

Scrann

SOURDOUGH PIZZA & CHARCUTERIE

Come celebrate this Christmas at Scrann with our delicious Christmas menu, fabulous wines and spirits, perfect festive atmosphere and great service.

We would advise early booking through our on line booking service or call us on 01642 641589.

For large parties of 20+ or for private hire please email dan@scrann.co.uk.



CHRISTMAS PRIX FIXE

2 courses £19.95 or 3 courses £24.95

Starters

V Dough balls with house dip

V Roast parsnip soup with truffle oil and sourdough toast

Smoked pancetta and ham hock terrine, with pickled carrots and parsley

V Buffalo mozzarella and tomato bruschetta, balsamic reduction and olive oil

Smoked salmon and horseradish risotto, watercress

V Sourdough garlic bread, add cheese or tomato



Mains

8oz fillet steak served with fries, rocket and parmesan salad - choice of peppercorn or Dianne sauce (£4 supplement)

Pan fried chicken supreme, honey glazed parsnips, crispy kale, sage and chestnut stuffing

Sea bass fillet, buttered spinach, mussel chowder and sauce vierge

V Roast winter vegetable and chestnut croquette rolled in fine polenta with pickled carrots, buerre blanc

Marinated pork tenderloin medallions, spiced squash puree, toasted pumpkin seeds, winter greens and madeira cream sauce

Pasta

V Roast butternut squash and celeriac pappardelle with toasted walnuts and crispy sage

Beef shin Bolognese rigatoni

Seafood linguini, arrabbiata

Spaghetti carbonara, ham hock, poached egg

Pizza

Every pizza is freshly made and baked in our stone oven using the finest Italian San Marzano tomatoes and Fior Di Latte mozzarella. Gluten free bases are available - please ask your server.

Honey Roast ham and button mushrooms

Game sausage, onion and cranberry relish and tallegio cheese

Salami Milano, Prosciutto, Olive tapande and sunblushed tomatoes

V Goats cheese, red onion, chestnuts and baby spinach

V San marzano tomato, basil and mozzarella



Desserts

Sticky toffee pudding with butterscotch sauce and vanilla ice cream

Toasted panettone with amerone and vanilla crème fraiche

Winter berry semifreddo, amaretti crumble

Dark chocolate brownie, milk chocolate mousse and salted caramel ice cream

Cheese board



All of our dishes are prepared fresh, should you have allergies & intolerances please speak to our restaurant team.

Please be advised our kitchen does use nuts, food may contain traces.

A £5 per person deposit will be required & for parties of 8 or more a pre order prior to the night will be required.

This deposit is non-refundable 14 days prior to the night but can be transferred at Managements discretion.

Opening Schedule for Christmas will stay the same apart from, we will be open on Sunday 23rd and 30th December and closed Christmas Day, Boxing Day & New Years Day.