

# Scrann

SOURDOUGH PIZZA & CHARCUTERIE

**Lunch Menu available 12 midday till 6pm Mon to Fri and 12 midday till 5pm Saturday**

## Lunch Bites

- Eggs benedict on sourdough bread 6.5
- V Eggs florentine on sourdough bread 6
- V Classic minestrone soup with sourdough bread 5
- V Tomato, basil and balsamic bruschetta 5
- Avocado, chicken and lemon bruschetta 5
- V Roast mushroom and crème fraiche bruschetta 5
- V Super food salad 6.5
- V Roast Mediterranean vegetable salad 6.5
- V Caesar salad 6.5
- Add grilled chicken to any for 1.5

## Pizzette

Small sourdough pizza

- V San Marzano tomato, basil and mozzarella 5
- Pepperoni, Nduja and mozzarella 6
- Prosciutto, mushroom and mozzarella 6

## Lunch Pasta

- Rigatoni, Tuscan sausage and braised fennel 6.5
- Ham hock carbonara with poached egg 6.5
- Hot smoked salmon and lemon risotto 7
- V Oven baked cannelloni with ricotta & young spinach 6
- Add half a salad to your pizzette or lunch pasta for 3

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## LITTLE PERSONS MENU

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Available 12 Midday til 9pm.  
Available to children aged 12 and under.

### Starters

- Tomato soup  
with sourdough croutons 3.5
- Pea and ham risotto 4

### Mains

- Spaghetti bolognese 4.5
- Chicken goujons and chips 4.5
- Lasagne 4.5
- Kids margarita or pepperoni 4.5

### Desserts

- Ice cream sundae 3
- Nutella and marshmallow pizza 3

Please let us know if you have any allergies or require information on any of your dishes

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## ANTIPASTI

- V Dough balls, house dough balls with roast garlic aioli 5
- V Homemade focaccia, marinated olives, dips and house dried tomatoes 5
- V Burrata, soft, creamy buffalo mozzarella cheese, heritage tomatoes, basil, olive oil and Maldon sea salt 8
- V Portobello mushrooms topped with garlic, parsley and Talegio cheese on rise bakehouse sourdough bread 6
  - Nana's meatballs with rosemary tomato and parmesan 7
  - Scottish mussels with spicy Nduja, white wine and cream 8
  - Simple grilled Gambas (in their shells unless requested otherwise) with lemon and herb butter 7.5
  - Calamari with squid ink aioli and scorched lemon 7
- V Tomato, basil and balsamic bruschetta on sourdough toast 5
  - V Garlic bread 5 - add tomato or cheese 1 each
- V Wild mushroom and truffle oil risotto, starter 6 - main 9
- Hot smoked salmon, lemon and chive risotto, starter 6 - main 9

## CHARCUTERIE

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

Please ask a member of staff for today's selection

Choose from a Cheese Board, a Meat Board or a Mixed Board - Single board 7.5 Double board 15

## PASTA

Gluten free pasta is available - please ask your server.

- 12 hour smoked beef brisket lasagne 12
- Ham hock carbonara with a poached egg on tagliatelle 10
- V Oven baked cannelloni filled with ricotta and young spinach 10
- Spicy chicken, nduja and creme fraiche on spaghetti 11
- Linguine with king prawns, arrabiata, fresh chilli and lemon 14
- Scrann Bolognese on penne 10
- Spaghetti Vongole - clams, white wine, cherry tomatoes & parsley 14
- V Orrichette, pesto ricotta and basil 11

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## SOURDOUGH 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.

- ✓ San marzano tomato, basil and mozzarella 10
- ✓ Wild mushroom with goats cheese, watercress and pine nuts 12
- Pepperoni, Nduja and mozzarella 12
- ✓ Fiorentina, baby spinach, ricotta cheese and quails eggs 11
- Lemon and herb roast chicken with rocket and olive oil 13
- ✓ Four cheese pizza, mozzarella, goats cheese, smoked scormorza, gorgonzola 12
- 12 hour smoked beef brisket, caramelised red onions and gorgonzola 14
- Spicy Tuscan sausage and fennel 12
- Charcuterie, selection of cured meats and house chilli sauce 13
- Napoletana, anchovies and olives 11
- Prosciutto crudo with shredded burrata and basil leaves 13
- Slow roast Mediterranean vegetable calzone 13
- Italian hot, salami, fresh chilli, chilli flakes, hot chilli oil 14
- Home made spicy meat ball and red onion calzone 14

## MAINS

- Chicken cacciatore, marinated chicken supreme with a casserole of fresh tomatoes and roast red peppers and steamed new potatoes 13
- 28 Day aged sirloin steak with pizzaiola sauce, garden salad and fries 19
- Osso Bucco, braised beef shin with blue cheese mashed potato and braising stock 14
- Whole sea bream filleted served with courgette spaghetti, salsa verde and a clam and white wine sauce 16
- Pork Milanese with wild mushrooms, spaghetti, and cepe mushroom sauce 12
- Roast lamb rump with red cabbage, polenta and a mint and red wine jus 15

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## SALADS

- ✓ Scrann Caesar salad 7 add chicken for 1.5
  - ✓ Superfood salad, Quinoa, black rice, broccoli, chick peas and avocado with a light dressing 8
  - ✓ Roast Mediterranean vegetable salad 7
  - Gorgonzola, toasted walnuts and crispy prosciutto 8
  - Hot smoked salmon, green beans and orzo pasta 8
  - ✓ Green garden salad 5
- Dressings: Lemon and olive oil, balsamic, chilli

## SIDES

- ✓ Tender-stem broccoli, toasted almonds, fresh chilli and chilli oil 3.5
- ✓ Skin on fries 3.5
- ✓ Garden salad 3
- ✓ Roast Mediterranean vegetables 4

## CRUST DIPPERS

- Aioli 1
- Blue cheese 1
- Spicy tomato pesto 1

## DESSERTS

- Basil pannacotta with strawberries, black pepper and amaretti biscuits 5
- Lemon and lime semifreddo Italian meringue, summer berry compote and mint 5
- Classic tiramisu 5
- Cheesecake of the week 5
- Rich chocolate tart with a white chocolate mousse and caramel ice cream 5
- Selection of ice creams 1 scoop 2, 2 scoops 3, 3 scoops 3.5
- Cheese board, ask for today's selection 8.5

## COFFEE & TEA

- Tea 2
- Espresso 2
- Double espresso 2.5
- Americano 2.2
- Latte, Cappuccino 2.5
- Mocha 3
- Hot chocolate 2.5
- Liqueur coffee - Whiskey, Rum, Baileys, Brandy, Amaretto, Cointreau 5

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