

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

**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

### Mains

**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 whole tail breaded 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 V 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 G 20.95**  
 naturally smoked haddock with mashed  
 potatoes, seasonal greens with a white wine  
 and garlic cream sauce

### Pizza

**Pepperoni Go 14.50**  
 pepperoni, tomato, mozzarella

**Broken meatball 14.50**  
 broken braised lamb and beef meatballs,  
 rich tomato ragu, buffalo mozzarella

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

**Carne Go 14.95**  
 chicken, pepperoni, ham, pancetta



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

**Margherita V Go 13.95**  
 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 8.50**  
 steamed sponge pudding, made with finely chopped dates, toffee suce,  
 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**  **V 7.95**  
 with vegan vanilla ice cream

**Chocolate brownie 8.50**  
 with vanilla ice cream

**Cornetti**  **V 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  
 Failure 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 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**  6.50/9.00/25.00  
Sicily (12%abv)  
Pale gold, with a subtle honeyed nose. Gorgeous quince and tropical fruit

**Pinot Grigio, Rocca Estate**  6.50/9.00/25.00  
Veneto, Italy (12%abv)  
A dry, fuller, more floral style, with racy, balanced fruit

**Chardonnay, Grande Passolo**  7.50/10.75/30.00  
Puglia, Italy (13.5%abv)  
Full of tropical fruit pineapple and melon flavours on the palate


**Sauvignon Blanc, Mission** 7.25/10.35/29.00  
Marlborough, New Zealand (13%abv)  
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**  38.00  
Piedmont, Italy (12%abv)  
Piemonte's most celebrated white wine. Intensity and finesse of the Cortes

## Rosé wine

175ml / 250ml / bottle

**Lupo Nero Rosato**  6.50/9.00/25.00  
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, fresh 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




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## 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)  
**Bottega Dei Poeti Rosé** 28.00  
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