



il rosso Breakfast

Don't forget to validate your parking
Failure to do so **will** result in
a parking charge. Vehicles left overnight
and NOT removed by 10am will generate a
penalty notice

Served 8.00am – 11.45am Monday to Saturday, 8.30 – 11.15 Sunday

These times are subject to change, to avoid disappointment, we advise you book in advance

The Full Il Rosso 14.50

English bacon, eggs to your liking, sausage, mushrooms, hash brown, beans, chopped Italian tomatoes, with toasted sourdough and butter

Add Black Pudding £1.50

Add extra Sausage £1.95

Add extra egg £1.50

Add extra Bacon (2 Rashers) £3.50

Eggs Florentine 10.95

Wilted spinach, poached eggs, parmesan glaze on toasted sourdough

Eggs in Purgatory 11.95

(Italian Shakshuka) spiced tomatoes, onions, and peppers, with N'duja, poached eggs, Pecorino and sourdough

(Caution!! served in a hot skillet)

Smoked salmon & scrambled egg 13.50

soft scrambled eggs, with smoked salmon, on toasted sourdough

Steak & Eggs 13.95

5oz beef fillet sliced, spinach & eggs of your choice

Sourdough

Eggs and toast 8.25

choose between poached, fried or scrambled eggs, on toasted sourdough

Avocado smash 11.50

guacamole, poached eggs on toasted sourdough

Toast and honey/preserve 4.95

two slices of toasted sourdough, served with butter, and a choice of either honey, seville orange marmalade, or strawberry jam

Tomatoes or beans on toast 6.95

Italian chopped tomatoes or Branston beans on sourdough

Eggs Rosso 10.75

bacon, poached eggs, parmesan glaze on toasted sourdough

Smoothies

Red or Green 4.95

strawberry, banana, mango juice or curly kale, pineapple, spinach, mango juice

Bakery

Italian croissant 3.75

freshly baked plain Italian croissant

Italian chocolate croissant 3.95

freshly baked chocolate filled Italian croissant

Pancakes 9.95

with bacon and maple syrup

Add an egg 1.50

Pancakes 9.95

berry compote, Crème Fraîche

Crumpets

Traditional crumpets 5.50

two crispy crumpets served with butter

Smoked haddock crumpets 11.95

two crispy crumpets with smoked haddock, spinach and a poached egg and parmesan cream

Grains & Fruit

Porridge 7.95

traditional hearty porridge, served with maple syrup and fruit compôte

Home Made Granola 11.50

Greek yoghurt with pecan nuts, banana, dried fruits, pomegranate and maple syrup

Italian rolls

Bacon or Sausage 7.95

English bacon or Nottinghamshire Sausage on a floured bap

Add an egg 1.50

Porkie Blinder 11.95

2 Double smashed sausage patties, dirty cheese, fried egg on a toasted brioche

Vegan

The full vegan 13.95

vegan sausage, vegan rashers, mushroom, hash browns, beans, chopped Italian tomatoes, with toasted sourdough and Vitalite Dairy Free Margarine

Home Made Granola 11.50

Vegan yoghurt with pecan nuts, banana, dried fruits, pomegranate and maple syrup

Coconut milk porridge 7.95

traditional hearty porridge, made with coconut milk, served with maple syrup and fruit compôte

Peanut butter crumpets 7.95

crispy crumpets, served with peanut butter and banana

Vegan smash 11.50

Guacamole on toasted sourdough with chopped Italian tomatoes

Tomatoes or beans on toast 6.95

Italian chopped tomatoes or Branston beans on sourdough, and Vitalite Dairy Free Margarine

Toast and preserve 4.95

Toasted sourdough served with Vitalite Dairy Free Margarine, a choice of seville orange marmalade or strawberry jam

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.

All our food is prepared, cooked and served by humans, mistakes can happen. Please inform us if you are not happy with any aspect of your visit.

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



COFFEE CENTRAL ROASTING CO

Cafe latte 3.95 long and milky	Americano 3.75 long and black	Flat white 3.85 Short and milky
Cappuccino 3.95 long and frothy		Espresso 2.00 very short, strong black
Macchiato 3.75 espresso, with milky foam		Espresso doppio 3.95 double strength espresso
Cortado 3.75 short, with espresso, steamed milk		Flavoured frappe 4.95 caramel or vanilla
Mocha 4.95 latte with chocolate		Frappe 3.95 iced latte
Plain floater 4.25 black, with double cream		Mochaccino 4.95 iced mocha

SUKI TEA™

Based in Belfast, SUKI - Tea Makers ethically source and blend loose leaf teas, herbal infusions and fruit blends from all over the world. Our commitment to quality is reflected in responsible sourcing, great taste and delivering the very best customer experiences.

Regular Pot 3.95

Breakfast Tea <i>Light, Bright, Crisp</i> A traditional, all day English Breakfast blend of single estate teas from India and Africa. Brew for 2-5 minutes. <i>Fairtrade, Organic</i>	Belfast Brew <i>Malty, Bright, full bodied</i> A Suki signature blend which brews a bright, coppery red cup of tea. This Irish Breakfast Tea contains 90% Assam for a malty and full flavoured cup. Brew for 2-5 minutes. <i>Fairtrade, Organic</i>
Earl Grey Blue Flower <i>Delicate Bergamot, Dry, Light Citrus</i> A stunning Earl Grey tea infused with the finest organic Sicilian bergamot oil and vibrant blue cornflowers. Brew for 2-5 minutes. <i>Fairtrade, Organic, Rainforest Alliance Certified</i>	Lemongrass and Ginger <i>Citrus, Ginger, Sweet, Minty</i> Warmth of ginger and peppercorns, freshness of lemongrass and a sweet liquorice and mint finish. Brew for 4-5 minutes. <i>Caffeine Free</i>
Red Berry <i>Juicy, Tart, Fruity, Sweet</i> Absolutely bursting with natural, fresh berry taste. A punchy, full on infusion of mixed berries, fruit and hibiscus. Brew for 4-5 minutes. <i>Caffeine Free</i>	Green Tea Ginseng <i>Revitalising, Pineapple, Ginger</i> A very light, revitalising, gingery sweet green tea. A harmonious balance of ginger, ginseng and pineapple blended with Sencha green tea. Brew for 2-5 minutes.
Apple Loves Mint <i>Sweet Tart, Apple, Mint</i> A combination of sweet, tart apple, minty freshness and aromatic baby rose buds create a light, delight for the senses. Brew for 4-5 minutes. <i>Caffeine Free</i>	Pavilion Garden Decaf Breakfast Tea <i>Bright, Crisp</i> premium black tea with a bright, lively flavour...without the caffeine kick

Chocolate

Hot Chocolate 4.95 (with Marshmallows 5.95) rich, velvety Monbana chocolate with steamed milk	Mocha 4.95 latte with chocolate
Chocolate frappe 4.95 iced chocolate	Lumumba 9.95 velvety chocolate with steamed milk and brandy

Coffee cocktails

Baileys latte 10.50 milky latte with added Baileys	Espresso Martini 10.95 Absolut vodka 25ml, Kahlua 25ml, espresso	Liqueur floater 10.50 Irish whiskey, Amaretto, Tia Maria, Brandy, your choice
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All of our hot drinks are available with either fresh semi-skimmed milk, or vegana friendly soya, coconut or oat milk, please inform your server of your preference when ordering



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