

Scrann

SOURDOUGH PIZZA & CHARCUTERIE

ANTIPASTI

- V Ribollita - traditional Italian soup made with spring vegetables and cannellini beans with sourdough bread 6
 - V Rustic dough balls with slow roast garlic and olive oil 5
 - Burrata served with Honeydew melon and prosciutto san daniele DOP 7.5
 - Minted lamb and rosemary meatballs with tomato and parmesan 7
 - Shetland mussels with a spicy nduja and white wine cream 8
 - Tempura battered calamari with charred lime, squid ink aloli and herb mayonnaise 7
 - V Homemade focaccia with olives and sundried tomatoes 5
 - V Garlic bread 5 - with the option to add cheese and/or tomato 1 each
 - Gambas - shell on prawns in a garlic and herb butter 7.5
- V Arancini - crispy fried risotto balls with scamorza cheese and Fior Di Latte mozzarella 6
 - Hot smoked salmon, lemon and chive risotto with dill oil 6
 - Ham hock and taleggio DOP croquettes with 8 hour tomato passata 5.5
 - Tuscan chicken liver paté with apricot & apple chutney and grisini 6

CHARCUTERIE

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

Can be ordered individually or to share between two

Please ask a member of staff for today's selection

V Bread- Focaccia, grisini and sourdough with house dips

Single 4 Double 8

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

Single board 7.5 Double board 15

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.

PASTA

12 hour smoked beef brisket lasagne 12

Ham hock carbonara with pecorino cheese and a poached egg on fresh homemade spaghetti 10*

V Oven baked Cannelloni stuffed with spring greens, minted peas and cream cheese 11

Spicy chicken, nduja, creme fraiche, basil and fresh chilli on homemade bucatini 11*

Seafood linguine, arrabiata, fresh chilli and lemon 14

Slow cooked beef shin and tomato ragu on fresh parsley reginette 11*

Chorizo, squid and datterini tomatoes on homemade squid ink tagliatelle 13*

V Roasted aubergine and courgette on rigatoni with gremolata 11

Garlic king prawn with a shellfish bisque on homemade angel hair spaghetti 14*

Pork and Madeira ragu with red wine onions on rigatoni 12

* "Fresh is better" that's why the pasta in these dishes is homemade by our chefs.
The firm, toothsome bite and rich, eggy flavour are pretty much irresistible.

Gluten free pasta is available - please ask your server.

MAINS

Chicken breast stuffed with Scamorza cheese wrapped in prosciutto with nduja crushed potatoes 14

28 day aged 10oz sirloin steak with garden salad and fries 20

For dianne or peppercorn sauce add 2

Osso bucco - braised beef shin with wholegrain mustard and leek mashed potato and braising stock 14

Pan roast fillet of hake with a herb crust, tomato fondue and spring greens 14

Rump of lamb served pink with purple potatoes, asparagus a caper jus 15

Slow cooked belly pork with cherry tomatoes, green beans and cider jus 14

SALADS

Scrann Caesar salad 7 add chicken for 1.5

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

V Mixed house salad 5

Dressings: Scrann House dressing

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

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.

SOURDOUGH PIZZA

Every pizza is freshly made and baked in our stone oven, the dough is made in house from our own sourdough culture and allowed to prove slowly over 24 hours for that perfect crust. Topped using the finest San Marzano tomatoes, grown in the shadow of mount Vesuvius and fresh Fior Di Latte, the finest Italian mozzarella cheese.

Gluten free bases are available - please ask your server.

- ✓ San marzano tomato, basil and mozzarella 10
- ✓ Wild mushroom with goats cheese, watercress and pine nuts 12
 - Pepperoni, Nduja and mozzarella 12
 - Roast chicken, heritage tomatoes and sweet red pepper 13
- ✓ Four cheese pizza, mozzarella, goats cheese, smoked scamorza, gorgonzola 12
 - 12 hour smoked beef brisket, caramelised red onions and gorgonzola 14
 - Charcuterie, selection of cured meats 13
 - Prosciutto crudo with shredded burrata and basil leaves 13
 - Italian hot, salami, fresh chilli, chilli flakes, hot chilli oil 14
 - Minted lamb meatball, tzatziki, chilli and garlic feta, rocket and pomegranate 14
 - Chorizo, padron peppers and pecorino cheese 13
 - Spicy chicken thigh, scamorza and red onion 13
 - Hot smoked salmon, baby spinach and lemon oil 13
- ✓ Artichoke hearts, green pesto and goats cheese 12

CRUST DIPPERS

Aioli 1 - Blue cheese 1 - House chilli dip 1

DESSERTS

Indulge in one of our homemade, mouth watering desserts they are the perfect finishing touch to your meal!

See blackboard for today's specials or take a look at the dessert fridge!

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.