



Mothers Day

Sunday 15th March

Starters

Roast pepper and tomato soup 
served with sourdough

Chicken lollipops
crispy chicken lollipops, sweet chilli sauce

Mushroom bruschetta 
our classic creamed mushrooms on toasted
crusty bread, with shaved parmesan

Arancini 
tomato, garlic, mozzarella arancini with arabiatta sauce

Pate Toscana
chicken liver pate, with Italian brandy, orange marmalade

Prawn and crayfish cocktail 
classic prawn and crayfish cocktail with Marie Rose sauce

Mains

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

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

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

Scampi
crispy whelktail breaded scampi, triple cooked chips,
homemade tartare sauce, dressed salad

Roast chicken 
Yorkshire pudding, sage and onion stuffing
with traditional vegetables

Smoked haddock 
naturally smoked haddock with mashed potatoes, sea-
sonal greens with a prawn, butter and cream sauce

Tuscan Stew 
with a spiced tomato, onion, and sweet pepper stew,
with butterbeans and chopped vegan sausage.

Il Rosso pizza & fries
choose any pizza from our main menu

Desserts

Pizookie
baked chocolate chip cookie dough with vanilla ice cream

Cheesecake
baked vanilla cheesecake, confit lemon and cranberry compôte

Sticky toffee pudding
with sticky toffee sauce and vanilla ice cream

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

Vegan Fudge Cake 
confit lemon and mixed fruit compôte

Three chocolate brownie 
white, dark and milk chocolate brownie with vanilla ice cream

Two COURSES £30.00 THREE COURSES £38.00

(two course smaller portion for OAP or young adults under 11 £21.00/£29.00)

our childrens menu is also available, please ask for details

A 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.



Don't forget to validate your parking
Failure to do so may result in a
parking charge

White wine

175ml / 250ml / bottle

Lupo Nero, Bianco

Sicily (12%abv)

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

Pinot Grigio, Rocca Estate

Veneto, Italy (12%abv)

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

Chardonnay, Grande Passolo

Puglia, Italy (13.5%abv)

Full of tropical fruit pineapple and melon flavours on the palate

Sauvignon Blanc, Mission

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

Piedmont, Italy (12%abv)

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

Rosé wine

175ml / 250ml / bottle

Lupo Nero Rosato

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

California (9%abv)

Delicate floral aromas, and a fresh, light sweetness

Château Miraval Rosé

France (13%abv)

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

Whispering Angel Château d'Esclans

France (13%abv)

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)

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

Puglia, Italy (12.5%abv)

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

Cabernet Sauvignon, Armonia

Maule Valley, Chile (13%abv)

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

Merlot, Rocca Estate

Veneto, Italy (12%abv)

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

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

Rioja Crianza, Carlos Serres

Rioja, Spain (13%abv)

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

Shiraz, The Black

South Australia, Australia (14.5%abv)

Blackberry and plum, toasty vanilla and spicy oak

Malbec, Don David Reserva

Valles Calchaquies Argentina (14%abv)

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

Valpolicella, Lenotti

Bardolino, Italy (13%abv)

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

Primitivo, Papale

Manduria, Italy (14.5%abv)

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

Fizz

125ml/bottle

Bottega Millesimato Brut

Veneto, Italy (11%abv)

Bottega Dèi Poeti Rosé

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

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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