

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

Calabrian ribs 9.50
sticky harissa spiced pork spare ribs
(Caution!! served in a hot skillet)

Arancini  9.00
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 8.50
crispy chicken lollipops, sweet chilli sauce
Prawn and chorizo bruschetta  Go 9.50
pan fried spicy prawns and chorizo, chilli and garlic oil, on a garlic bruschetta

Mushroom bruschetta  Go 7.95
with a mushroom, brandy and mustard sauce, with toasted sourdough, pangratatata

Pate Toscana  Go 9.50
chicken liver pate, with Italian brandy, toasted sourdough soldiers and red onion marmalade

Risotto 9.50
chestnut and button mushrooms, butter, Parmesan, olive oil

Shoulder of lamb Go 22.95
Yorkshire pudding, sage and onion stuffing with traditional vegetables

Roast Sirloin of beef Go 24.95
prime roast Sirloin of beef, (served pink unless requested) Yorkshire pudding, sage and onion stuffing with traditional vegetables

Topside of beef Go 20.95
Topside of beef, Yorkshire pudding, sage and onion stuffing with traditional vegetables

Roast chicken Go 19.95
breast of chicken, Yorkshire pudding, sage and onion stuffing with traditional vegetables

Scampi 18.95
crispy whetaill breadcrued scampi, triple cooked chips, homemade tartare sauce, pea salad
Smaller appetites Go 15.95
for those with a smaller appetite. Choose from: topside beef, chicken or vegetarian sausage.
Surcharge of £1.50 for Lamb

Vegetarian sausage  Go 16.95
Yorkshire pudding, sage and onion stuffing with traditional vegetables

Risotto 17.95
chestnut and button mushrooms, butter, Parmesan, olive oil

Falafel linguine  starter 9.50/main 17.50
fried chickpea balls, red onion, chilli, broccolini and pomodorino sauce

Smoked haddock  Go 20.95
naturally smoked haddock with mashed potatoes, seasonal greens with a white wine and garlic cream sauce

Meat free  Go 14.50
chargilled vegetables, rocket, vegan mozzarella, sun blushed tomatoes, with a sweet chilli sauce

Margherita  Go 13.95
mozzarella, tomato, oregano

Pizza

Diavola (SPICY) Go 14.50
N'duja, fresh chilli, spicy Calabrian sausage, Salsa di Fucco Go

Carne Go 14.95
chicken, pepperoni, ham, pancetta

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

Falafel 

Tuna

Goats cheese and honey

Smoked Salmon

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 8.50

steamed sponge pudding, made with finely chopped dates, toffee sauce, vanilla ice cream

Pizookie 7.95

baked chocolate chip cookie dough with vanilla ice cream

(Caution!! served in a hot skillet)

Apple and Cinnamon crumble  Go 7.95

with vegan vanilla ice cream

Chocolate brownie 8.50

with vanilla ice cream

Cornetti  Go 7.95

with vegan vanilla ice cream

Cheesecake 7.95

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



Don't forget to validate your parking

Faliure to do so **will** result in a parking charge

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.

Please be aware that due to 14 main ingredients recongnised, as allergens, we have not been able to put letters or symbols against all dishes to hightlight 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)

6.50/9.00/25.00

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

Pinot Grigio, Rocca Estate

Veneto, Italy (12%abv)

6.50/9.00/25.00

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

Chardonnay, Grande Passolo

Puglia, Italy (13.5%abv)

7.50/10.75/30.00

Full of tropical fruit pineapple and melon flavours on the palate

Sauvignon Blanc, Mission

Marlborough, New Zealand (13%abv)

7.25/10.35/29.00

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

Vermentino, Amoruccio

7.25/10.35/29.00

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

Gavi di Gavi, Villa Casetta

Piedmont, Italy (12%abv)

38.00

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

Rosé wine

175ml / 250ml / bottle

Lupo Nero Rosato

Puglia, Italy (12%abv)

6.50/9.00/25.00

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

White Zinfandel, Jack Rabbit

California (9%abv)

6.75/9.60/27.00

Delicate floral aromas, and a fresh, light sweetness

Château Miraval Rosé

France (13%abv)

40.00

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

Whispering Angel Château d'Esclans

France (13%abv)

49.00

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

Château d'Esclans Rock Angel

France (13.5%abv)

69.00

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

6.50/9.00/25.00

Puglia, Italy (12.5%abv)

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

Cabernet Sauvignon, Armonia

6.50/9.00/25.00

Maule Valley, Chile (13%abv)

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

Merlot, Rocca Estate

6.50/9.00/25.00

Veneto, Italy (12%abv)

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

Sangiovese Primitivo, Amoruccio

7.25/10.35 /29.00

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

30.00

Rioja, Spain (13%abv)

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

Shiraz, The Black

30.00

South Australia, Australia (14.5%abv)

Blackberry and plum, toasty vanilla and spicy oak

Malbec, Don David Reserva

35.00

Valles Calchaquies Argentina (14%abv)

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

Valpolicella, Lenotti

35.00

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

5.75/28.00

Veneto, Italy (11%abv)

28.00

Bottega Déi Poeti Rosé

Veneto, Italy (11%abv)

Prosecco Bottega Gold / Gold Rosé

Veneto, Italy (11%abv)

10.00

Mini bottle 200ml

45.00

Bottle 750ml

90.00

Magnum 1500ml

150.00

Jereboam (The Ultimate Showstopper) 3000ml

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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