brut - *Rathfinny Wine Estate, Southern England* - 57  
NV Brut Réserve, Charles Heidsieck - *Champagne, France* – 85



## THE ROSE & CROWN DRINKS MENU

### ON DRAUGHT

The Rose & Crown IPA 7.15

Snail Bank Cider – 7

Jubel Peach – 8.2

Pravha Pilsner – 7.75

Estrella Galicia – 8.15

Lucky Saint 0.5% - 7.2

Peckham Pale Ale – 7.5

Guinness – 7.7

Hand Pulled Ale – prices vary

### BOTTLED BEER & CIDER

Guinness 0% - 7

Peroni GF – 6

Heineken 0% – 5.5

Sandford Rose Cider – 7

Sandford Fanny's Bramble Cider – 7

### HOT DRINKS

Pot of Tea – English Breakfast, Earl Grey,

Green, Peppermint – 3

Espresso – 3

Americano 3.5

Cappuccino – 4

Café Latte – 4

Chai Latte – 4

Hot Chocolate – 3.5

Hot Chocolate with Baileys – 9.5

### SOFT DRINKS

Fevertree Tonic – 3.5

Fevertree Light Tonic – 3.5

Fevertree Ginger Beer – 3.5

Fevertree Ginger Ale – 3.5

Schweppes Lemonade – 3.5

Coca Cola – 3.5

Diet Coke – 3.5

Juices: Cloudy Apple / Fresh Orange - 4

### DIGESTIFS

*Served as 50ml or 70ml for Port as standard*

10 Year Old Somerset Cider Brandy - 13

NV Founders Reserve Ruby Port, Sandeman, Douro, Portugal – 7

NV 20 Year Old Tawny Port, Sandeman, Douro, Portugal – 10

'Symphonie de Novembre' Jurançon Moelleux, Domaine Cauhapé, France, 2016 - 10

Sauternes, Chateau Laville, Bordeaux, France, 2023 – 12

'Mylitta' Tokaji Noble Late Harvest, Dobogó, Hungary, 2023 – 14

Grappa Libarna Bianca Cristallo – 8.5

'Royal Ambrosante' Pedro Ximénez NV Jerez, Andalucia, Spain – 12