

# Celentano's

## MAIN 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

### ANTIPASTI

Stracciatella – Asparagus – Roscoff Onions – Hazelnuts – Sourdough Crumb (v)	13
Charred Squid – Sunflower Ragu – Fennel – Preserved Lemon	13

### PRIMI | *gluten free pasta available*

	<i>Small   Large</i>
Agnolotti – Mossgiel Ricotta – Courgette – Basil – Pumpkin Seed (v)	14   21
Pappardelle – Dexter Beef – Bonnington Linn	13   20
Linguine – Cod Cheeks – Mussels – Wild Garlic – Fennel	14   21

### SECONDI

Kale – BBQ Hen of the Woods Mushrooms – Sunflower Seed Ragu – Wild Garlic (v)	18
BBQ Dayboat Pollock Fillet (120g) – Wilted Greens – Seaweed Butter	21
BBQ Dayboat Pollock Tail (180g) – Wilted Greens – Seaweed Butter	18
Dayboat Monkfish (180g) – Wilted Greens – Seaweed Butter	28
Mangalitsa Pork Chop (200g) – Kale – Salsa Verde	28
Dexter Beef Fillet (200g) – Charred Leeks – Black Garlic	32
Glazed Rare Breed Beef (180g) – Charred Leeks – Black Garlic	20
<i>Beef served with green pepper &amp; oyster dressing</i>	

### SIDES

Baby Gem – Chicory – Rocket – Pickled Wild Garlic	5
Potato Strati – Beef Fat   <i>vegetarian option available (please ask team for details)</i>	6

## DESSERTS

Celentano's Affogato   <i>Malted Barley Gelato – Chocolate Mousse – Cold Brew Coffee</i>	8
Brown Butter Miso Madeline – Poached Rhubarb – Milk Gelato	9
Rhubarb Sorbet – Candied Buckwheat	6
Errington Farm Cheese – Seeded Oat Cracker – Celentano's Honey   <i>Corra Linn – Elrick log</i>	12.5

*Please note Errington Farm cheese is made from raw milk*

## DESSERT WINE, SHERRY & PORT

2022 Nostros Late Harvest, Casablanca, Chile   <i>Gewurztraminer – Sauvignon Blanc</i>	7.5 (75ml)   40 (500ml)
2015 Quinta do Crasto, LBV Port   <i>Blend of Old Red Vines</i>	8 (75ml)   55 (750ml)
2017 Pansal de Calas, Celler de Capacanes, do Monstant Spain   <i>Grenache - Carignan</i>	10 (75ml)   55 (500ml)

## COCKTAILS

Champagne French 40   <i>Veuve Cliquot Yellow label – Amaro Montenegro – Lemon</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>	11
'Dirty' Martini   <i>Birch Botanical Spirit – Celentano's Pickled Kombu</i>	11
Seasonal Daquiri   <i>Eminente Claro Rum – Rhubarb – Ginger</i>	10.5
Celentano's Chilli Margarita   <i>Chilli Volcan Tequila – Celentano's Orange Liqueur – Chilli &amp; Salt</i>	10.5
Old Fashioned   <i>Woodford Reserve - Arancello – Bitters</i>	10.5
Celentano's Espresso Martini   <i>Belvedere Vodka – Coffee Liqueur – Espresso – Tonka Bean</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	<b>Thomsons Coffee</b> and a selection of <b>Rare Tea Company</b> loose leaf teas available
Celentano's Limoncello	6	
Celentano's Arancello	6	From 3.0
Celentano's Coffee Liqueur	6	<i>oat milk available (50p)</i>
Grappa   Amaretto   Fernet Branca	6.5	