

Celentano's

MAIN MENU | WEDNESDAY THURSDAY EVENING, FRIDAY SATURDAY ALL DAY

SNACKS

NOCELLARA OLIVES	3
LASAGNE FRITTE – PORCINI – CORRA LINN 2 PIECES	3.75
SMOKED COD DOUGHNUT - KIMCHI 2 PIECES	3.75
CELENTANO'S SOURDOUGH - LE FERRE OLIVE OIL	4
WHIPPED NDJUA – CULTURED CREAM – PICKLED RADISH	6.5
DEXTER BEEF BRESAOLA	7
PORK FENNEL SALUMI	6
PRESERVED FENNEL – SALSA VERDE	5

ANTIPASTI

FREE COMPANY TOMATOES - STRACCIATELLA – GARDEN HERBS – SOURDOUGH BREAD CRUMB	8.5
BBQ MACKEREL – RADISH – CUCUMBER – FIG LEAF DASHI	11
GLAZED PIG CHEEKS – SUNFLOWER – BBQ KALE	10.5

PRIMI | *gluten free pasta available*

	SMALL LARGE
AGNOLOTTI - MOSSGIEL RICOTTA – SWEETCORN – HAZELNUTS - SPINACH	11 17
PAPPARDELLE – DEXTER BEEF – BONNINGTON LINN	11 17
LINGUINE – CRAB – BBQ HISPI CABBAGE – BERBER CHILLI – KOMBU BUTTER	12 18

SECONDI

BBQ COURGETTE – PUMPKIN SEEDS – CAVOLO NERO	15
LOCH ETIVE TROUT FILLET (130g) – SPINACH – WHEY BUTTER	18
LOCH ETIVE TROUT TAIL ON THE BONE (200g)	18
WHOLE LEMON SOLE ON THE BONE (500g) – SPINACH – WHEY BUTTER	30
DAYBOAT MONKFISH (180g) – TOASTED NORI – SPINACH – WHEY BUTTER	26
BERKSHIRE PORK LOIN (250g) – WILTED KALE	25
SLOW COOKED GLAZED DEXTER BEEF (180g) – RUNNER BEANS – SALSA VERDE	19

Beef also served in green pepper - oyster dressing

SIDES

FREE COMPANY LEAF SALAD – APPLE VINEGAR - SHALLOT	5
POTATO STRATI – BEEF FAT <i>vegetarian option available</i>	6

Please note a service charge of 12.5% will be automatically added to tables of 6 and above
Please let us know of any dietary requirements.

DESSERTS

CELENTANO'S AFFOGATO MALTED BARLEY GELATO – CHOCOLATE MOUSSE – CARAVAN ESPRESSO	7.5
PANNA COTTA – WILD BLACKBERRIES – BUTTERMILK SORBET - BUTTER BISCUIT	8
ERRINGTON FARM CHEESE - SEEDED OAT CRACKER – CELENTANO'S HONEY ON THE COMB <i>Corra Linn – Elrick Log</i>	12.5

Please note Errington Farm cheese is made from raw milk

DESSERT WINE, SHERRY & PORT

NV PACENZIA ZIBIBBO VENDEMMIA TARDIVA, TENUTE ORESTIADI, SICILY <i>candied citrus, honey</i>	9.5 (75ml)		41 (50cl)
2015 QUINTA DO CRASTO, LBV PORT <i>soft tannins, wild blackberries, cacao, savoury balance</i>	10.5 (75ml)		48 (50cl)
MANZANILLA PASADA EN RAMA XIXARITO, SHERRY <i>very dry with intense woody notes, hints of nuts</i>	11 (75ml)		55 (75cl)
NV XECO AMONTILLADO SHERRY <i>dry, rich in amber, aromas of fresh vanilla and sun-baked fruit</i>	10.5 (75ml)		50 (50cl)

COCKTAILS

ARANCELLO CHAMPAGNE <i>Veuve Cliquot Yellow Label – Celentano's Arancello – Freshly Squeezed Orange</i>	15
CELENTANO'S NEGRONI <i>Portobello gin – Campari – Celentano's vermouth</i>	9.5
CELENTANO'S MARY <i>Chilli infused vodka – Pickled Celery - Tomato – Celentano's Spice Mix</i>	10
SEASONAL BREAKFAST MARTINI <i>Pink Pepper Gin – Pickled Wild Blackberries – Lemon – Black Pepper</i>	10.5
CELENTANO'S CHILLI MARGARITA <i>Chilli Infused Cazcabel blanco – Celentano's Orange Liqueur – Chilli & Citrus Salt</i>	10.5
THYME FOR FIZU <i>Thyme Infused Gin – Fizu Sake – Soda – Pickled Samphire</i>	11.5
OLD FASHIONED <i>Glendronach - Grapefruit – Bitters</i>	10.5
ESPRESSO MARTINI <i>Belvedere vodka – Celentano's Coffee liqueur - Caravan Coffee - Tonka bean</i>	10.5
SAZERAC <i>Hennessey – Absinthe – Bitters</i>	10.5
KOMBUCHA SOURS <i>X by Glenmorangie – Orange bitters – Egg White - Celentano's kombucha</i>	10

AFTERS (50ml)

CELENTANO'S VERMOUTH ROSSO	6
CELENTANO'S LIMONCELLO	6
CELENTANO'S ARANCELLO	6
CELENTANO'S COFFEE LIQUEUR	6
GRAPPA AMARETTO FERNET BRANCA	6.5

CARAVAN COFFEE AND A SELECTION OF RARE TEA COMPANY TEAS AVAILABLE | OAT MILK AVAILABLE (20p)

FROM 2.70

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 Mossgiel 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.

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