

Celentano's

FEASTING MENU

Please note a discretionary 12.5% service charge will be added to the bill.

SNACKS TO START

Nocellara Olives (v)	3
Lasagne Fritte – Porcini – Corra Linn 2 pieces (v)	3.75
Smoked Cod Doughnuts – kimchi 2 pieces	4
Celentano's Sourdough - Le Ferre Olive Oil (v)	5
Chicken Liver Mousse – Mushroom Ketchup – Toasted Sourdough Crumb	7.5
Whipped Nduja – Cultured Cream – Pickled Radish	7.5
Mangalitsa Pork & Fennel Salumi	7
Dexter Beef Bresaola	8.5
Preserved Fennel – Salsa Verde (v)	6

FEASTING SET MENU 49pp

SPUNTINI

Seaweed Cracker – Sunflower Miso
Celentano's Sourdough – Le Ferre Olive Oil

ANTIPASTI

Stracciatella – Asparagus – Roscoff Onions – Hazelnuts – Sourdough Crumb

PRIMI

Agnolotti – Bone Marrow – Hen of the Woods Mushrooms – Kale

SECONDI

Dexter Beef Rump | *for tables of 2 - 3*

OR

Dexter Beef Rib On The Bone | *for tables of 4 and more*

All served with Potato Strati – Braised Greens – Beetroot – Horseradish

DESSERT INCLUDED

DESSERT

Celentano's Affogato | Malted Barley Gelato – Chocolate Mousse – Cold Brew Coffee

or

Errington Farm Cheese – Seeded Oat Cracker – Celentano's Honey | Corra Linn – Elrick log

6 supp

Please note Errington Farm cheese is made from raw milk

PETIT FOURS TO FINISH

DESSERT WINE, SHERRY & PORT

2022 Nostros Late Harvest, Casablanca, Chile | Gewurztraminer – Sauvignon Blanc

7.5 (75ml) | 40 (500ml)

2015 Quinta do Crasto, LBV Port | Blend of Old Red Vines

8 (75ml) | 55 (750ml)

2017 Pansal de Calas, Celler de Capacanes, do Monstant Spain | Grenache - Carignan

10 (75ml) | 55 (500ml)

COCKTAILS

Champagne French 40 | Veuve Cliquot Yellow label – Amaro Montenegro – Lemon

15

Celentano's Negroni | Portobello Gin – Campari – Celentano's Vermouth

9.5

Celentano's Mary | Chilli Infused Vodka – Pickled Celery - Tomato – Celentano's Spice Mix

11

'Dirty' Martini | Birch Botanical Spirit – Celentano's Pickled Kombu

11

Seasonal Daquiri | Eminente Claro Rum – Rhubarb – Ginger

10.5

Celentano's Chilli Margarita | Chilli Volcan Tequila – Celentano's Orange Liqueur – Chilli & Salt

10.5

Old Fashioned | Woodford Reserve - Arancello – Bitters

10.5

Celentano's Espresso Martini | Belvedere Vodka – Coffee Liqueur – Espresso – Tonka Bean

10.5

Kombucha Sours | X by Glenmorangie – Orange bitters – Egg White - Celentano's Kombucha

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

Thomsons Coffee and a selection of **Rare Tea Company** loose leaf teas available

From 3.0

oat milk available (50p)