

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
Preserved Fennel – Salsa Verde (v)	6

ANTIPASTI

Stracciatella – Tomatoes – Stone Fruit – Garden Herbs – Sourdough Crumb (v)	13
BBQ Mackerel – Oyster Emulsion – Fennel – Lettuce	13

PRIMI | *gluten free pasta available*

	<i>Small</i>	<i>Large</i>
Agnolotti – Mossgiel Ricotta – Sweetcorn – Girolles – Hazelnuts (v)	14	21
Pappardelle – Dexter Beef – Corra Linn	13	20
Linguine – Cod Cheeks – Crab – Pork XO	14	21

SECONDI

BBQ Courgette – Pumpkin Seed Ragu – Garden Herbs (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
Mangalitsa Pork Chop (200g) - Kohlrabi - Lettuce - Salsa Verde	28
Glazed Dexter Beef (180g) – Charred Leeks – Black Garlic	22

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
Choux Bun – Miso White Chocolate Cream – Wild Berries – Milk Gelato	9
Elderflower Sorbet – Pickled Blackcurrant – 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

Altolandon, Dulce Enero, Ice Wine, Manchuela, Spain <i>Petit Manseng</i>	10.5 (75ml) 56 (500ml)
2015 Quinta do Crasto, LBV Port Blend of Old Red Vines	8 (75ml) 54 (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 – Elderflower – Manzanilla – Citrus</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
Celentanos Martini <i>Belvedere Vodka – Pickled Cherry Blossom</i>	11
Seasonal Daiquiri <i>Eminente Claro Rum – Elderflower – Lime</i>	10.5
Celentano's Chili Margarita <i>Chili Volcan Tequila – Celentano's Orange Liqueur – Chili & 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
<i>Celentanos Paper Plane</i> <i>Hennessey – Select Aperitif – Amaro Montenegro - Citrus</i>	9.5
Kombucha Sours <i>X by Glenmorangie – Orange bitters – Egg White - Celentano's Kombucha</i>	10

AFTERS (50ml)

Celentano's Vermouth Rosso	6	Thomsons Coffee and a selection of Rare Tea Company loose leaf teas available
Celentano's Limoncello	6	
Celentano's Arancello	6	From 3.0
Celentano's Coffee Liqueur	6	
Grappa Amaretto Fernet Branca	6.5	<i>oat milk available (50p)</i>