



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


STARTERS

BRUSCHETTA  6.50	ROAST PEPPER AND TOMATO SOUP  5.25	MUSHROOM CROSTINI V Go 5.95 with a mushroom, brandy and mustard sauce, with toasted sourdough, pangrattata
vegan cream cheese, guacamole, tomato jam, rocket, toasted sourdough	served with sourdough	
PATE TOSCANA 6.50	CHICKEN LOLLIPOPS 6.50	CALAMARI 6.25 lightly floured baby squid, lemon mayonnaise
chicken liver pate, with Italian brandy, toasted sourdough soldiers and red onion marmalade	crispy chicken lollipops, sweet chilli sauce	

MAINS

SHOULDER OF LAMB Go 14.95 Yorkshire pudding, sage and onion stuffing with traditional vegetables	ROAST TURKEY G 14.95 pancetta wrapped turkey breast, filled with sage & onion stuffing, roast and mashed potatoes, roast root vegetables, sprouts, pig in blanket and cranberry sauce	VEGETARIAN SAUSAGE V 10.95 Yorkshire pudding, sage and onion stuffing with traditional vegetables
SHOULDER OF PORK Go 12.95 Yorkshire pudding, sage and onion stuffing with traditional vegetables	OAP AND CHILDREN UNDER 11 YEARS Go 9.95 for those with a smaller appetite. choose from sirloin of beef, chicken, pork, lamb or vegetarian sausage	FALAFEL LINGUINE  10.95 fried chickpea balls, red onion, chilli, broccolini and pomodorino sauce
ROAST SIRLOIN OF BEEF Go 15.95 prime roast Sirloin of beef, (served pink unless requested) Yorkshire pudding, sage and onion stuffing with traditional vegetables	SCAMPI 13.95 crispy wholetail breaded scampi, triple cooked chips, homemade tartare sauce, pea salad	TUNA SALAD 11.95 classic Tuscan salad, chopped salad with black olives, capers, flaked tuna and garlic flatbread
		CHICK PEA SALAD  10.95 classic Tuscan salad, chopped salad with black olives, capers, chick peas and garlic flatbread

PIZZA

PEPPERONI 10.95 pepperoni, tomato, mozzarella Go	DIAVOLA (SPICY) 10.95 N'duja, fresh chilli, spicy Calabrian sausage, Salsa di Fucco Go	MEAT FREE  10.95 red & yellow peppers, vegan mozzarella, red onion, broccoli, leeks, sun blushed tomatoes, with a sweet chilli sauce Go
BROKEN MEATBALL 10.95 broken braised lamb and beef meatballs, rich tomato ragu, buffalo mozzarella	CARNE 10.95 chicken, pepperoni, ham, pancetta Go	MARGHERITA 9.95 mozzarella, tomato, oregano V Go

HOT ROLLS

HOT ROAST PORK 8.50 with apple sauce, on a wholemeal bun with roasted potatoes and stuffing	HOT ROAST BEEF 8.50 with horseradish sauce, on a wholemeal bun with roasted potatoes and stuffing
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FRIES AND AIOLI 3.50	EXTRA YORKSHIRE (EACH) 1.00
BOWL OF ROAST POTATOES 3.00	CAULIFLOWER CHEESE 4.50
EXTRA VEGETABLES 3.00	MASHED POTATOES 4.00


SIDES TO SHARE

DESSERTS

CHRISTMAS PUDDING 6.50 brandy sauce and winter berries	STICKY DATE PUDDING 6.50 sponge cake, made with finely chopped dates, covered in a toffee sauce with vanilla ice cream	ICE CREAM 5.50 three scoops of your choice, choose from: strawberries & cream, pistachio & almond, double cream vanilla, chunky chocolate, lemon sorbet,  dairy-free vanilla  dairy-free chocolate 
CHEESECAKE 6.50 baked vanilla cheesecake, with fruit compote	BAKED RICE PUDDING  5.95 carnoli rice, coconut milk, berry compôte	
AFFOGATO Go 5.50 vanilla ice cream, bathed in espresso	CHOCOLATE CAKE 6.95 double chocolate fudge cake, with fruit compôte	

AFTER 6.00PM SPECIALS (ONLY)

CHICKEN SUPREME G 14.95 pan roasted chicken supreme, with a mushroom, brandy and mustard sauce, truffled potatoes, kale and broccolini	FILLET STEAK 8oz G 24.95 the finest cut, best served medium rare/medium, served with, pepperonata, and triple cooked chips	IL ROSSO BURGER 12.95 100% English beef patties, Emmenthal cheese, red onion, romaine lettuce, roma tomato, burger sauce, wholemeal bun, patates frites
HAM HOCK G 14.95 Pressed braised ham, sauteed potatoes, crispy hens egg, watercress mayonnaise	CÔTE DE BOEUF RIB STEAK 12oz G 23.95 served on the bone, with rocket and parmesan salad, flat cap mushroom, roasted plum tomato, and triple cooked chips	SEABASS 14.95 roast fillet of seabass, crushed new potatoes, tomato and olive salsa
ULTIMATE VEGAN BURGER  12.95 Vegan burger, romaine lettuce, vegan cheese, red onion, streaky rashers, sweet tomato jam, wholemeal bun, patates frites		IL ROSSO CHICKEN BURGER 12.95 crispy breaded chicken, Parmesan cheese, romaine lettuce, roma tomato, red onion, Caesar sauce, wholemeal bun, patates frites

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

A discretionary Service Charge of 8% 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.



Fizz

Vini



MOËT ET CHANDON, BRUT IMPERIAL 	125ML /BOTTLE	55.50
Champagne, France (12%abv) A well balanced assemblage of three vine varieties		
VEUVE CLICQUOT PONSARDIN, YELLOW LABEL BRUT 	65.50	
Champagne, France (12%abv) Intense, floral and fruity aromas		
LAURENT PERRIER, CUVEE ROSE 	75.50	
Champagne, France (12%abv) Reminiscent of red and black fruit like black cherries		
CUVÉE DOM PERIGNON, MOËT ET CHANDON 	180.50	
Champagne, France (12.5%abv) Fresh almonds, dried apricots and toasted brioche, superb		
HOUSE PROSECCO	4.50 / 23.00	
Veneto, Italy (12%abv) Unlike many Champagnes, it is not harsh - rather, Prosecco tickles the throat with a peachy softness, and is flecked with minerality that remains simple in the best of ways. Perfect perlage make it the ideal choice for any occasion		


PROSECCO BOTTEGA GOLD		
Veneto, Italy (11%abv) In its decorative gold bottle it makes a real statement. Luxurious aromas of apples, citrus fruits and white blossom and an abundance of freshness on the palate		
Mini bottle 200ml		7.50
Bottle 750ml		35.00
Magnum (The Showstopper) 1500ml		70.00
Jereboam (The Ultimate Showstopper) 3000ml		140.00

PROSECCO BOTTEGA ROSE,		
Veneto, Italy (11%abv) Distinctly flowery with a scent of mixed berries, mainly currants and wild strawberries. A good acidity, harmonious, delicate and persistent		
Mini bottle 200ml		7.50
Bottle 750ml		35.00
Magnum (The Showstopper) 1500ml		70.00
Jereboam (The Ultimate Showstopper) 3000ml		140.00


SASSOMORO LAMBRUSCO DI MODENA		26.00
Modena, Italy (11%abv) A modern take on an Italian classic. Low acidity and very little tannin combine to create a deliciously fruit driven, thirst quenching wine.		


White Wine


ITALIAN WHITES

LUPO NERO, BIANCO 	175ML / 250ML / BOTTLE	3.80/5.35 /15.00
Sicily (12%abv) A delicious blend of Garganega, Pinot Grigio & Chardonnay. Very pale gold colour with a subtle honeyed nose. Gorgeous quince and tropical fruit. Crisp, lovely length		


CORTESE, GARGANEGA 'COLLE DEI TIGLI', LENOTTI ESTATE 	22.00	
Veneto, Italy (12%abv) Dry white wine, with a complex structure and full-bodied, fruity aroma. Highly recommended!		

PINOT GRIGIO DEL VENETO ROCCA ESTATE 	4.25/6.10/17.00	
Veneto, Italy (12%abv) A dry, fuller, more floral style, with racy, balanced fruit		

CHARDONNAY GRANDE PASSOLO ROCCA ESTATE 	5.85/8.35/25.00	
Puglia, Italy (13.5%abv) A pleasant mineral and citrusy nose with a well balanced and solid body. Full of tropical fruit pineapple and melon flavours on the palate		


ZIBIBBO VITese 	25.00	
Sicily, Italy (12.5%abv) Fresh, rich and elegant with a great intensity of aromas and a long finish in the mouth		

GAVI DI GAVI VILLA CASSETTA 	28.00	
Piedmont, Italy (12%abv) Piedmont's most celebrated white wine. Intensity and finesse of the Cortese with added complexity from a short period in oak		

VERMENTINO DI SARDEGNA VILLA SOLAIS, SANTADI 	28.00	
Sardinia, Italy (13%abv) Sardinia's best known white, this golden coloured, dry wine is herbal and aromatic, displaying light almond flavours and a fresh well balanced finish		

WORLD FAVOURITES

SAUVIGNON BLANC ARMONIA 	175ML / 250ML / BOTTLE	4.50/6.40/17.95
Maule Valley, Chile (12%abv) A delicate fruity nose and rounded gooseberry fruit flavours		

SAUVIGNON BLANC MISSION ESTATE, VS EDITION 	25.00	
Marlborough, New Zealand (13.5%abv) Concentrated passion fruit and grapefruit aromas. The palate is full with good intensity and a superb long finish		


CHABLIS DOMAINE TREMBLAY 	35.00	
Burgundy, France (12.5%abv) Superb, refreshing, clean dry white wine from the medal winning producer Gerard Tremblay		


Dessert Wine


CONCHA Y TORO 'LATE HARVEST'	125ML/BOTTLE	6.00 / 20.00
White, Chile (12%abv) the perfect way to end a meal, a fabulous chilled, sweet Chilean dessert wine, served with homemade biscotti		


Red Wine

ITALIAN REDS


LUPO NERO, ROSSO 	175ML / 250ML / BOTTLE	3.95/5.50 /15.95
Puglia, Italy (12.5%abv) Generous quantities of dark berry fruit with a ripeness that only the warmth of Mediterranean sun can bring		


MERLOT DEL VENETO, ROCCA ESTATE 	3.90 / 5.50 / 16.00	
Veneto, Italy (12%abv) This wine has a youthful, fruity and user friendly style which comes from the typically soft, fleshy character of the Merlot grape		


CHIANTI CLASSICO CASTELLO DI VERRAZZANO, DOCG 	32.00	
Tuscany, Italy (13.5%abv) Deep ruby red in colour with aromas of mature fruits like cherry and blackberry. Light in body with a little oak		

PRIMITIVO DI MANDURIA TORRI D'ORO 	36.00	
Puglia, Italy (14.5%abv) If you enjoy rich, full bodied, velvety red wine, then this is the one for you! Flavours of rich dark chocolate, ripe cherries and spice. It's deep, dark and tempting, and seriously seductive...		

WORLD FAVOURITES

MALBEC SANTA FLORENTINA 	175ML / 250ML / BOTTLE	5.45/7.75/23.25
Famatina Valley, Argentina (12.5%abv) A classic full-bodied Malbec with an inviting deep garnet shade, excellent brightness and clarity		


RIOJA CRIANZA BODEGAS CARLOS SERRES 	5.45/7.75/23.25	
Rioja, Spain (13%abv) Mature red fruit, spices and delicate licorice hints while the palate is complex, well structured, fresh and fruity		

SHIRAZ WOMBAT HILL 	5.25/7.50/20.95	
South Australia, Australia (14.5%abv) powerful and complex with a wealth of fruit ranging from ripe black cherries and blackberries with hints of eucalyptus and spice		


CABERNET SAUVIGNON ARMONIA 	4.50/6.40/17.95	
Maule Valley, Chile (13%abv) fruity, medium bodied with black fruit flavours and vanilla notes on the finish		

MISSION ESTATE CENTRAL OTAGO RESERVE PINOT NOIR	32.00	
Central Otago, New Zealand (14.5%abv) The palate is full of rich red and black berry fruits with layers of complexity enhanced by fine tannins. The wine displays a lingers elegance and power		

Rose Wine

LUPO NERO ROSATO 	175ML/250ML/BOTTLE	3.80/5.35 /15.00
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	3.75/5.35/15.95	
California (9%abv) Delicate floral aromas, and a fresh, light sweetness		

ZINFANDEL BLUSH SALENTO ROCCA ESTATE 	3.75/5.35/15.95	
Puglia, Italy (12.5%abv) Delicate floral aromas, and a fresh, light sweetness		