Mothers Day Sunday 30th March

Starters

Roast pepper and tomato soup

Chicken lollipops crispy chicken lollipops, sweet chilli sauce

Mushroom bruschetta v our classic creamed mushrooms on toasted crusty bread, with shaved parmesan Stuffed Red Pepper 🕮 tomato, oregano, balsamic reduction

Pate Toscana chicken liver pate, with Italian brandy, orange marmalade

Prawn and crayfish cocktail GO classic prawn and crayfish cocktail with Marie Rose sauce

Mains

Roast Sirloin of beef

prime roast Sirloin of beef, (served pink unless requested) Yorkshire pudding, sage and onion stuffing with traditional vegetables

Porchetta GO

Rolled pork belly, fennel, rosemary, lemon, mashed potato, baked apples, tenderstem, jus

Vegetarian sausage v Yorkshire pudding, sage and onion stuffing with traditional vegetables

Scampi

crispy wholetail breaded scampi, triple cooked chips, homemade tartare sauce, dressed salad Roast chicken GO Yorkshire pudding, sage and onion stuffing with traditional vegetables

Smoked haddock g naturally smoked haddock with mashed potatoes, seasonal greens with a prawn, butter and cream sauce

Tuscan Stew with a spiced tomato, onion, and sweet pepper stew, with butterbeans and chopped vegan sausage.

> Il Rosso pizza & fries choose any pizza from our main menu

Desserts

Pizookie baked chocolate chip cookie dough with vanilla ice cream

Cheesecake

baked vanilla cheesecake, confit lemon and cranberry compôte

Sticky toffee pudding with sticky toffee sauce and vanilla ice cream

ICE CIEQTM three scoops of your choice, choose from: strawberries & cream, pistachio & almond, double cream vanilla, chunky chocolate, lemon sorbet, dairy-free vanilla, dairy-free chocolate

> Caramel cheesecake confit lemon and mixed fruit compôte

Two courses £28.00 Three courses £36.00

(two course smaller portion for OAP or young adults under 11 $\pm 19.00/\pm 27.00)$

our childrens menu is also available, please ask for details

A Service Charge of 9% 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.



Don't forget to validate your parking Faliure to do so may result in a parking charge

		1.)	
White wine		Re	d wine	175ml / 250ml / bott
Lupo Nero, Bianco 👫	5.50/7.85 /22.00	Malbec, Don David Reserve	a 🧆	7.15/10.00/30.00
Sicily (12%abv) Pale gold, with a subtle honeyed nose. Go	orgeous quince and tropical fruit.	Valles Calchaquies Argentina (14%abv) Juicy Malbec with notes of baked plums, raisins and hints of chocolate and vanill		
Pinot Grigio, Rocca Estate 🎥	5.50/7.85/22.00	Rioja Crianza, Bodegas Ca Rioja, Spain (13%abv)	irlos Serres 🎥	6.90/9.85/27.50
Veneto, Italy (12%abv) A dry, fuller, more floral style, with racy , bo	alanced fruit	Mature red fruit, spices and licorice hints, well structured, fresh & fruity		
Chardonnay, Grande Passolo Ra Puglia, Italy (13.5%abv) Full of tropical fruit pineapple and melon		Shiraz, The Black South Australia, Australia (14.5%abv) Blackberry and plum, toasty vanill		9.85/27.50
Sauvignon Blanc, Frost Pocket Marlborough, New Zealand (13%abv) Deliciously crisp and fresh, packed full of vik	7.00/9.95/28.00 prant and long lasting lime, gooseberry	Cabernet Sauvignon, Armonia Man Maule Valley, Chile (13%abv) fruity, medium bodied with black fruit flavours and van		5.50/7.85/22.00 a notes on the finish
and tropical fruit flavours.		Lupo Nero, Rosso		/7.85/22.00
Vermentino, Amoruccio Sicily, Italy (12.5%abv) Tropical and balanced, fragrant and fresl	6.90/9.85/27.50	Puglia, Italy (12.5%abv) Dark berry fruit with a ripeness that only the Mediterranean sun		an sun can bring
Gavi di Gavi, Villa Casetta	35.00	Merlot, Rocca Estate 6.00/8.60/24.00		
		Veneto, Italy (12‰abv) Youthful, fruity style from the soft, fleshy character of the Merlot grape		
Shoreline, Lyme Bay	35.00	Sangiovese Primitivo, Amoruccio		6.25/8.90/25.00
Devon, England (11.5%abv) Well-balanced with crisp acidity and comp with a background of herbaceous notes.	lex layers, A palate of lemon and lime	This wine shows a deep red colou and ripe red fruit. A very versatile		
An excellent match for seafood dishes		Primitivo, Papale 🋸		48.00
Sauvignon Blanc, Bottega	35.00 nied by hints of banana and lychee	Manduria, Italy (14.5%abv) If you enjoy rich, full bodied, velvety red wine, then this is the one for you! (Th Pope's Favourite)		the one for you! (The
	East	Valpolicella, Lenotti		33.00
Soave, Bertani, Venita, Italy (12.5%abv) A true Italian classic. During its 150 year histo King George VI	40.00 pry, it was served at the coronation of	Bardolino, Italy (13%abv) Intense, fine, fragrant, delicately e	thereal with a hint of bi	tter almonds
		———— Fizz ———		1.27
Rosé v	vine	125ml/bottle House Prosecco 5.25/27.00	Prosecco Bottega ZER(O gold 23.00,
Lupo Nero Rosato Puglia, Italy (12%abv)	5.50/7.85 /22.00	Veneto, Italy (from 11%abv) ROSE PTOSECCO 27.00 Milan, Italy (11%abv)	ZERO rose Veneto, Italy (0%abv)	23.00
Fresh and fruity with hints of sweetness th of summer fruits	hat give a delightful lift to the palate	Prosecco Bottega Gold	Veuve Clique	ot 85.00
White Zinfandel, Jack Rabbit California (9%abv)	5.50/7.85 /22.00	Prosecco Bottega Rose Veneto, Italy (11%abv) Mini bottle 200ml 10.00, Bottle	Moet et Cha	ndon 75.00
Delicate floral aromas, and a fresh, light s	weetness	750ml 45.00, Magnum 1500ml 90.00	Bollinger	85.00
Château Miraval Rosé France (13%abv) Light-medium bodied, Aromatic, Crisp, Delica	38.00 te, Dry. Elegance personified	Jereboam (The Ultimate Show- stopper) 3000ml 150.00	Laurent Perri	er Rose 120.00
COCHTAILS COCHT	All's COUTTAILS	The following drinks are made with full 50ml (double) measures of award winning Gin or Vodka, complete with a Fever-Tree mixer, which contain only the best naturally sourced ingredients from around the world and no artificial flavourings or sweeteners		
Aperol Spritz 8.50 Aperol, prosecco, topped with soda	Havana Mojito 8.50 Havana Club, fresh lime, mint, sugar,	Hot Lips 8.00 Gin or Vodka, with Fever-Tree Ginger Beer, over ice, garnished with a slice of orange	Gin or Vod Light Cucun	n Garden 8.00 Ika, with Fever-Tree hber Tonic Water over hed with cucumber
Toblerone 8.50 Baileys, Kahlua, Frangelico, milk,	soda Negroni Rosso 8.50	Ginger Spice 8.00 Gin or Vodka, with Fever-Tree	Flowe	er Power 8.00 Ika with Fever-Tree

honey Frozen Strawberry Daiquiri 8.50 Havana Club rum, lime, strawberries

East 8 Hold-up 8.50 Gin, Aperol, pineapple juice, lime juice, sugar syrup

Scroppino 8.50 Vodka, Prosecco, lemon sorbet and mint leaves

ROSSO 43 8.50 Vodka, Liquor 43, orange juice, prosecco Negroni Rosso 8.50 Gin, Martini Rosso, Campari, orange marmalade, over ice

Espresso Martini 8.50 Vodka, Kahlua, fresh espresso

French Martini 8.50 Vodka, Chambourd, pineapple juice

Pornstar Martini 8.50 Vodka, passionfruit syrup, passionfruit liqueur, house prosecco Ginger Spice 8.00 Gin or Vodka, with Fever-Tree Spiced Orange Ginger Ale over ice, garnished with a slice of orange

Strawberry Fields 8.00 Gin or Vodka, with Fever-Tree Aromatic Tonic Water, over ice, garnished with crushed strawberries

Amalfi Coast 8.00 Gin or Vodka, with Fever-Tree Sicilian Lemon Tonic Water, over ice with an (italian) lemon strip



Flower Power 8.00 Gin or Vodka with Fever-Tree Elderflower Tonic Water in an ice-filled tumbler garnished with a twist of orange

Lemon and Lime 8.00 Gin or Vodka, with Fever-Tree Premium Indian Tonic Water, in an ice filled tumbler garnished with a slice of lemon

Don't forget to validate your parking Faliure to do so may result in a parking charge