

Scrann

SOURDOUGH PIZZA & CHARCUTERIE

CHRISTMAS PRIX FIXE MENU

2 courses £22.95 or 3 courses £26.95 available for parties upto 16 people from Nov 28th.

For parties of 8-16 pre-ordered meals are compulsory.



Starters

- V Scrann sourdough doughballs with house aioli
- V Spiced sweet potato soup with crème fraiche, herb croutons and sourdough toast
Duck and pistachio terrine with date and apricot chutney and bread crisps
- V Heritage tomato and Fior di Latte mozzarella salad with balsamic reduction and basil
- V Sourdough garlic bread, add cheese or tomato
- Hot smoked salmon risotto with horse radish and dill oil
- selection of our artisan charcuterie and cheeses with toast and festive chutney



Mains

- 8oz fillet steak with fries, rocket and parmesan salad and peppercorn sauce (£6 sup)
- Turkey saltimbocca, turkey breast stuffed with Prosciutto and sage
served with roasted new potatoes, braised red cabbage and cranberry and red wine jus
- Pan fried Sea bass with green bean and samphire fricassee, steamed new potatoes and a chive and lemon sauce
- Oven roast Toulouse sausage with spring onion and parsley mash and a rich red wine and onion gravy
- V Roast winter vegetable croquette coated in fine polenta with spiced new potatoes, wilted kale and a parsley sauce

Pasta

- V Slow roast Mediterranean vegetable lasagne with sourdough toast
- Fettuccine Carbonara with ham hock, smoked pancetta and a poached egg
- Traditional Bolognese ragu with pancetta and oregano on fresh egg tagliatelle
- Seafood arrabiata with king prawns, mussels and smoked salmon on linguine

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

- V San marzano tomatoes, fresh basil and Fior di Latte mozzarella
Peperoni and hand sliced salami Napoli
- V Goats cheese, caramelised red onion jam and baby spinach
Spicy beef, fresh chilli, hot sauce base
- Turkey pizza with mozzarella cheese, sage & onion stuffing, turkey, Brussels sprouts,
rocket leaves, chestnuts, splash of truffle oil
- V Prosciutto crudo, wild mushrooms and fresh shredded basil



Desserts

- After eight brownie
- Baileys cheesecake (Gluten free)
- Lemon Tart with clotted cream
- Cherry and white chocolate blondie
- Raspberry and chocolate torte (Gluten free)



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. Gluten free available upon request.