




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 wholetail 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**  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, frsh 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**  6.50/9.00/25.00
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



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