

Celentano's

LUNCH 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	8.5
Mangalitsa Pork & Fennel Salumi	7.5
Preserved Fennel – Salsa Verde (v)	6.5

LUNCH OFFER | Wednesday & Thursday 12 – 3pm

Glass of House Wine & Any Small Pasta	16.5
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PRIMI | *gluten free pasta available*

Small | Large

Agnolotti – Mossziel Ricotta – Cime Di Rapa – Sunflower Seed Ragu (v)	14 21
Pappardelle – Dexter Beef – Corra Linn	13 20
Linguine – Cod Cheeks – Celeriac – Chanterelles – Toasted Hazelnuts	14 21

SECONDI

BBQ Cauliflower – Toasted Walnuts – Hedgehog Mushrooms – Greens (v)	19.5
BBQ Kames Trout Tail (180g) – Wilted Greens – Seaweed Butter	20
BBQ Kames Trout Fillet (120g) – Wilted Greens – Seaweed Butter	22
Dayboat Monkfish (180g) – Wilted Greens – Seaweed Butter	29
Glazed Dexter Beef (180g) – Jerusalem Artichoke – Cavolo Nero – Mustard Seeds	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
Spiced Currants –Walnut Frangipane - Miso White Chocolate Custard – Milk Gelato	10
Apple Sorbet – Candied Buckwheat	6.5
Errington Farm Cheese – Seeded Oat Cracker – Celentano's Honey <i>Corra Linn – Elrick log</i> <i>Please note Errington Farm cheese is made from raw milk</i>	13

DESSERT WINE & 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 - Roriz</i>	7.5 (75ml)	65 (750ml)

COCKTAILS

Champagne Cranberry Scoppino <i>Veuve Cliquot Yellow label – Cranberry & Winter Spice Granita</i>	16
Celentano's Negroni <i>Isle of Barra 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>	10.5

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	