

# PRANZO

ITALIAN

## SEASONAL SPECIALS

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### STARTERS

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Homemade crab & chilli ravioli, nduja butter, samphire, pangrattato  
£13.50 / £22.95

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4 hour braised sticky pork belly, pickled fennel slaw  
£10.95 (GF)

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Caprese salad, fresh mozzarella, beef tomato, rocket leaves, glaze, basil, extra virgin  
£8.95 (V)  
add Parma ham + £3.50

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Beef fillet carpaccio - crispy shallots, aged Pecorino shavings, rocket leaves, extra virgin olive oil, lemon  
£13.95 (GFO)

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### MAINS

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Chicken saltimbocca - pan fried chicken breast topped with sage & Parma ham, cooked in  
white wine & caper butter, served smoked garlic mash & braised baby leeks  
£21.50

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Roast lamb rump, creamed mash, tender stem, red wine jus, crispy artichokes, black garlic  
butter  
£25.95 (GF)

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Pan fried hake, potato & chive rosti, mussels, samphire & lobster cream sauce  
£24.95 (GF)

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