

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, where 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

Arborio Stuffed Pepper  Go 9.50
 roast red pepper with a rich tomato chive filling
 & rocket

Meatballs 9.75
 braised lamb & beef meatballs, pomodoro
 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, pangrattata

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 pomodoro 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,
 pangrattata,
 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 suze,
 vanilla ice cream

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

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

Sicily (12%abv)

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

6.75/9.65/27.00

Pinot Grigio, Rocca Estate

Veneto, Italy (12%abv)

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

6.75/9.65/27.00

Chardonnay, Grande Passolo

Puglia, Italy (13.5%abv)

Full of tropical fruit pineapple and melon flavours on the palate

8.00/11.45/32.00

Sauvignon Blanc, Mission

Marlborough, New Zealand (12%abv)

Deliciously crisp and fresh, packed full of vibrant and long lasting lemon, gooseberry and tropical fruit flavours

7.75/10.10/31.00

Vermentino, Amoruccio

Tropical and balanced, fragrant and fresh. Excellent with fish and shellfish

7.50/10.75/30.00

Soave, Lenotti

Veneto, Italy (12.5%abv)

Piemonte's most celebrated white wine. Intensity and finesse of the Cortes

32.00

Gavi di Gavi, Villa Casetta

Piedmont, Italy (12%abv)

Piemonte's most celebrated white wine. Intensity and finesse

38.00

Rosé wine

175ml / 250ml / bottle

Le Grand Duc (Blush)

Arzens, France (11%abv)

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

6.75/9.65/27.00

White Zinfandel, Jack Rabbit

California (9%abv)

Delicate floral aromas, and a fresh, light sweetness

6.75/9.60/27.00

Château Miraval Rosé

France (13%abv)

Light-medium bodied, aromatic, crisp, delicate, dry. Elegance

40.00

Whispering Angel Château d'Esclans

France (13%abv)

Dry, beautifully pale pink, fresh red berry fruit characteristics with a floral note. Ripe and fleshy feel on the palate

49.00

Château d'Esclans Rock Angel

France (13.5 %abv)

Rich & racy on the palate, delicate red berry aromas with mineral notes and a long silky finish

69.00

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

Puglia, Italy (12.5%abv)

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

6.75/9.65/27.00

Cabernet Sauvignon, Armonia

Maule Valley, Chile (13%abv)

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

6.75/9.65/27.00

Merlot, Rocca Estate

Veneto, Italy (12%abv)

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

6.75/9.65/27.00

Sangiovese Primitivo, Amoruccio

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

7.50/10.75/30.00

Rioja Crianza, Carlos Serres

Rioja, Spain (13%abv)

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

32.00

Shiraz, The Black

South Australia, Australia (14.5%abv)

Blackberry and plum, toasty vanilla and spicy oak

32.00

Malbec, Don David Reserva

Valles Calchaquies Argentina (14%abv)

Rich, filled with berries, plum jam, and the elegant scent of violets

37.00

Valpolicella, Lenotti

Bardolino, Italy (13%abv)

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

37.00

Primitivo, Papale

Manduria, Italy (14.5%abv)

Rich, full bodied, velvety red wine, The Pope's Favourite!

50.00

Fizz

125ml/bottle

Bottega Millesimato Brut

Veneto, Italy (11%abv)

Bottega Dei Poeti Rosé

Veneto, Italy (11%abv)

6.00/29.00

29.00

Prosecco Bottega Gold / Gold Rosé

Veneto, Italy (11%abv)

Mini bottle 200ml

Bottle 750ml

Magnum 1500ml

Jereboam (The Ultimate Showstopper) 3000ml

10.00

45.00

90.00

150.00

Bottega ZERO Gold

Veneto, Italy (0%abv)

23.00

Bottega ZERO Rosé

Veneto, Italy (0%abv)

23.00

Veuve Cliquot

85.00

Moet et Chandon

75.00

Bollinger

85.00

Laurent Perrier Rosé

120.00



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