

# PRANZO

ITALIAN

## SEASONAL SPECIALS

### STARTERS

Fillet Carpaccio - Crispy shallots, parmesan shavings, evo, lemon

£14.95

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Homemade ravioli stuffed with fresh crab & chilli, nduja butter & samphire,  
pangrattato

£14.50

### MAIN COURSES

6oz pan fried 28 day dry aged fillet steak topped with Gorgonzola & Parma  
ham, roast baby leeks, parmentier potatoes, red wine jus

£32.95 (GF)

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Vegetable pie stuffed with braised leeks, courgettes, potatoes, Parmesan &  
nutmeg, with braised lentil ragu & grilled endive (V)

£18.95

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Pan seared halibut, roast cauliflower purée, winter greens, lemon caper &  
samphire butter (GF)

£26.95

Roast pork tenderloin, mushroom & marsala cream, smoked garlic mash, winter  
greens (GF)

£21.50

Please inform us of any food allergies before ordering

GF - Gluten Free | GFO - Gluten Free Option Available Upon Request | V - Vegetarian | VE - Vegan