



LUNCH

RØSSO

* 12 PM - 2.30 PM
LUNCH £30

STARTER

PROSCIUTTO AFFUMICATO, CON TALEGGIO

Smoked ham and taleggio fried potato cake with spiced cucumber relish

ZUPPA DI FUNGHI (V) (VG)

Wild mushroom, sage and nutmeg soup, garlic croutons, oat crème fraiche

INSALATA DI POLLO

Confit chicken, walnut & cranberry salad with a blue cheese dressing

CROSTINI DI TROTA AFFUMICATA

Smoked trout & lemon zest gremolata crostini

MOZZARELLA AL FORNO (V)

Baked buffalo mozzarella, basil and sundried tomato pesto tartlet, rocket salad and balsamic dressing

MAIN

TACCHINO IN STILE ROSSO

Turkey escalope, pulled turkey leg with sage and cranberries, pancetta-wrapped chipolata with a bay leaf scented gravy

PORCHETTA ARROSTO CON SALSA ALLE MELE

Slow roasted Gloucestershire Old Spot pork belly, black pudding crumb, crackling, burnt apple sauce and mulled cider gravy

PETTO DI POLLO

Corn fed chicken breast, with fig and chestnut stuffing, carrot purée and roast chicken sauce

MERLUZZO AL FORNO

Roasted loin of cod with beluga lentils, burnt lemon and caper butter sauce

WELLINGTON DI FUNGHI E ZUCCA DOLCE (V) (VG)

Wild mushroom & squash Wellington, carrot and ginger gel, confit fennel, Porcini mushroom gravy

DESSERT

ALBERO DI NATALE (V)

Chocolate coated eggnog christmas tree with a chocolate orange centre

(V) Denotes dishes suitable for vegetarians (VG) Denotes dishes suitable for vegans.

* Group Booking Slots

Some of our dishes may contain nuts. Fish may contain small bones. Please speak to a member of staff before placing your order if you have any allergies or intolerances. A 12.5% service charge will be added to all bills. All prices inclusive of VAT