

il rosso

SUNDAY MENU

SERVED FROM 12 NOON


Everything is cooked to order, so delays may occur during busy periods, so sit back, relax, and enjoy your time with us.
 Please allow up to 40 minutes for your main course if not ordering a starter

Sometimes during service, some dishes may become unavailable, were possible an alternative will be offered.

Pre orders taken via email, prior to the day could guarantee your order

This menu is available all day from 12.00 midday

Starters

Bruschetta  **Go** 8.95
 vegan cream cheese, guacamole, tomato jam,
 rocket, toasted sourdough

Meatballs 9.75
 braised lamb & beef meatballs, pomodorino
 sauce, Grand Padano

Arancini **V** 9.50
 Tomato, garlic and mozzarella arancini, with spicy
 arabiatta sauce

Tomato and red pepper soup  **Go** 6.95
 freshly made tomato & red pepper soup served with a
 bowl of croutons

Chicken lollipops **Go** 8.95
 crispy chicken lollipops, remesco sauce
Parma ham bruschetta **Go** 9.50
 Parma ham, rocket, Gorgonzola cream, honey &
 pomegranate

Mushroom bruschetta **V** **Go** 7.95
 with a mushroom, brandy and mustard sauce,
 with toasted sourdough, pangratatta

Pate Toscana **Go** 9.75
 chicken liver pate, with Italian brandy, toasted
 sourdough soldiers and red onion marmalade

Risotto 9.75
 chestnut and button mushrooms,
 butter, Parmesan, olive oil

Mains

Shoulder of lamb **Go** 23.95
 Yorkshire pudding, sage and onion
 stuffing with traditional vegetables

Roast Sirloin of beef **Go** 25.95
 prime roast Sirloin of beef, (served pink unless
 requested) Yorkshire pudding, sage and onion
 stuffing with traditional vegetables

Topside of beef **Go** 21.95
 Topside of beef, Yorkshire pudding, sage and
 onion stuffing with traditional vegetables


Roast chicken **Go** 20.95
 breast of chicken, Yorkshire pudding, sage and
 onion stuffing with traditional vegetables

Scampi 19.95
 crispy whole tail breaded scampi, triple cooked
 chips, homemade tartare sauce, pea salad

Smaller appetites **Go** 16.95
 for those with a smaller appetite. Choose from:
 topside beef, chicken or vegetarian sausage.
 Surcharge of £1.50 for Lamb

Vegetarian sausage **V** 17.95
 Yorkshire pudding, sage and onion
 stuffing with traditional vegetables

Risotto 18.95
 chestnut and button mushrooms,
 butter, Parmesan, olive oil

Falafel linguine  **starter** 9.75/**main** 18.95
 fried chickpea balls, red onion, chilli, broccolini
 and pomodorino sauce

Smoked haddock **G** 21.95
 naturally smoked haddock with mashed
 potatoes, seasonal greens with a white wine
 and garlic cream sauce

Pizza

Pepperoni **Go** 14.75
 pepperoni, tomato, mozzarella
Broken meatball 14.75
 broken braised lamb and beef meatballs,
 rich tomato ragu, buffalo mozzarella

Diavola (SPICY) **Go** 14.75
 N'duja, fresh chilli, spicy Calabrian
 sausage, Salsa di Fuoco **Go**

Carne **Go** 15.50
 chicken, pepperoni, ham, pancetta



Meat free  **Go** 14.75
 chargrilled vegetables, rocket, vegan mozzarella,
 sun blushed tomatoes, with a sweet chilli sauce

Margherita **V** **Go** 14.50
 mozzarella, tomato, oregano

Rosso salads **Go** 17.95

dressed mixed leaves tomatoes, cucumber, sweet peppers, red onion,
 coleslaw, sundried tomato and raisin couscous, garlic flatbread
 with a caper and raisin dip. Choose from:

Chicken
 Tuna
 Smoked Salmon

Falafel 
Goats cheese and honey
Chick pea and olives 

Sides to share

Fries and aioli 4.00
Bowl of roast potatoes 4.00
Extra vegetables 4.00
Extra Yorkshire (each) 1.50
Mashed potatoes 4.00

ITALIAN STYLE
CAULIFLOWER CHEESE
 Rich, baked cauliflower,
 pangritata,
 grated parmesan, charred
 cauliflower leaves 6.95

Desserts

Yorkshire cream tea 8.95
 Yorkshire pudding, with strawberry preserve,
 vanilla ice cream and clotted cream
Sticky date pudding 8.95
 steamed sponge pudding, made with finely chopped dates, toffee suce,
 vanilla ice cream

Pizookie 8.50
 baked chocolate chip cookie dough with vanilla ice cream
 (Caution!! served in a hot skillet)

Apple and Cinnamon crumble  **V** 7.95
 with vegan vanilla ice cream

Chocolate brownie 8.95
 with vanilla ice cream

Cornetti  **V** 8.95
 with vegan vanilla ice cream

Cheesecake 8.50
 baked vanilla cheesecake, with fruit compôte

Ice cream 7.95
 three scoops of your choice, choose from:
 strawberries & cream, pistachio & almond, double cream vanilla,
 chunky chocolate, lemon sorbet, dairy-free vanilla, dairy-free chocolate



V These dishes are suitable for vegetarians



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 gluten free diet.

Don't forget to validate your parking. Failure to do so **will** result in a parking charge.
 Vehicles left overnight, if NOT removed by 10am will generate a penalty notice


Please be aware that due to 14 main ingredients recognised, as allergens, we have not been able to put letters or symbols against all dishes to highlight ingredients. We do however have a separate Allergen book that is detailed, showing the contents, per dish. Please ask your server who will assist with presenting the book and also consulting with the chefs on your behalf. This goes for ANY dietary requirement, we will help as much as possible

A discretionary Service Charge of 10% 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.

White wine

175ml / 250ml / bottle


Lupo Nero, Bianco  6.75/9.65/27.00
Sicily (12%abv)
Pale gold, with a subtle honeyed nose. Gorgeous quince and tropical fruit

Pinot Grigio, Rocca Estate  6.75/9.65/27.00
Veneto, Italy (12%abv)
A dry, fuller, more floral style, with racy, balanced fruit

Chardonnay, Grande Passolo  8.00/11.45/32.00
Puglia, Italy (13.5%abv)
Full of tropical fruit pineapple and melon flavours on the palate

Sauvignon Blanc, Marble Falls 7.75/10.10/31.00
Marlborough, New Zealand (12%abv)
Deliciously crisp and fresh, packed full of vibrant and long lasting lemon, gooseberry and tropical fruit flavours


Vermentino, Amoruccio  7.50/10.75/30.00
Tropical and balanced, fragrant and fresh. Excellent with fish and shellfish

Soave, Lenotti  32.00
Veneto, Italy (12.5%abv)
Piemonte's most celebrated white wine. Intensity and finesse of the Cortes

Gavi di Gavi, Villa Casetta  38.00
Piedmont, Italy (12%abv)
Piemonte's most celebrated white wine. Intensity and finesse

Rosé wine

175ml / 250ml / bottle

Lupo Nero Rosato  6.75/9.65/27.00
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 6.75/9.60/27.00
California (9%abv)
Delicate floral aromas, and a fresh, light sweetness

Château Miraval Rosé 40.00
France (13%abv)
Light-medium bodied, aromatic, crisp, delicate, dry. Elegance


Whispering Angel Château d'Esclans 49.00
France (13%abv)
Dry, beautifully pale pink, fish red berry fruit characteristics with a floral note. Ripe and fleshy feel on the palate

Château d'Esclans Rock Angel 69.00
France (13.5 %abv)
Rich & racy on the palate, delicate red berry aromas with mineral notes and a long silky finish

For a full list of wines, Champagnes and cocktails, please ask a member of staff for our Drinks Directory

Red wine

175ml / 250ml / bottle


Lupo Nero, Rosso  6.75/9.65/27.00
Puglia, Italy (12.5%abv)
Dark berry fruit with a ripeness that only the Mediterranean sun can bring


Cabernet Sauvignon, Armonia  6.75/9.65/27.00
Maule Valley, Chile (13%abv)
fruity, medium bodied with black fruit flavours and vanilla notes on the finish

Merlot, Rocca Estate  6.75/9.65/27.00
Veneto, Italy (12%abv)
Youthful, fruity style from the soft, fleshy character of the Merlot grape


Sangiovese Primitivo, Amoruccio 7.50/10.75/30.00
Puglia, Italy (13.5%abv)
This wine shows a deep red colour. Its bouquet is complex with notes of violet and ripe red fruit. A very versatile wine to be enjoyed with food

Rioja Crianza, Carlos Serres  32.00
Rioja, Spain (13%abv)
Mature red fruit, spices and licorice hints, well structured, fresh & fruity

Shiraz, The Black  32.00
South Australia, Australia (14.5%abv)
Blackberry and plum, toasty vanilla and spicy oak

Malbec, Don David Reserva  37.00
Valles Calchaquies Argentina (14%abv)
Rich, filled with berries, plum jam, and the elegant scent of violets

Valpolicella, Lenotti  37.00
Bardolino, Italy (13%abv)
Intense, fine, fragrant, delicately ethereal with a hint of bitter almonds

Primitivo, Papale  50.00
Manduria, Italy (14.5%abv)
Rich, full bodied, velvety red wine, The Pope's Favourite!

Fizz

125ml/bottle

Bottega Millesimato Brut 6.00/29.00
Veneto, Italy (11%abv)
Bottega Dei Poeti Rosé 29.00
Veneto, Italy (11%abv)

Prosecco Bottega Gold / Gold Rosé
Veneto, Italy (11%abv)
Mini bottle 200ml 10.00
Bottle 750ml 45.00
Magnum 1500ml 90.00
Jereboam (The Ultimate Showstopper) 3000ml 150.00

Bottega ZERO Gold 23.00
Veneto, Italy (0%abv)

Bottega ZERO Rosé 23.00
Veneto, Italy (0%abv)

Veuve Cliquot 85.00

Moet et Chandon 75.00

Bollinger 85.00

Laurent Perrier Rosé 120.00



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