



il rosso

Boxing Day Menu

This menu will be served from midday on the 26th December

Two courses £28.00

Three courses £35.00

Starters

Mushroom crostini V Go
our classic creamed mushrooms
with toasted crusty sourdough

Smoked salmon Go
chive and cream cheese crostini, topped
with smoked salmon and pickled fennel

Paté Toscana Go
chicken liver pate, topped with red onion
marmalade, with sourdough soldiers

Tomato and red pepper soup Vegan
freshly made tomato and red pepper soup,
with crusty bread

Chicken lollipops G
crispy chicken lollipops, sweet chilli sauce

Main Course

Roast Sirloin of beef Go
prime roast Sirloin of beef, (served pink unless
requested) Yorkshire pudding, sage and
onion stuffing with traditional vegetables

Porchetta
Italian seasoned pulled pork roll, bacon jam,
crushed new potatoes and seasonal greens

Sea bass
Pan fried sea bass fillet, with fresh linguine,
tossed through a puttanesca sauce

Shoulder of lamb Go
Yorkshire pudding, sage and onion
stuffing with traditional vegetables

Prawn linguine Go
pan fried prawns, garlic, tomatoes, chilli,
fennel, rocket, tossed through linguine

Linguine Ceci Vegan
fried chickpea balls, red onion, chilli,
broccolini and pomodorino sauce

Keralan curry
Very spicy. Naga chilli, caramelised onion
and coconut cream, served with rice, warm
flatbread and mango chutney
Chicken Prawn Vegan Vegan

Pizza
Our dough is made in house with Molino
Quaglia flour, bigga, salt and olive oil. Hand
stretched, so the shape may not be perfect,
but oh, the taste!
Margherita Pepperoni Diavola

Desserts

Christmas pudding
brandy sauce and winter berries

Baked rice pudding Vegan
carnoli rice, coconut milk, fruit compôte

Chocolate cake
with mixed berry compôte
and whipped cream

Cheesecake
Sicillian lemon cheesecake
with raspberry compôte

V These dishes are suitable for vegetarians Vegan These dishes are suitable for vegans
G These dishes are suitable for a gluten-free diet Go These dishes can be made suitable for a glu-
ten free diet. Please ensure you clearly advise your server that you require a gluten-free option.

A Service Charge of 8% will be added to your bill

Every penny of the service charge and tips are shared amongst our staff on top of
the fair pay they get from us.

