

Celentano's

HAPPY SUNDAY | Sunday 12 – 6pm

SNACKS TO START

NOCELLARA OLIVES	3
LASAGNE FRITTI - PORCINI - CORRA LINN 2 PIECES	3.75
SMOKED COD DOUGHNUTS – KIMCHI 2 PIECES	3.75
CELENTANO'S SOURDOUGH - LE FERRE OLIVE OIL	4
CHICKEN LIVER MOUSSE – MUSHROOM KETCHIP – TOASTED BREADCRUMB	6.5
DEXTER BEEF BRESAOLA	7
WHIPPED NDUJA – CULTERED CREAM – PICKED RADISH	6.5
PORK FENNEL SALUMI	6
PRESERVED FENNEL - SALSA VERDE	

SUNDAY SET MENU

29pp

ANTIPASTI

STRACCIATELLA – PEAS – CELERY – LEMON – SOURDOUGH CRUMB (v)

OR

MACKAREL – PORK AND SHRIMP XO SAUCE – ONION – CUCUMBER – SMOKED DASHI

SECONDI

TAGLIATELLE – ASPARAGUS – NORCELLA OLIVES – WILD GARLIC (v)

OR

BBQ DEXTER BEEF – RAGU – CELERIAC – MISO GREENS

OR

BBQ TROUT FILLET – CAULIFLOWER – SEAWEED BUTTER

OR

BBQ WHOLE JOHN DORY ON THE BONE – CAULIFLOWER – SEAWEED BUTTER

8 supplement pp

SIDES FOR THE TABLE | one between two

FREE COMPANY LEAF SALAD – APPLE VINEGAR - SHALLOT

OR

POTATO STRATI – BEEF FAT | *vegetarian option available*

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.

DESSERT

CELENTANO'S AFFOGATO | MALTED BARLEY GELATO – CHOCOLATE MOUSSE – COLD BREW COFFEE

OR

ALMOND FRANGIPANE TART – POACHED YORKSHIRE RHUBARB – TONKA BEAN GELATO

OR

ERRINGTON CHEESE – SEEDED OAT CRACKER – CELENTANO'S HONEY | *Corra Linn – Lanark Blue*

6 supplement pp

Please note Errington Farm cheese is made from raw milk

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 & John Vallance. 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.