

# BREAKFAST

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

## SOURDOUGH

EGGS FLORENTINE <small>Go</small>	6.50
Wilted spinach, poached eggs, with a parmesan glaze on toasted sourdough	
EGGS ROSSO <small>Go</small>	6.75
smoked bacon, poached eggs, parmesan glaze on toasted sourdough	
SMOKED SALMON AND SCRAMBLED EGG	6.75
soft scrambled eggs, with smoked salmon, on toasted sourdough	
AVOCADO SMASH <small>V Go</small>	6.75
Guacamole and poached eggs on toasted sourdough	
EGGS AND TOAST <small>V Go</small>	4.75
choose between poached, fried or scrambled eggs, on toasted sourdough	
TOAST AND HONEY/PRESERVE <small>V Go</small>	2.95
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	3.95
Italian chopped tomatoes or Branston beans on sourdough	

## BAKERY

ITALIAN CROISSANT <small>Vegan</small>	1.95
freshly baked plain Italian croissant	
ITALIAN CHOCOLATE CROISSANT <small>Vegan</small>	1.95
freshly baked chocolate filled Italian croissant	
ITALIAN APRICOT CROISSANT <small>Vegan</small>	1.95
freshly baked apricot filled Italian croissant	
BLUEBERRY MUFFIN <small>V</small>	1.95
traditional muffin with blueberries	

## CRUMPETS

TRADITIONAL CRUMPETS <small>V</small>	2.95
two crispy crumpets served with butter	
SMOKED HADDOCK CRUMPETS <small>V</small>	6.95
two crispy crumpets with smoked haddock, spinach and a poached egg and parmesan cream	

## THE FULL ROSSO

THE FULL IL ROSSO	8.50
smoked English bacon, eggs to your liking, sausage, mushrooms, hash browns, beans, chopped Italian tomatoes, with toasted sourdough and butter	

## VEGAN Vegan

THE FULL VEGAN <small>Vegan</small>	7.95
vegan sausage, vegan rashers, mushroom, hash browns, beans, chopped Italian tomatoes, with toasted sourdough and Vitalite Dairy Free Margarine	
VEGAN SMASH <small>Vegan</small>	6.75
Guacamole on toasted sourdough with chopped Italian tomatoes	
PEANUT BUTTER CRUMPETS <small>Vegan</small>	4.95
crispy crumpets, served with peanut butter and banana	
COCONUT MILK PORRIDGE <small>Vegan</small>	4.95
traditional hearty porridge, made with coconut milk, served with golden syrup and fruit compôte	
TOMATOES OR BEANS ON TOAST <small>Vegan</small>	3.50
Italian chopped tomatoes or Branston beans on sourdough, and Vitalite Dairy Free Margarine	
TOAST AND PRESERVE <small>Vegan</small>	2.95
Toasted sourdough served with Vitalite Dairy Free Margarine, a choice of either seville orange marmalade, or strawberry jam	

## SMOOTHIES

RED <small>Vegan</small>	3.50
strawberry and banana	
GREEN <small>Vegan</small>	3.50
curly kale, mango, spinach	

## GRAINS & FRUIT

PORRIDGE <small>V</small>	4.95
traditional hearty porridge, served with honey and fruit compôte	
GRANOLA	5.50
Greek yoghurt, granola, fruit compôte and honey	

## BREAKFAST ROLLS

BACON	5.50
smoked English bacon on a soft wholemeal roll	
Add an egg	0.50
SAUSAGE	5.50
Nottinghamshire sausages on a soft wholemeal roll	
Add an egg	0.50

## Eat Out as an

# EARLY BIRD

Monday - all day  
Tuesday -Friday from 12pm until 7.30pm,  
Saturday 12pm until 6.00 pm

2 Courses £14.95  
Add a 3rd course for £3.00

## STARTERS

BRUSCHETTA Vegan  
vegan cream cheese, guacamole, tomato jam, rocket, toasted sourdough

CHICKEN LOLLIPOPS  
crispy chicken lollipops, sweet chilli sauce

TOMATO AND RED PEPPER SOUP Go  
freshly made tomato and red pepper soup, with crusty bread of the day

MUSHROOM CROSTINI V Go  
with a mushroom, brandy and mustard sauce, with toasted sourdough, pangratatta

## MAINS

CHICKEN SUPREME G  
pan roasted chicken supreme, mushroom, brandy and mustard sauce, Lyonnaise potatoes, seasonal greens

FALAFEL LINGUINE Vegan  
fried chickpea balls, red onion, chilli, broccolini and pomodorino sauce

SCAMPI  
crispy wholetail breaded scampi, triple cooked chips, homemade tartare sauce, warm pea salad

STEAK AND ALE PIE  
"Ma Taylor's" steak and ale pie, creamy mashed potatoes or triple cooked chips, mushy peas, home made gravy

PRAWN LINGUINE Go  
pan fried prawns, garlic, tomatoes, chilli, fennel, rocket, tossed through linguine

## DESSERTS

STICKY DATE PUDDING  
sponge cake, made with finely chopped dates, covered in a toffee sauce with vanilla ice cream

CHEESECAKE  
baked vanilla with fruit compôte

FRANGIPAN TORTE Vegan G  
Apple, raspberry and frangipan torte, with fruit compôte

# TAPAS

All these tapas dishes are £6.50 each,  
or choose two tapas and a tapas side for £13.95

Please note: This menu may not be available at busy times,  
please ask your server

HAM, EGG AND POTATOES G  
fries, fried egg, baked ham

PATE TOSCANA Go  
chicken liver pate, topped with Italian onion jam, with sourdough soldiers

CHICKEN CAESAR SALAD  
Crispy chicken, Romaine lettuce, crispy pancetta, Parmesan shavings, Caesar dressing

MEATBALLS  
braised lamb, pork and beef meatballs, pomodorino sauce, pappardelle, Grana Padano

SCAMPI  
crispy wholetail breaded scampi, home-made tartare sauce, fries

MUSHROOM CROSTINI V Go  
button mushrooms, with a mushroom, brandy and mustard sauce, with toasted sourdough, porcini pangratatta

PRAWN LINGUINE Go  
pan fried prawns, garlic, tomatoes, chilli, fennel and rocket, tossed through linguine

CHICKEN LOLLIPOPS G  
crispy chicken lollipops, sweet chilli sauce

CAPRESE FLATBREAD V  
tomato jam, Roma tomatoes, Mozzarella, basil, salsa verde

MUSSELS  
steamed Scottish mussels, white wine, cream and garlic butter, flat leaf parsley

CHICK PEA SALAD Vegan  
classic Tuscan chopped salad, black olives, capers, chick peas

FALAFEL LINGUINE Vegan  
fried chickpea balls, red onion, chilli, broccolini and pomodorino sauce

TUNA SALAD  
classic Tuscan chopped salad, black olives, capers, flaked tuna

LAMB  
crispy braised lamb shoulder, minted peas

CALAMARI  
lightly floured baby squid, lemon mayonnaise

FISH BITES  
Fried fish bites, tartare sauce, lettuce, fries

## TAPAS SIDES

SEASONAL GREENS Vegan G  
sauteed fresh greens with butter 3.50

ROCKET AND PARMESAN SALAD G V  
wild rocket, lightly dressed with olive oil and balsamic, Grana Padano 3.50

DRESSED HOUSE SALAD G Vegan  
with house dressing 3.50

LYONNAISE POTATOES V G  
sliced pan-fried potatoes and thinly sliced onions, sautéed in butter with parsley 3.50

SICILIAN OLIVES V Vegan G  
garlic and thyme marinated Sicilian olives 3.50

GARLIC PIZETTA Go  
hand rolled pizetta with garlic butter 3.50 with cheese 4.50

BREAD, BALSAMIC AND OIL  
a selection of toasted Italian breads, aged balsamic and Extra Virgin olive oil, confit garlic bulb 4.50

PATATES FRITES G  
skinny fries with aioli 3.00

GARLIC MUSHROOMS G V  
sauteed button mushrooms, garlic, butter, parsley 3.50

## SANDWICH ROLLS

All sandwiches are served on lightly buttered wholemeal rolls, with coleslaw and crisps  
Please note: This menu may not be available at busy times,  
please ask your server

ROAST BEEF RIB  
Sliced roast beef, rocket, creamed horseradish and lettuce 7.50

TUNA MAYONNAISE  
Flaked tuna, mayonnaise, cucumber and lettuce 7.50

BAKED HAM  
slow cooked ham hock, lettuce and tomato 7.50

FISH FINGER  
Fried fish bites, tartare sauce and lettuce 7.50

VLT Vegan  
Meat free "bacon" lettuce and tomatoes 7.50

# CHILDREN'S MENU

2 courses 6.95  
(age 10 and under)

## PASTA

MEATBALLS V Go  
braised lamb, pork and beef meatballs, fresh egg pappardelle, pomodorino sauce, Grana Padano

FALAFEL LINGUINE Vegan  
fried chickpea balls, red onion, chilli, broccolini and pomodorino sauce

LINGUINE WITH MUSHROOMS V Go  
linguine with a creamy mushroom sauce

## OTHER MAINS

STRIPS 'N' CHIPS  
breadcrumbed chicken strips with chips, garden peas

FISH 'N' CHIPS  
Fried fish bites, tartare sauce, lettuce, fries

## ICE CREAMS

ICE CREAM CORNET  
a scoop of ice cream, served in a traditional wafer cornet  
Choose from:  
strawberries & cream, pistachio & almond, double cream vanilla, chunky chocolate, lemon sorbet, dairy-free vanilla, dairy-free chocolate

## MINI PIZZA

MARGHERITA V  
cheese, tomato, oregano, fries, ketchup

PEPPERONI  
pepperoni, tomato, cheese, fries, ketchup

MEAT FREE Vegan  
red & yellow peppers, vegan mozzarella, red onion, broccoli, sweet chilli sauce, sun blushed tomatoes, fries, ketchup

V These dishes are suitable for vegetarians, Vegan 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 that 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.  
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.(We do care!)

## NIBBLES

**BREAD, BALSAMIC AND OIL** (to share)  
a selection of breads, aged balsamic and Extra Virgin olive oil, confit garlic bulb V 4.50

**GARLIC PIZETTA**  
hand rolled pizetta with garlic butter 3.50  
with cheese 4.50

**SICILIAN OLIVES**  
garlic and thyme marinated La Rosca Sicilian olives V 3.50


## STARTERS

**PATE TOSCANA**  
chicken liver pate, topped with red onion marmalade, with sourdough soldiers 6.50

**CALAMARI**  
lightly floured baby squid, lemon mayonnaise 6.25

**CHICKEN LOLLIPOPS**  
crispy chicken lollipops, sweet chilli sauce 6.50

**MUSSELS G**  
fresh native mussels, white wine, parsley, garlic, cream, sourdough bread 7.50

**BRUSCHETTA**   
vegan cream cheese, guacamole, tomato jam, rocket, toasted sourdough 7.00

**TOMATO AND RED PEPPER SOUP** Go  
freshly made tomato and red pepper soup, with crusty bread of the day 6.50


**MUSHROOM CROSTINI V** Go  
with a mushroom, brandy and mustard sauce, with toasted sourdough, pangratatta 5.95

## PASTA

These dishes are normally served as a first course, but can be made into a main course

**PRAWN LINGUINE** Go  
pan fried prawns, garlic, tomatoes, chilli, fennel, rocket, tossed through linguine 7.50/ 13.95

**MEATBALLS**  
braised lamb, pork and beef meatballs, fresh egg pappardelle, pomodorino sauce, Grana Padano 7.00/ 12.95


**FALAFEL LINGUINE**   
fried chickpea balls, red onion, chilli, broccolini and pomodorino sauce 5.95/ 10.95

## SALADS

Ideal as a lighter main, or as a starter to share

**CAESAR**  
breaded chicken Milanese, romaine lettuce, boiled egg, crispy pancetta, Parmesan shavings, Caesar sauce, garlic flatbread 12.95

**TUNA SALAD**  
classic Tuscan salad, chopped salad with black olives, capers, flaked tuna and garlic flatbread 11.95

**CHICK PEA SALAD**   
classic Tuscan salad, chopped salad with black olives, capers, chick peas and garlic flatbread 10.95

## SIDES

**SEASONAL GREENS G** 4.50

**LYONNAISE POTATOES V G** 3.25

**PEPPERONATA G V** 4.00

**DRESSED HOUSE SALAD G V** 4.50

**ROCKET AND PARMESAN SALAD G V** 3.50


**GARLIC MUSHROOMS G V** 3.00

**GARLIC PIZETTA V** 3.50

**PATATES FRITES** with aioli G V 3.00

## BURGERS

**IL ROSSO BURGER**  
100% English beef patties, Emmenthal cheese, red onion, romaine lettuce, roma tomato, burger sauce, wholemeal bun, patates frites, coleslaw 12.95

**ULTIMATE VEGAN BURGER**   
Vegan burger, romaine lettuce, vegan cheese, red onion, streaky rashers, sweet tomato jam, wholemeal bun, patates frites, coleslaw 12.95

**IL ROSSO CHICKEN BURGER**  
crispy breaded chicken, Parmesan cheese, romaine lettuce, roma tomato, red onion, Caesar sauce, wholemeal bun, patates frites, coleslaw 12.95

## MAINS

**LAMB**  
Braised lamb cutlets, minted peas, Lyonnaise potatoes, red wine jus £15.50

**CHICKEN SUPREME G**  
pan roasted chicken supreme, with a mushroom, brandy and mustard sauce, Lyonnaise potatoes, seasonal greens 14.95

**HAM HOCK G**  
Pressed braised ham, sauteed potatoes, crispy hens egg, watercress mayonnaise 14.95

**SMOKED HADDOCK**  
natural smoked haddock, crushed potatoes, sugar snap peas, poached egg, Hollandaise sauce 14.95

## STEAKS

**FILLET ROSSO G**  
8oz fillet steak, topped with chicken liver parfait, Lyonnaise potatoes, seasonal greens, Marsala sauce 24.95

**CÔTE DE BOEUF RIB STEAK 12oz G**  
served on the bone, therefore we recommend serving medium and upwards, served with pepperonata, and triple cooked chips 23.95

**FILLET STEAK 8oz G**  
the finest cut, best served medium rare/medium, served with, pepperonata, and triple cooked chips 24.95

**STEAK SAUCES:**  
**PEPPERCORN** £2.00  
**PARMESAN CREAM** £2.00  
**MUSHROOM, BRANDY AND MUSTARD** £2.00

## BAR ROOM FAVOURITES

**STEAK AND ALE PIE**  
"Ma Taylor's" steak and ale pie, creamy mashed potatoes or triple cooked chips, mushy peas, home made gravy 13.95  
(please note, these pies are cooked from fresh, and take approx 40 minutes from order)

**SCAMPI**  
crispy wholetail breaded scampi, triple cooked chips, homemade tartare sauce, warm pea salad 13.95

**FISH AND CHIPS**  
Fried fish bites, tartare sauce, mushy peas, fries 13.95

**KERALAN CURRY**  
Very spicy. Naga chilli, caramelised onion and coconut cream, served with rice, warm flatbread  
Chicken 14.95  
Prawn 14.95  
Vegan  12.95

## PIZZA

Our dough is made in house with Molino Quaglia flour, bigga, salt and olive oil. Hand stretched, so the shape may not be perfect, but oh, the taste!

**AGLIO**  
roasted garlic cloves, mozzarella, caramelised onion, roasted tomato, Parma ham, sun blushed tomatoes, pancetta Go 10.95


**MARGHERITA**  
buffalo mozzarella, tomato, oregano V Go 9.95

**PEPPERONI**  
pepperoni, tomato, mozzarella Go 10.95

**DIAVOLA** (SPICY)  
Fresh chilli, spicy Calabrian sausage, salsa di fucco Go 10.95

**BROKEN MEATBALLS**  
homemade braised lamb, pork and beef meatballs, rich tomato ragu, buffalo mozzarella 10.95

**CARNE**  
chicken, pepperoni, ham, pancetta Go 10.95

**MEAT FREE**   
red & yellow peppers, vegan mozzarella, red onion, broccoli, leeks, sun blushed tomatoes, with a sweet chilli sauce 10.95 Go

**QUATTRO FORMAGGIO**  
A blend of four Italian cheeses, Mozzarella, Parmesan, Provolone, Dolcelatte 10.95

**HAM AND MUSHROOM**  
Ham hock, mushrooms, rosemary, mozzarella, tomato base Go 10.95

**CHICKEN CALZONE**  
chicken, mushrooms and mozzarella in a garlic and white wine sauce 12.95


## DESSERTS

**APPLE AND CARAMEL TART**  
served cold with pouring cream 6.50

**CHEESECAKE**  
baked vanilla cheesecake, with fruit compôte 6.50

**STICKY DATE PUDDING**  
sponge cake, made with finely chopped dates, covered in a toffee sauce with vanilla ice cream 6.50

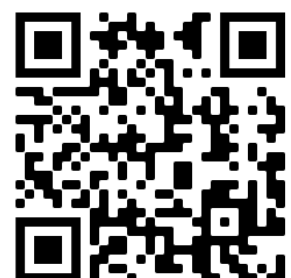
**CHOCOLATE CAKE**  
double chocolate fudge cake, with fruit compôte 6.95


**BAKED RICE PUDDING**   
carnoli rice, coconut milk, fruit compôte 5.95

**AFFOGATO** Go  
vanilla ice cream, bathed in espresso 5.50

**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 5.50

SEE A DIGITAL VERSION OF THIS MENU:



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We are an independent restaurant. We buy the best fresh ingredients available, it's not fast food, 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