

WINE & FOOD PAIRING MENU

ONLY AVAILABLE ON THURSDAY 2ND AUGUST - BOOKINGS ONLY

Canapes on Arrival
served with
Prosecco Bellini

North sea crab tortellini with dill oil, Samphire and a langoustine bisque
served with
Vermentino di Sardegna, Castanzu (Sardinia, Italy)

Half roast duck breast with aged balsamic and thyme,
fennel salad, duck leg meatball, parmesan hasselback potato and a berry jus
served with
Montepulciano d' Abruzzo DOC, Cantina Orsogna (Abruzzo, Italy)

A taste of Scrann's artisan meats and cheese selection

Summer berry semifreddo with Italian meringue and a milk chocolate mousse
served with
Rosso del Veneto Apassimento, Millefiori (Veneto, Italy)

