

The menu is framed by detailed botanical illustrations. At the top left, a yellow flower with orange centers hangs from a vine. To its right, a large, textured orange fruit is shown. On the left side, a large, textured yellow fruit hangs from a vine. On the right side, a sprig of rosemary with small white flowers is visible. At the bottom right, a large, textured yellow fruit is shown. The background is a light blue gradient.

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 Feh liqueur, lychee syrup, Dolin Dry Vermouth* – 12.5
Espresso Martini – *Vodka, kahlua, 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 Monopoli 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 Mahon-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 menu is framed by detailed botanical illustrations. At the top left, a vine with large green leaves and a single orange flower hangs down. To the right, a large orange with green leaves is depicted. On the left side, a large, textured, golden-brown fruit, possibly a pomegranate or a large seed pod, hangs vertically. On the right side, there are sprigs of rosemary and a large, textured, golden-brown fruit, similar to the one on the left. At the bottom right, there is a sprig of rosemary.

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