

# 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 - creamy buffalo mozzarella cheese with fig honey and prosciutto 8
- V Portobello mushrooms topped with garlic, parsley and Talegio cheese on Rise Bakehouse sourdough bread 6
  - Minted lamb & rosemary meatballs with 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 with squid ink aioli and scorched lemon 7
- V Garlic bread 5 - add tomato or cheese 1 each
- Hot smoked salmon, lemon and chive risotto, starter 6 - main 9
- V Spiced butternut squash soup, sweet potato crisps, sourdough toast 6

## 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
- Ham hock carbonara with a poached egg on spaghetti 10
- V Oven baked Cannelloni, pumpkin, sage, ricotta, pumpkin seeds 10
  - Spicy chicken, nduja and creme fraiche on farfalle 11
  - Linguine with king prawns, arrabiata, fresh chilli and lemon 14
  - Scrann beef shin bolognese on rigatoni 10
  - North sea crab, heritage tomato and prawn tagliatelle 13

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 using the finest Italian San Marzano tomatoes and Fior Di Latte mozzarella and parmesan. Gluten free bases are available - please ask your server.

- V San marzano tomato, basil and mozzarella 10
- V Wild mushroom with goats cheese, watercress and pine nuts 12
  - Pepperoni, Nduja and mozzarella 12
  - Roast chicken, heritage tomatoes and sweet red pepper calzone 13
- V Four cheese pizza, mozzarella, goats cheese, smoked scarmorza, gorgonzola 12
  - 12 hour smoked beef brisket, caramelised red onions and gorgonzola 14
    - Charcuterie, selection of cured meats 13
      - Napoletana, anchovies and olives 11
      - Prosciutto crudo with shredded burrata and basil leaves 13
      - Italian hot, salami, fresh chilli, chilli flakes, hot chilli oil 14
      - Tenderstem broccoli, chilli and ricotta 12
    - Minted lamb meatball, tzatziki, chilli and garlic feta, rocket and pomegranate 14

## MAINS

- Pot roast chicken breast with a smoked pancetta and Italian bean casserole 13
- 28 Day aged 10oz sirloin steak with Dianne sauce, garden salad and fries 20
- Osso Bucco, braised beef shin with wholegrain mustard and leek mashed potato and braising stock 14
- Pan fried Seabass fillet, romanesco broccoli, north sea fishcake, butternut squash puree, sauce vierge 16
- Porchetta - rolled pork tenderloin stuffed with parsley, pine nut and shallot, cavalo nero, sweet potato, cider jus 13

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## SALADS

Scrann Caesar salad 7 add chicken for 1.5

V Superfood salad, Quinoa, black rice, broccoli, chick peas and avocado with a light dressing 8

V Winter vegetable and bean salad 7

Gorgonzola, toasted walnuts, figs and crispy prosciutto 8

Smoked salmon, pickled cucumber, crispy shallots and croutons 8

V Green garden salad 5

Dressings: Lemon and olive oil, balsamic, chilli

## SIDES

V Tender-stem broccoli, toasted almonds, fresh chilli and chilli oil 3.5

V Skin on fries 3.5

V Garden salad 3

V Roast Mediterranean vegetables 4

## CRUST DIPPERS

Aioli 1

Blue cheese 1

Spicy tomato pesto 1

## DESSERTS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream 5

Winterberry semifredo, Italian meringue, amaretti crumble 5

Classic tiramisu 5

Cheesecake of the week 5

Dark chocolate brownie, milk chocolate mousse, salted caramel 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

Herbal Teas 2.5

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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