

# SCRAN

THE YORKSHIRE BAR & KITCHEN

## SUNDAY MENU

### To Start

**French Onion Soup £5.75**

Gruyère cheese crouton

**Pitta & Hummus £5**

Smoked Paprika, crispy chickpeas & garlic pitta (v, rgf, rve)

**Fishcake £7**

Soft poached egg, hollandaise & watercress (gf)

**Smoked Salmon £7.50**

Toasted sourdough, crème fraiche, lemon & capers (rgf)

**Pressed Ham Hock £7**

Wensleydale ham, pickles, mustard mayo & toast (rgf)

**Greek Salad £6**

Yorkshire Fettle, heritage tomato, red onion & olives (v, rgf, rve)

**Tempura Prawns £8.50**

Salt & pepper butter, sesame, baby gem & sweet chilli sauce (gf)

### Sunday Roasts

**Roast Rump of Beef £14.95**

Yorkshire pudding & duck fat roasties

**Roasted Pork Loin £14.95**

Apple sauce, stuffing, crackling & duck fat roasties

**Both above served with seasonal vegetables**

**Veggie Nut Roast £11.95**

Roast potatoes, greens, Yorkshire pudding & gravy (v, n)

### Main Courses

**Classic Fish & Chips £12.95**

Deep-fried haddock, hand cut chips, mushy peas & tartare sauce (gf)

**Mac & Cheese £12**

Wild mushroom, truffle oil, three cheese sauce, pine nut crumb & garlic ciabatta (v, n, rgf)

**Chicken Pie £16**

Chicken, ham hock, leek, creamed mash, parmesan & tenderstem broccoli

**Scran House Burger £13**

Burger, smoked bacon, Monterey Jack cheese, burger relish & skinny fries (rgf)

**Grilled Seabass 'Putanesca' £18**

King prawn, linguine, tomato, capers, olives, garlic & rapeseed oil

**Steak & Eggs £26**

185g Rib-eye steak, mushroom, tomato, fried egg & hand-cut chips (gf)

### Pizzas

**Margherita £10**

Marinara sauce, mozzarella & fresh basil (v, rve)

**Yorkshire Pepperoni £12**

Pepperoni, marinara sauce, mozzarella & Yorkshire rapeseed oil

**Got Yer Goat £12**

Goats' cheese, roasted squash, pine nuts, tomato & rocket (v, n)

**Vegan Be Heroes £11.50**

Artichoke, olives, capers, tomato & vegan cheese (v, ve)

**Harrogate Darling £20**

Chargrilled rump steak, tomato, rocket, parmesan & truffle oil

**Garlic Bread £5**

Slow-roasted garlic butter (v)

Add cheese **£1.50**

### Side Orders £3.50

Cauliflower Cheese (v)

Hand-cut chips (v, ve)

Skinny fries (v, ve)

Harrogate fries

Tenderstem broccoli (v, ve)

Rocket & parmesan (v)

Buttered new potatoes (v)

### Desserts

**Sticky Toffee Pudding £6**

Butterscotch sauce & vanilla ice cream (v, gf)

**Chocolate Orange Mousse £6**

Rich dark chocolate mousse & Oreo cookie crumb (v, gf)

**'Strawberries & Cream' £6**

Vanilla & basil cheesecake (v, gf)

**Selection of Ice Cream & Sorbets**

1 Scoop £1.50 | 2 Scoops £2.50 | 3 Scoops £3.50

Ice creams; vanilla, chocolate, strawberry, or peanut chip (n, v)

Sorbets: Sicilian lemon sorbet (ve)

### Wine We Recommend

**Picpoul de Pinet Cuvée Thetis, France**

A dry and light-bodied white wine wine that has a good balance of fruit and freshness

175ml £6.75 | 250ml £9.75 | Bottle £28.35

**Cycles Gladiator Pinot Noir, USA**

A youthful blast of raspberry and red cherry fruit defines this lightish-bodied red

175ml £8.95 | 250ml £11.50 | Bottle £32.50

(v) vegetarian, (ve) vegan, (gf) gluten free, (n) contains nuts, (rgf/rve) are adaptable upon request.  
Please be aware that nuts & other allergens are used as ingredients in our kitchen,  
If you have any food allergies or special dietary requirements, please tell our staff before you order.