

Celentano's

SUNDAY MENU | SUNDAY 12-6

SNACKS

NOCELLARA OLIVES	2.5
LASAGNE FRITTI - PORCINI - CORRA LINN 2 PIECES	3
SMOKED COD DOUGHNUTS - KIMCHI 2 PIECES	3
CELENTANO'S SOURDOUGH - LE FERRE OLIVE OIL	3
CHICKEN LIVER MOUSSE	5
PORK FENNEL SALUMI	6
PRESERVED FENNEL - SALSA VERDE	4

SUNDAY SET MENU

25pp

ANTIPASTI

JERUSALEM ARTICHOKE - STRACCIATELLA - GIROLLES - SORREL

OR

SQUID FRITTI - KALE RADISH SALAD - COD ROE

SECONDI

LINGUINE - PUMPKIN - TINTO

OR

BBQ DEXTER BEEF - BABY CARROTS - CIME DI RAPPA

OR

COD FILLET - CREAMED CHARD

FOR THE TABLE

FREE COMPANY LEAF SALAD

OR

BEEF FAT POTATO STRATI

DESSERT

CELENTANO'S AFFOGATO - MALTED BARLEY - CHOCOLATE - CARAVAN ESPRESSO

OR

TOASTED HONEY CAKE - MISO CREAM - PEAR - TONKA BEAN GELATO

OR

ERRINGTON CHEESE - SEEDED OAT CRACKER - HONEY (supplement) 6

Please note a discretionary 12.5% service charge will automatically be added to a bill of 6 people or more
Please let us know of any dietary requirements.

Our Approach

We source all our vegetables from the free company (a local, zero waste farm). The herbs are grown in our own garden. Our milk is brought from Mossiel farm. From this, we make our own ricotta and Stracciatella. Our pasta and bread are made in house using Gilchesters organic flour (based in Northumbria, grown, and milled on the farm). Our eggs are sourced from Corrie Mains free range eggs. Our other cheese is brought from Errington farm, a local dairy farm. Our fish is sourced from David Lowrie, St Monans, Fife. Our beef is from Macduff's, who use native breeds from a collective of local beef farmers. We buy and butcher a whole cow, using different cuts throughout the week. We use every bit of the animal and have a nose to tail approach.

100% of all tips go to our team.

Please note a discretionary 12.5% service charge will automatically be added to a bill of 6 people or more
Please let us know of any dietary requirements.