

Celentano's

SUNDAY 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
Preserved Fennel – Salsa Verde (v)	6

SUNDAY SET MENU

32pp

ANTIPASTI | *Select one*

Stracciatella – Asparagus – Roscoff Onions – Hazelnuts – Sourdough Crumb (v)
or
Glazed Pig Cheek – Cauliflower – Sunflower Seeds

SECONDI | *Select one*

Tagliatelle – Courgette – Basil – Pumpkin Seed (v)
or
BBQ Dexter Beef – Celeriac – Mustard – Cavolo Nero
or
BBQ Dayboat Pollock Fillet – Wilted Greens – Seaweed Butter
or
Dayboat Monkfish – Wilted Greens – Seaweed Butter

6 supp

SIDES | *One between two*

Baby Gem – Chicory – Rocket – Fermented Turnip
or
Potato Strati – Beef Fat | *vegetarian option available (please ask team for details)*

DESSERT | *Select one*

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>	6 supp 2.5

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>	8 (75r l) 55 (750ml)
2015 Quinta do Crasto, LBV Port <i>Blend of Old Red Vines</i>	10 (75r l) 55 (500ml)
2017 Pansal de Calas, Celler de Capacanes, do Monstant Spain <i>Grenache - Carignan</i>	

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 & 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