

IL ROSSO

INSPIRED BY ITALY, MADE IN IL ROSSO

Group Dining

Starter and Main course £20.00

Three course £25.00

Parties of 14 guests or more are asked to order from this menu only

A non refundable deposit of £5 per person is required for booking. (see terms and conditions on our website)

In order to ensure that your party goes smoothly, a pre-order is required at least 72 hours prior to your booking time.

To ensure the smooth running of your party, please arrive 15 minutes before your booking time and inform a member of staff

Should you have any allergies and or dietary restrictions, please state on your pre order, and inform your server

As all our dishes are prepared from fresh, it can take up to 40 minutes for main courses to arrive

Please note that there will be one bill per party

STARTERS

CALAMARI

crispy deep fried baby squid, sweet chilli sauce

PATÉ BRUSCHETTA

our own chicken liver paté, with orange and chilli jam and toasted ciabatta

BRUSCHETTA AVOCADO

vegan cream cheese, avocado, tomato jam, rocket, toasted sourdough

CRAB CAKE

white crab meat with caper and mustard mayonnaise, served with fried zucchini ribbons

CHICKEN LOLLIPOPS

crispy chicken lollipops, salsa di bomba

MUSHROOM CROSTINI GO

creamed truffled mushrooms on a toasted crusty bread

MAINS

CHICKEN CACCIATORE

chicken supreme, truffled potato gratin, buttered kale, 1 talian mushroom and tomato sauce with rosemary and garlic

VEGETABLE LASAGNE V

pressed Mediterranean vegetables, fresh egg pasta, three Italian cheeses, garlic ciabatta

MEATBALLS

braised lamb and beef meatballs, fresh egg pappardelle, pomodorino sauce, Grana Padano

SWORDFISH PUTTANESCA

swordfish steak, with capers, olives, garlic, chilli flakes, calamatra pasta

BEEF G

crispy slow roast beef in a red wine and mushroom sauce, braised carrots, celery, and crispy pancetta with creamed potatoes

PORTOBELLO MUSHROOM "STACK"

Portobello mushroom, fried tomato polenta, wilted spinach, pepperonata, cherry tomato jam

IL ROSSO PIZZA GO

choose from: Margherita, Pepperoni, Diavola or Meat Free, , served with a side salad

CAULIFLOWER RISOTTO Go

charred cauliflower, cauliflower puree, poached pear, hazlenut pan-gratata

DESSERTS

CRUMBLE

apple and blackberry crumble with toasted hazlenut and biscotti crumb, with homemade gelato

THREE CHOCOLATE BROWNIE V

white, dark and milk chocolate brownie with vanilla ice cream

BAKED RICE PUDDING

carnoli rice, coconut milk, blueberry compôte, brulée crust

AMALFI CHEESECAKE

our own lemon cheesecake with berries and fruit coulis

SIDES

BUTTERED SEASONAL GREENS V G

3.00

GARLIC PIZETTA WITH CHEESE V

3.75

HOUSE SALAD, TO SHARE V G

4.50

GARLIC PIZETTA V

3.00

FRIES AND AIOLI V

3.50

SPICY TENDERSTEM BROCCOLI G

3.75

GARLIC MUSHROOMS V G

3.00


ONION RINGS

3.00

A SERVICE CHARGE OF 8% WILL BE ADDED TO YOUR BILL

all of the service charge is shared between all of our staff

V These dishes are suitable for vegetarians

 These dishes are suitable for vegans

Please ensure you clearly advise your server that you require a gluten-free option

G These dishes are suitable for a gluten-free diet

Go These dishes can be made suitable for a gluten free diet.

Allergy Information

Sorry - but we do handle nuts and gluten products in the kitchen and therefore by law, we are not allowed to state that any dish is 100% gluten or nut free. We are able to adjust some dishes for people who have a mild gluten intolerance. We are sorry but we cannot guarantee that any of our dishes are 100% gluten free.

Written allergy information is available on request.