

Scrann

SOURDOUGH PIZZA & CHARCUTERIE

ANTIPASTI

- Soup of the day with garlic and herb croutons and house bread 5
- V Rustic dough balls with slow roast garlic aioli 5.5
- Pork and beef meatballs with spicy tomato passata and rosemary 6
- Scottish mussels steamed in white wine, garlic and Nduja with sourdough bread 8
- Grilled gambas (shell on) with garlic butter and chilli 8
- Arancini- crispy fried risotto balls stuffed with garlic, wild mushrooms and gorgonzola cheese 6
- V Caprese salad with buffalo mozzarella, heirloom tomatoes extra virgin olive oil and balsamic reduction 5.5
- V Grilled aubergine caponata bruschetta 5
- Calamari in garlic, chilli, parsley and herb aioli 6.5
- V Sourdough garlic bread 5.5 add cheese or tomato 1

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, grissini and sourdough with house dips - Single 4 Double 8
- Choose from a Cheese Board, a Meat Board or a Mixed Board
- Single board 8.5 Double board 17

SALADS

- Warm beef salad with artichokes, chilli, walnuts and shallots and balsamic 9
- Calamari salad with squid ink cous cous, charred red peppers and aioli dressing 9
- V Superfood salad, Quinoa, black rice, broccoli, chickpeas and avocado with a light dressing 8
- V Panzanella, italian bread salad with heritage tomatoes, pepper fresh basil red onion and cucumber 7

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

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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 itallian mozzarella cheese.

Gluten free bases are available - please ask your server.

V San Marzano tomato, basil and fior di latte 11

Pepperoni and nduja 12

V Sweet potato, fried egg, oregano 12

Spicy beef, fresh chilli, hot sauce base 12.5

Fennel sausage, parmesan, pangratato 12

Meatballs, prosciutto, spicy chicken thigh 14

Prosciutto, fig and goats cheese 13.5

Marinara with tomato, garlic, oregano and oil 10.5

Frutti di Mare tomato and mozzarella, shrimps, mussels and squid with seasonings of garlic and parsley. 13

Four cheese, fior di latte, goats cheese, smoked scamorza and gorgonzola 12.5

Diavola- spicy salami, scamorza and pickled chilli 13

Burrata pizza with salami Milano, prosciutto and olive oil 14

V Goats cheese red onion jam and salt baked beetroot 12.5

Roast chicken and scorched peppers 13

CRUST DIPPERS

Aioli 1 - Blue cheese 1 - House chilli dip 1

SEE BLACKBOARD FOR DAILY SPECIALS

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PASTA

** '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.*

- 12 hour smoked beef brisket lasagne 12
- Ham hock carbonara with pecorino and a poached egg on fresh spaghetti 10.5*
- King prawn linguine with fresh tomatoes, chilli & shellfish and saffron stock 14
- Fennel sausage conchigliette with red wine and dark creamy sauce 14
- Pork and beef meatballs with tomato passata, fresh marjoram and parmesan on fresh spaghetti 14
- Traditional Bolognese ragu with pancetta and oregano on fresh egg tagliatelle 12
- Fresh Squid ink spaghetti with spicy nduja, slow roast tomatoes and prawns 13
- V Homemade Spinach bucatini with pine nut pesto, fresh lemon, olive oil and mascarpone 13
- V Porcini mushrooms with a garlic and mushroom reduction cream on fresh egg tagliatelle 12
- V Slow roast tomato and chilli on fresh spaghetti with fresh basil and olive oil 10

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

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!

Opening Hours: Mon to Thur: 12 noon - 9.30pm Fri to Sat: 12 noon - 10.00pm

Sunday: Serving traditional Sunday lunches 12 noon - 6.00pm.

Available for private hire. Tel: 01642 641589 | www.scrann.co.uk

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