

il rosso

Friday 14th
February

St Valentines Night

Menu

Three courses £40

Starters

Chicken liver jammy dodger Go
brown bread croutons, pickled blackberries

Minestrone Soup V
toasted sourdough, foccacia croutons

Seared scallops G
pancetta, parmesan, pea veloute

Caramelised Tofu Vegan
Candied pecan, apple batons, chicory, celery, cress

Mains

16oz Chateaubriand (to share) Go
(supplement of £25.00)
served with either fries, chips or mash, wrapped in
pancetta, vine tomatoes

Wild mushroom & Thyme bourguignon Vegan
potato puree, maple glazed chantenay carrots,
oyster mushroom crisp

Confit duck leg G
Duck fat fondant, seared shallot, pancetta, braised
peas, blackberry & rioja jus

Seabream G
Chirizo, corriander salsa, polenta chips, avocado puree,
cherry vine tomatoes

Dessert

Assiette of desserts to share
a selection of our signature desserts

OR

Cheese Selection to share

Brie, Red Leicester, Stilton, Mature Cheddar, Grapes, Celery sticks, Crackers, Red onion chutney

A discretionary 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.

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!)

V These dishes are suitable for vegetarians

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 the gluten-free option.
Due to our kitchen set-up, we cannot guarantee that cross contamination will not occur