

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

## Sunday Brunch Menu

Breakfast available until 2PM on Sundays

JUICES

Freshly squeezed orange – 4.5

Freshly squeezed cloudy apple – 4.5

Freshly squeezed pink grapefruit – 5

BREAD BOARD

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

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 – (V) 12

*A Mexican influence on baked eggs with toasted sourdough. Contains ground peanuts*

Eggs Florentine (V) / Benedict / Royale - 14

*English Muffin, poached eggs, burnt butter hollandaise*

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)*

Caramelised Banana Bread – 12 (V)

*Caramelised banana bread, 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 – 12 (GF)

*Crispy egg & bayonne ham butter sauce*

Burrata – 13 (V)

*Isle of Wight tomatoes & garlic parmesan croutons*

Crispy Pork Cheek Wontons – 12

*Thit Kho broth, soy cured egg yolk*

BBQ Beetroot – 15

*passionfruit, mint & smoked chilli*

Ham Hock Terrine - 13 (GF)

*With 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 – 29 (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 – 20

*Oak aged malt vinegar, tartare sauce & torched lemon*

Za'atar Roasted Cauliflower – 22 (VG)

*Tabini dressing & smoked grain salad*

THE ROASTS

Rump of British Beef - 26

*Yorkshire pudding, rosemary roast potatoes, honey glazed carrots & braised red cabbage & gravy*

Belly of Pork - 25

*Yorkshire pudding, rosemary roast potatoes, honey glazed carrots & braised red cabbage & gravy*

Norfolk Chicken - 24

*Yorkshire pudding, rosemary roast potatoes, honey glazed carrots & braised red cabbage & gravy*

Roast Beetroot Pithivier (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 – with wild garlic mayo – 6.5

Kampot Pepper Creamed Spinach – 6.5

Truffled Cauliflower Cheese – 6.5

Farmhouse Butter Mash - 5

Extra Roasties – 5

Extra Gravy - 3

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*

Our roasts can be made gluten free, without a Yorkshire pudding. The beetroot pithivier can be modified to accommodate vegan diets. Please inform your waiter of your allergies.

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