

Celentano's

MAIN MENU

SNACKS TO START

Nocellara Olives (v)	3.5
Lasagne Fritte – Porcini – Corra Linn 2 pieces (v)	3.75
Smoked Cod Doughnuts – Kimchi 2 pieces	4.5
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	8
Mangalista Pork & Fennel Salumi	7.5
Preserved Fennel – Salsa Verde (v)	6.5

ANTIPASTI

Stracciatella – Charred Kale – Black Olive – Sourdough Crumb (v)	13
BBQ Mackerel – Tonnato – Charred Leeks – Sourdough Crumb	13

PRIMI | *gluten free pasta available*

	<i>Small Large</i>
Agnolotti – Mossgiel Ricotta – Cime Di Rapa – Sunflower Seed Ragu (v)	14 21
Pappardelle – Dexter Beef – Corra Linn	13 20
Linguine – Cod Cheeks – Celeriac – Chanterelles – Toasted Walnuts	14 21

SECONDI

BBQ Squash – Toasted Hazelnuts – Girolles – Cavolo Nero (v)	19.5
BBQ Kames Trout Fillet (120g) – Wilted Greens – Seaweed Butter	22
BBQ Kames Trout Tail (180g) – Wilted Greens – Seaweed Butter	20
Dayboat Monkfish (180g) – Wilted Greens – Seaweed Butter	29
Glazed Dexter Beef (180g) – Turnip – Cime Di Rapa – Mustard	25
<i>Beef served with green pepper & oyster dressing</i>	

SIDES

Baby Gem – Chicory – Rocket – Pickled Wild Garlic	5.5
Potato Strati – Beef Fat <i>vegetarian option available (please ask team for details)</i>	6.5

DESSERTS

Celentano's Affogato <i>Malted Barley Gelato – Chocolate Mousse – Cold Brew Coffee</i>	9
Tahini Madeline – Miso & White Chocolate Custard – BBQ Apples – Milk Gelato	10
Apple Sorbet – Candied Buckwheat	6.5
Errington Farm Cheese – Seeded Oat Cracker – Celentano's Honey <i>Corra Linn – Elrick log</i>	13

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>	7.5 (75ml)	37.5 (500ml)
Old Vine Samson Straw Wine, Pierkenierskloof, South Africa <i>Muscat de Frontignan</i>	10 (75ml)	55 (370ml)
Delaforce, "His Eminence's Choice", 10 yr Old Port, Douro, Portugal <i>Tinta Nacional – Franca</i>	7.5 (75ml)	65 (750ml)

COCKTAILS

Champagne French 40 <i>Veuve Cliquot Yellow label – Elderflower – Manzanilla – Citrus</i>	16
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
Seasonal Martini <i>Belvedere Vodka – Pickled Fennel – Vermouth Bianco</i>	11
Seasonal Daquiri <i>Eminente Claro Rum – Pickled Plum & Tarragon - Citrus</i>	11
Celentano's Chilli Margarita <i>Chilli Volcan Tequila – Celentano's Orange Liqueur – Chilli & Salt</i>	10.5
Celentano's Old Fashioned <i>Woodford Reserve - Celentano's Orange Liqueur – Bitters</i>	11
Celentano's Espresso Martini <i>Belvedere Vodka – Coffee Liqueur – Espresso – Tonka Bean</i>	10.5
Celentanos Paper Plane <i>Hennessey – Select Aperitif – Amaro Montenegro - Citrus</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	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	<i>oat milk available (50p)</i>
Grappa Amaretto Fernet Branca	6.5	