

# 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 Bresola                                               | 8    |
| Preserved Fennel – Salsa Verde (v)                                | 6    |

### ANTIPASTI

|                                                                                        |    |
|----------------------------------------------------------------------------------------|----|
| Stracciatella – Asparagus – Shallots – Hazelnuts – Sourdough Crumb (v)                 | 13 |
| Crab and Cod Cheeks – Brown Crab & Sesame Mousse – Pork XO – Calcot – Sweet Red Pepper | 14 |

### PRIMI | *gluten free pasta available*

|                                                                  | <i>Small   Large</i> |
|------------------------------------------------------------------|----------------------|
| Agnolotti – Mossgiel Ricotta – Courgette – Pumpkin Seed Ragu (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 Kames Trout Fillet (120g) – Wilted Greens – Seaweed Butter                | 20 |
| BBQ Kames Trout Tail (180g) – Wilted Greens – Seaweed Butter                  | 18 |
| Dayboat Monkfish (180g) – Wilted Greens – Seaweed Butter                      | 28 |
| Glazed Dexter Beef (180g) – Charred Leeks – Black Garlic                      | 20 |

*Beef served with green pepper & oyster dressing*

### 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) |
| 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 – Blood Orange – Hennessy</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>Hendricks Gin – Celentano's Pickled Cherry Blossom</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 |                                                                                             |