

il rosso

DESSERTS

CHEESECAKE 6.50
baked vanilla cheesecake, with fruit compôte

STICKY DATE PUDDING 6.50
steamed sponge pudding, made with finely chopped dates,
toffee sauce, vanilla ice cream

CHOCOLATE BROWNIE 6.95
with chocolate ice cream and chocolate sauce

BAKED RICE PUDDING  5.95
carnoli rice, coconut milk, fruit compôte

AFFOGATO 6.00
vanilla ice cream, bathed in espresso 5.50

APPLE AND CARAMEL CRUMBLE 6.50
with vanilla ice cream or Cornish clotted cream

PIZOOKIE 6.50
baked chocolate chip cookie dough with vanilla ice cream

ICE CREAM 5.50
three scoops of your choice, choose from:
strawberries & cream, pistachio & almond, double cream vanilla,
chunky chocolate, lemon sorbet, dairy-free vanilla, dairy-free chocolate

CHEESE SELECTION 8.50
Cheddar, Brie, Stilton with fruit cake or water biscuits

WEST COUNTRY TREAT 4.95
Home made scone, clotted cream and strawberry jam
(Please note that all our scones are freshly baked to order,
so there will be around a 25 minute wait for this treat!)

COFFEE

CAFE LATTE 2.80
long and milky

CAPPUCCINO 2.80
long and frothy

MACCHIATO 2.80
espresso, with milky foam

CORTADO 2.80
short, with espresso, steamed milk

MOCHA 2.90
latte with chocolate

PLAIN FLOATER 2.80
black, with double cream

AMERICANO 2.50
long and black

ESPRESSO 2.00
very short, strong black

ESPRESSO DOPPIO 2.50
double strength espresso

FLAVOURED FRAPPE 3.00
caramel or vanilla

FRAPPE 2.80
iced latte

MOCHACCINO 2.90
iced mocha

POTS OF TEA

YORKSHIRE TEA 2.40

GREEN TEA 2.40

EARL GREY TEA 2.40

PEPPERMINT TEA 2.40

DECAF TEA 2.40

FRUIT TEA 2.40
(please ask your server for selection)

White wine

175ml / 250ml / bottle

LUPO NERO, BIANCO  4.00/5.50 /16.00
Sicily (12%abv)

Pale gold, with a subtle honeyed nose. Gorgeous quince and tropical fruit.

PINOT GRIGIO DEL VENETO, ROCCA ESTATE  4.50/6.40/19.00
Veneto, Italy (12%abv)

A dry, fuller, more floral style, with racy, balanced fruit

CHARDONNAY, GRANDE PASSOLO ROCCA ESTATE  5.85/8.35/26.00
Puglia, Italy (13.5%abv)

Full of tropical fruit pineapple and melon flavours on the palate

SAUVIGNON BLANC, ARMONIA, 2019  4.50/6.40/19.00
Maule Valley, Chile (12%abv)

A delicate fruity nose and rounded gooseberry fruit flavours

ZIBIBBO, VITese  25.00
Sicily, Italy (12.5%abv)

Fresh, rich and elegant, with a great intensity and a long finish in the mouth

GAVI DI GAVI, VILLA CASETTA  29.00
Piedmont, Italy (12%abv)

Piedmont's most celebrated white wine. Intensity and finesse of the Cortese

SAUVIGNON BLANC, MISSION,  27.00
Marlborough, New Zealand (12%abv)

Lush and rich. Ripe peach and grapefruit. Toasty, long and mouthfilling

Rose wine

175ml / 250ml / bottle

LUPO NERO ROSATO  4.00/5.50 /16.00
Puglia, Italy (12%abv)

Fresh and fruity with hints of sweetness that give a delightful lift to the palate of summer fruits

WHITE ZINFANDEL, JACK RABBIT 4.30/5.80/17.00
California (9%abv)

Delicate floral aromas, and a fresh, light sweetness

CHATEAU D'OLLIERES 30.00
France (12.5%abv)

This perky pink has good freshness and a refreshing spiciness. Its utterly delicious

Red wine

175ml / 250ml / bottle

MALBEC, SANTA FLORENTINA  5.85/8.35/25.00
Famatina Valley, Argentina (12.5%abv)

A classic full-bodied Malbec with an inviting deep garnet shade.

RIOJA CRIANZA, BODEGAS CARLOS SERRES  5.85/8.35/25.00
Rioja, Spain (13%abv)

Mature red fruit, spices and licorice hints, well structured, fresh & fruity

SHIRAZ, THE BLACK  5.60/8.00/25.00
South Australia, Australia (14.5%abv)

Blackberry and plum, toasty vanilla and spicy oak

CABERNET SAUVIGNON ARMONIA  4.50/6.40/17.95
Maule Valley, Chile (13%abv)

fruity, medium bodied with black fruit flavours and vanilla notes on the finish

LUPO NERO, ROSSO  4.00/5.50 /16.00
Puglia, Italy (12.5%abv)

Dark berry fruit with a ripeness that only the Mediterranean sun can bring

MERLOT DEL VENETO, ROCCA ESTATE  4.30 /5.80/17.00
Veneto, Italy (12%abv)

Youthful, fruity style from the soft, fleshy character of the Merlot grape

PRIMITIVO, SALENTO ROCCA  36.00
Brianza, Italy (13.5%abv)

If you enjoy rich, full bodied, velvety red wine, then this is the one for you!

VALPOLICELLA, LENOTTI  28.00
Bardolino, Italy (13%abv)

Intense, fine, fragrant, delicately ethereal with a hint of bitter almonds



"You can't buy happiness, but you can prepare a cocktail, and that's kind of the same thing..."

- Anon

APEROL SPRITZ 7.50

Aperol, prosecco, topped with soda

TOBLERONE 7.50

Baileys, Kahlua, Frangelico, milk, honey

FROZEN STRAWBERRY DAIQUIRI 7.50

Havana Club rum, lime, strawberries

FROZEN CARIBBEAN DAIQUIRI 7.50

Havana Club rum, Malibu, pineapple, coconut milk

SCROPPINO 7.50

Vodka, Prosecco, lemon sorbet and mint leaves

ROSSO 43 7.50

Vodka, Liquor 43, orange juice, prosecco

HAVANA MOJITO 7.50

Havana Club, fresh lime, mint, sugar, soda

NEGRONI ROSSO 7.50

Gin, Martini Rosso, Campari, orange marmalade, over ice

ESPRESSO MARTINI 7.50

Vodka, Kahlua, fresh espresso

FRENCH MARTINI 7.50

Vodka, Chambourd, pineapple juice

PORNSTAR MARTINI 7.50

Vodka, passionfruit syrup, passionfruit liqueur, house prosecco

The following drinks are made with full 50ml (double) measures of award winning Gin or Vodka, complete with a **FEVER-TREE** mixer, which contain only the best naturally sourced ingredients from around the world and no artificial flavourings or sweeteners

LEMON AND LIME 7.50

Gin or Vodka, with Fever-Tree Premium Indian Tonic Water, in an ice filled tumbler garnished with a slice of lemon

FLOWER POWER 7.50

Gin or Vodka with Fever-Tree Elderflower Tonic Water in an ice-filled tumbler garnished with a twist of orange

STRAWBERRY FIELDS 7.50

Gin or Vodka, with Fever-Tree Aromatic Tonic Water, over ice, garnished with crushed strawberries

AMALFI COAST 7.50

Gin or Vodka, with Fever-Tree Sicilian Lemon Tonic Water, over ice with an (italian) lemon strip

ENGLISH GARDEN 7.50

Gin or Vodka, with Fever-Tree Light Cucumber Tonic Water over ice, garnished with a slice of cucumber

HOT LIPS 7.50

Gin or Vodka, with Fever-Tree Ginger Beer, over ice, garnished with a slice of orange

GINGER SPICE 7.50

Gin or Vodka, with Fever-Tree Spiced Orange Ginger Ale over ice, garnished with a slice of orange