

il rosso

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 G Wilted spinach, poached eggs, with a parmesan glaze on toasted sourdough	6.50
EGGS ROSSO G smoked bacon, poached eggs, parmesan glaze on toasted sourdough	6.75
SMOKED SALMON AND SCRAMBLED EGG soft scrambled eggs, with smoked salmon, on toasted sourdough	6.75
AVOCADO SMASH V G Guacamole and poached eggs on toasted sourdough	6.75
EGGS AND TOAST V G choose between poached, fried or scrambled eggs, on toasted sourdough	4.75
TOAST AND HONEY/PRESERVE V G two slices of toasted sourdough, served with butter, and a choice of either honey, seville orange marmalade, or strawberry jam	2.95
TOMATOES OR BEANS ON TOAST Italian chopped tomatoes or Branston beans on sourdough	3.95

GRAINS & FRUIT

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

THE FULL ROSSO

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

RED Vegan strawberry and banana	3.50
GREEN Vegan curly kale, mango, spinach	3.50

BAKERY

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

BREAKFAST ROLLS

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

VEGAN

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

CRUMPETS

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

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

TUNA MAYONNAISE Flaked tuna, mayonnaise, cucumber and lettuce 7.50	FISH FINGER Fried fish bites, tartare sauce and lettuce 7.50
BAKED HAM slow cooked ham hock, lettuce and tomato 7.50	VLT Vegan Meat free "bacon" lettuce and tomatoes 7.50
ROAST BEEF RIB Sliced roast beef, rocket, creamed horseradish and lettuce 7.50	

TAPAS

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

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HAM, EGG AND POTATOES G fries, fried egg, baked ham	CHICKEN LOLLIPOPS G crispy chicken lollipops, sweet chilli sauce
PATE TOSCANA G chicken liver pate, topped with Italian red onion marmalade, with sourdough soldiers	CAPRESE FLATBREAD V tomato jam, Roma tomatoes, Mozzarella, basil, salsa verde
CHICKEN CAESAR SALAD Crispy chicken, Romaine lettuce, crispy pancetta, Parmesan shavings, Caesar dressing	MUSSELS steamed Scottish mussels, white wine, cream and garlic butter, flat leaf parsley
MEATBALLS braised lamb, pork and beef meatballs, pomodorino sauce, pappardelle, Grana Padano	CHICK PEA SALAD Vegan classic Tuscan chopped salad, black olives, capers, chick peas
SCAMPI crispy wholetail breaded scampi, home-made tartare sauce, fries	FALAFEL LINGUINE Vegan fried chickpea balls, red onion, chilli, broccolini and pomodorino sauce
MUSHROOM CROSTINI V G button mushrooms, with a mushroom, brandy and mustard sauce, with toasted sourdough, porcini pangratatta	TUNA SALAD classic Tuscan chopped salad, black olives, capers, flaked tuna
PRAWN LINGUINE G pan fried prawns, garlic, tomatoes, chilli, fennel and rocket, tossed through linguine	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	GARLIC PIZETTA G hand rolled pizetta with garlic butter 3.50 with cheese 4.50
ROCKET AND PARMESAN SALAD G V wild rocket, lightly dressed with olive oil and balsamic, Grana Padano 3.50	BREAD, BALSAMIC AND OIL a selection of toasted Italian breads, aged balsamic and Extra Virgin olive oil, confit garlic bulb 4.50
DRESSED HOUSE SALAD G Vegan with house dressing 3.50	PATATES FRITES G skinny fries with aiolli 3.00
LYONNAISE POTATOES V G sliced pan-fried potatoes and thinly sliced onions, sautéed in butter with parsley 3.50	GARLIC MUSHROOMS G V sauteed button mushrooms, garlic, butter, parsley 3.50
SICILLIAN OLIVES V Vegan G garlic and thyme marinated Sicillian olives 3.50	

CHILDREN'S MENU

2 courses 6.95
(age 10 and under)

PASTA

MEATBALLS V G 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 G 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

MINI PIZZA

MARGHERITA V cheese, tomato, oregano, fries, ketchup
PEPPERONI pepperoni, tomato, cheese, fries, ketchup
MEAT FREE V red & yellow peppers, vegan mozzarella, red onion, broccoli, sweet chilli sauce, sun blushed tomatoes, fries, ketchup

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
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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!)



During the whole of September we are offering our main menu for a fixed price from Monday to Wednesday from midday
(Please note: dishes marked * have a supplement)

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

Crispy braised lamb shoulder, 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 (12.00 supplement on Fixed Price menu)

CÔTE DE BOEUF RIB STEAK 12oz* G

served on the bone, therefore we recommend serving medium and upwards, served with pepperonata, triple cooked chips 23.95 (12.00 supplement on Fixed Price menu)

FILLET STEAK 8oz* G

the finest cut, best served medium rare/medium, served with, pepperonata, and triple cooked chips 24.95 (12.00 supplement on Fixed Price menu)

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, and mango chutney, 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)

resh 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

FRANGIPAN TORTE

Apple, raspberry and frangipan torte, with fruit compôte 6.50

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