

Scrann

SOURDOUGH PIZZA & CHARCUTERIE

ANTIPASTI

- V Dough balls, house dough balls with roast garlic aioli 5
- V Homemade focaccia, marinated olives, dips and house dried tomatoes 5
- V Burrata, soft, young, creamy buffalo mozzarella cheese with beef tomato, avocado and olive oil 8
- V Garlic Portobello and button mushrooms with crème fraîche on sour dough toast 6
 - Nana's meatballs with rosemary tomato and parmesan 7
 - Scottish mussels with spicy Nduja, white wine and cream 8
- Simple grilled Gambas (in their shells unless requested otherwise) with lemon and herb butter 7.5
 - Calamari strips with squid ink aioli and scorched lemon 7
 - V Sourdough garlic bread with chives 5

CHARCUTERIE

Our meats & cheeses are sourced from small artisan suppliers in various regions of the UK and Italy

Please ask a member of staff for today's selection

Choose from a Cheese Board, a Meat Board or a Mixed Board

Single board 7.5 Double board 15

PASTA

Gluten free pasta is available - please ask your server.

- 12 hour smoked beef brisket lasagne 12
- Rigatoni with Tuscan sausage and braised fennel 12
- Ham hock carbonara with a poached egg 10
- V Oven baked cannelloni filled with ricotta and young spinach 10
 - Spicy chicken and nduja on farfalle 11
- Linguine with king prawns, arrabiata, fresh chilli and lemon 14
 - Spaghetti ragu bolognese 10
- Pea and prosciutto risotto with parsley and parmesan 12
- Hot smoked salmon, lemon and chive risotto 14

Please let us know if you have any allergies or require information on any of your dishes

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SOURDOUGH PIZZA

Every pizza is freshly made and baked in our stone oven.
Gluten free bases are available - please ask your server.

V San marzano tomato, basil and mozzarella 9

V Wild mushroom, smoked scamorza cheese and watercress 12

Pepperoni, Nduja and mozzarella 12

V Fiorentina, baby spinach, ricotta cheese and an egg 11

Prosciutto ham, basil and mozzarella 13

Spicy Jerk chicken, scotch bonnet chilli, roasted red peppers and coriander 14

V Four cheese pizza, mozzarella, goats cheese, smoked scormorza, gorgonzola 12

12 hour smoked beef brisket, caramelised red onions and gorgonzola 14

BBQ pulled pork, sweet corn and streaky bacon 13

Crispy duck, hoisin sauce and shredded spring onion 15

Roast Portobello mushroom and ham hock calzone 14

Home made spicy meat ball and red onion calzone 14

MAINS

Saltimbocca, chicken breast rolled with prosciutto on crushed new potatoes with kale and a white wine sauce 14

Pork Milanese, breaded pork tenderloin escalope with a fried egg, capers and polenta chips 13

Osso Bucco, braised beef shin with parsley mashed potato and braising stock 14

Oven baked salmon with Mediterranean vegetables, tender-stem broccoli and gremolata 16

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SALADS

- ✓ Scrann Caesar salad 7 add chicken for 1.5
 - ✓ Superfood salad, Quinoa, black rice, broccoli, chick peas and avocado with a light dressing 8
 - ✓ Roast Mediterranean vegetable salad 7
 - Hot smoked salmon, green beans and orzo pasta 8
 - ✓ Glazed roast beets, smoked scamorza cheese and black grapes 7
 - ✓ Green garden salad 5
- Dressings: Lemon and olive oil, balsamic, horse radish crème fraîche

SIDES

- ✓ Tender-stem broccoli, toasted almonds, fresh chilli and chilli oil 3.5
 - ✓ Skin on fries 3.5
 - ✓ Garden salad 3
- ✓ Roast Mediterranean vegetables 4

DESSERTS

- Vanilla panacotta with mixed berries and amaretti biscuits 5
- Lemon and lime cheesecake with tutti frutti ice cream 5
- Classic tiramisu 5
- Dark chocolate tart with sea salt and chocolate ice cream 5
- Selection of ice creams 1 scoop 2, 2 scoops 3, 3 scoops 3.5
- Cheese board, ask for today's selection 8.5

COFFEE & TEA

- Tea 2
- Espresso 2
- Double espresso 2.5
- Americano 2.2
- Latte, Cappuccino 2.5
- Mocha 3
- Hot chocolate 2.5
- Liqueur coffee - Whiskey, Rum, Baileys, Brandy, Amaretto, Cointreau 5

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