

# il rosso

CAFÉ BAR RESTAURANT

## BREAKFAST

Served 7.45am - 11.45am Monday to Saturday, 8.30- 11.30 Sunday

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

Please remember, all of our food is cooked from fresh, and our chefs will  
prepare your food as quickly as possible, however please be patient at busy  
times, as delays do occur!

### SOURDOUGH

EGGS FLORENTINE <sup>Go</sup> 6.25  
Wilted spinach, poached eggs, with  
a parmesan glaze on toasted sourdough

EGGS ROSSO <sup>Go</sup> 6.50  
smoked bacon, poached eggs,  
parmesan glaze on toasted sourdough

SMOKED SALMON AND SCRAMBLED EGG 5.95  
soft scrambled eggs, with smoked  
salmon, on toasted sourdough

AVOCADO SMASH <sup>V Go</sup> 6.25  
smashed avocado and poached  
eggs on toasted sourdough

SMOKED HADDOCK 7.50  
spinach, poached eggs, parmesan glaze,  
on toasted sourdough

EGGS AND TOAST <sup>V Go</sup> 4.75  
choose between poached, fried  
or scrambled eggs, on toasted sourdough

TOAST AND HONEY/PRESERVE <sup>V Go</sup> 2.95  
two slices of toasted sourdough, served  
with butter, and a choice of either honey,  
seville orange marmalade, or strawberry  
jam

### CRUMPETS'S

TRADITIONAL CRUMPETS <sup>V</sup> 2.95  
two crispy crumpets served with butter

### THE FULL ROSSO

THE FULL IL ROSSO 7.95  
smoked English bacon, eggs to your  
liking, sausage, mushroom, hash browns,  
beans, grilled Italian tomato, with toasted  
sourdough and butter

### SMOOTHIES

RED <sup>Vegan</sup> 3.50  
strawberry and banana

GREEN <sup>Vegan</sup> 3.50  
curly kale, mango, spinach

### GRAINS & FRUIT

PORRIDGE <sup>V</sup> 4.25  
traditional hearty porridge, served  
with honey  
*with fruit* 4.95

GRANOLA 5.50  
Greek yoghurt, granola, fruit and honey

FRESH FRUIT SALAD 4.95  
A medley of today's fresh fruit specially  
chosen by our chefs

### BAKERY

ITALIAN CROISSANT <sup>Vegan</sup> 1.75  
freshly baked plain Italian croissant

ITALIAN CHOCOLATE CROISSANT <sup>Vegan</sup> 1.75  
freshly baked chocolate filled Italian croissant

ITALIAN APRICOT CROISSANT <sup>Vegan</sup> 1.75  
freshly baked apricot filled Italian croissant

BLUEBERRY MUFFIN <sup>V</sup> 1.95  
traditional muffin with blueberries

### SANDWICHES

BACON 5.25  
smoked English bacon on lightly  
toasted Tiger bread  
Add an egg 0.50

SAUSAGE 5.25  
Nottinghamshire sausages on lightly  
toasted Tiger bread  
Add an egg 0.50

### VEGAN <sup>Vegan</sup>

THE FULL VEGAN <sup>Vegan</sup> 6.25  
vegan sausage, vegan rashers, mushroom,  
hash browns, beans, grilled Italian  
tomato, served with toasted sourdough  
and Vitalite Dairy Free Margarine

VEGAN SMASH <sup>Vegan</sup> 6.25  
smashed avocado on toasted sourdough  
with grilled tomatoes

PEANUT BUTTER CRUMPETS <sup>Vegan</sup> 4.95  
crispy crumpets, served with peanut  
butter and banana

COCONUT MILK PORRIDGE <sup>Vegan</sup> 4.25  
traditional hearty porridge, made with  
coconut milk, served with golden syrup  
*with fruit* 4.95

MUSHROOM AND TOMATO <sup>Vegan</sup> 4.50  
sautéed mushrooms and slow roasted  
Italian tomatoes on toasted sourdough

TOAST AND PRESERVE <sup>Vegan</sup> 2.95  
Toasted sourdough served with  
Vitalite Dairy Free Margarine, a choice  
of either seville orange marmalade,  
or strawberry jam

## BREAKFAST BUFFET

FOR PARTIES OF 15 AND ABOVE \*\*PRE-BOOKING ESSENTIAL\*\*

### TRADITIONAL

£15 PER HEAD

cereals, fruit juice, smoked bacon,  
Nottinghamshire sausage, scrambled eggs,  
baked beans, sautéed mushrooms, slow  
roast tomatoes, fried potatoes, toast, tea  
and coffee

### CONTINENTAL

£17 PER HEAD

cereals, toast and preserves, croissants,  
flapjacks, pain au chocolate, cold cured  
meats, cheeses, fresh fruits, yoghurt,  
fruit juice, tea and coffee

<sup>V</sup> These dishes are suitable for vegetarians <sup>Vegan</sup> These dishes are suitable for vegans <sup>G</sup> These dishes are suitable for a gluten-free diet  
<sup>GO</sup> 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.

# il rosso

CAFÉ BAR RESTAURANT

All of our hot drinks are available with fresh semi-skimmed, skimmed, or vegan friendly soya milk, please inform your server of your preference when ordering



Our own specially selected blend of medium roasted single estate Brazilian Mundo Novo and Yellow Bourbon beans

CAFE LATTE long and milky	2.70	CORTADO espresso, steamed milk	2.70	AMERICANO long and black	2.40	FLAVOURED FRAPPE caramel or vanilla	3.00
CAPPUCCINO long and frothy	2.70	MOCHA latte with chocolate	2.90	ESPRESSO short, strong black	1.90	FRAPPE iced latte	2.70
MACCHIATO espresso, with milky foam	2.70	PLAIN FLOATER black, with double cream	2.70	ESPRESSO DOPPIO double strength espresso	2.50	MOCHACCINO iced mocha	2.90



Established in 1959 by Managing Director David Pogson, the history of Northern Tea Merchants goes back to 1926 and three generations of the Pogson family

POT OF EVERYDAY CLASSIC GOURMET TEA	2.00	EARL GREY	2.20	CHAMOMILE	2.20	FRUIT TEA (PLEASE ASK YOUR SERVER FOR SELECTION)	2.20
GREEN	2.20	PEPPERMINT	2.20	DECAF	2.20		



HOT CHOCOLATE rich, velvety Monbana chocolate with steamed milk	2.90	MOCHA latte with chocolate	2.90	LUMUMBA velvety Monbana chocolate with steamed milk with brandy	5.75
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## Coffee cocktails

BAILEYS LATTE milky latte with added Baileys	5.75	LIQUEUR FLOATER Irish whiskey, Amaretto, Tia Maria, Brandy, your choice	5.75	ESPRESSO MARTINI Absolut vodka 50ml, Kahlua 25ml, espresso	7.50
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**A Service Charge of 8% will be added to your bill**

### Allergy Information

Our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all of the ingredients, so if you have a food intolerance, please speak to a member of staff about your requirements.

Written allergy information is available on request.