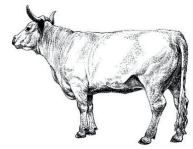




# The Rose & Crown



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## SNACKS

|                                                                             |     |
|-----------------------------------------------------------------------------|-----|
| Marinated olives ( <i>vg/gf</i> )                                           | 6   |
| Warm baguette, salted butter, Leonard's bread & butter pickles ( <i>v</i> ) | 5.5 |
| Barfoot Farm courgette fritti, herbed crème fraîche ( <i>v</i> )            | 7.5 |
| Padron peppers, smoked paprika salt, lime ( <i>vg</i> )                     | 8   |
| Oglesfield & Cheddar toastie ( <i>v</i> )                                   | 10  |
| Smoked cod's roe, flat bread, radishes                                      | 9.5 |
| Orchard Farm sausage roll, English mustard                                  | 6.5 |

## SMALLS

|                                                                            |      |
|----------------------------------------------------------------------------|------|
| Bull's heart tomato salad, chives, capers, sherry vinegar ( <i>vg/gf</i> ) | 9    |
| Twice cooked cheese soufflé, Somerset Brie cheese sauce ( <i>v</i> )       | 12   |
| Crab on toast, lemon                                                       | 12.5 |
| Cumberland scotch egg, piccalilli                                          | 8.5  |
| Sticky chicken thighs, spring onion, chilli & sesame                       | 14   |
| Hereford steak tartare, beef dripping toast ( <i>gf</i> )                  | 14   |
| Nachos, guacamole, jalapeños, pico de gallo, sour cream ( <i>v</i> )       | 18.5 |

## SUNDAY MAINS

|                                                                                                   |      |
|---------------------------------------------------------------------------------------------------|------|
| Mushroom, spinach & root vegetable Wellington ( <i>vg</i> )                                       | 19   |
| Tarragon roasted Suffolk chicken, bread sauce                                                     | 24   |
| Leg of Devon lamb, mint sauce                                                                     | 28   |
| Applewood smoked porchetta, apple sauce                                                           | 24   |
| Roast sirloin of Shropshire beef, creamed horseradish                                             | 28   |
| <i>All served with roast potatoes, seasonal greens, roots, Yorkshire pudding &amp; gravy</i>      |      |
| Charred broccoli, bobby beans, West Sussex tomatoes, tahini whip, sumac dressing ( <i>vg/gf</i> ) | 15   |
| Beer battered fillet of haddock, fries, minted peas, tartare sauce                                | 21.5 |
| The Rose & Crown burger, smoked Applewood, pickle relish, fries*                                  | 19.5 |
| <i>*vegetarian burger available (<i>v</i>)</i>                                                    |      |

## SIDES

|                                                    |     |
|----------------------------------------------------|-----|
| Rocket, fennel & Parmesan salad ( <i>gf</i> )      | 6   |
| Bobby beans, lemon, olive oil ( <i>vg</i> )        | 6   |
| Cauliflower cheese ( <i>v</i> )                    | 7.5 |
| West Sussex tomatoes, basil ( <i>vg</i> )          | 10  |
| Fries: plain OR truffle & Parmesan ( <i>vg/v</i> ) | 6/7 |

## PUDDINGS

|                                                                              |     |
|------------------------------------------------------------------------------|-----|
| Affogato, honeycomb ( <i>gf</i> )                                            | 8   |
| Sticky toffee pudding, butterscotch sauce, vanilla ice cream ( <i>v/gf</i> ) | 8.5 |
| Buttermilk panna cotta, Kent strawberries, shortbread ( <i>gf</i> )          | 9   |
| Chocolate brownie sundae, almonds ( <i>v</i> )                               | 10  |
| Ice creams & sorbets per scoop ( <i>vg/v/gf</i> )                            | 3   |

*We cannot guarantee the absence of traces of nuts or other allergens. Please advise us if you have any particular dietary requirements. We can amend certain dishes to be gluten free so please ask your waiter about this. Card payments only.*

*Please note a discretionary service charge of 12.5% will be added to your bill for you to consider.*

# The Rose & Crown

## White

|                                                          | 175ml | 250ml | Bottle |
|----------------------------------------------------------|-------|-------|--------|
| La Campagne Viognier, Languedoc, France '24              | 7     | 10    | 30     |
| Indesio Pinot Grigio, Venezie DOC, Italy '23             | 7.3   | 10.3  | 31     |
| Les Ronces Chardonnay, Pays d'Oc, Castlenau, France '23  | 7.9   | 11.3  | 33     |
| Picpoul de Pinet, 'La Viste', Languedoc, France '23      | 9.2   | 12.5  | 36     |
| Stoneburn Sauvignon Blanc, Marlborough, New Zealand '24  | 9     | 12.25 | 36     |
| Mâcon Carter Luni, La Cote Blanche, Burgundy, France '23 |       |       | 45     |
| Gavi di Gavi, 'La Chiara', Figini, Piedmont, Italy       |       |       | 46     |
| Chablis, Domaine Louis Moreau, Burgundy, France '23      |       |       | 57     |

## Rosé

|                                                             | 175ml | 250ml | Bottle |
|-------------------------------------------------------------|-------|-------|--------|
| La Campagne Rosé, Pays d'Oc, France '24                     | 7     | 10    | 30     |
| Indesio Pinot Grigio, IGT delle Venezie, Italy '23          | 7.5   | 10.2  | 31     |
| Recital Rosé, Domaine Gavoty, Côtes de Provence, France '24 | 9.8   | 14    | 40     |

## Red

|                                                            | 175ml | 250ml | Bottle |
|------------------------------------------------------------|-------|-------|--------|
| Le Bosq Carignan, Languedoc, France                        | 7     | 10    | 30     |
| Vigneti del Sole Sangiovese, IGT Puglia, Pasqua, Italy '23 | 7.2   | 9.8   | 30     |
| Chiringuito Cove Merlot, Central Valley, Chile '23         | 8     | 10.4  | 32     |
| Valdevina Malbec, Vinas Riojanas, La Rioja, Argentina '24  | 9     | 12    | 36     |
| La Foule Pinot Noir, Pays d'Oc, France '23                 | 9.5   | 12.8  | 39     |
| Fleurie, Domaine Sermezy, Beaujolais, France '23           | 9.75  | 14.5  | 43     |
| Marques de Reinoso Rioja Reserva, Spain '19                | 10.45 | 15    | 42     |
| Le Volte dell'Ornellaia, Tuscany, Italy '23                |       |       | 60     |
| Barolo, Luca Bosio, Piedmont, Italy '20                    |       |       | 66     |

## Champagne & Sparkling

|                                      | 125ml | Bottle |
|--------------------------------------|-------|--------|
| Conti D'Arco Prosecco, Veneto, Italy | 8.5   | 37     |
| Chapel Down Brut Nv, Kent, England   | 12.5  | 65     |
| Pol Roger Brut Reserve NV, France    |       | 80     |

*All our wines by the glass are also available in a 125ml measure  
We also have a limited amount of special wines in our cellar which aren't on this list so do ask*