

# 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
Dexter Beef Bresaola	9

**LUNCH OFFER | Wednesday & Thursday 12 – 3pm** 16.5

Glass of House Wine & Any Small Pasta

*Small | Large*

### PRIMI | *gluten free pasta available*

Agnolotti – Mossiel Ricotta – BBQ Onion – Hen of the Woods Mushrooms (v)	14   21
Pappardelle – Dexter Beef Ragu – Corra Linn	13   20
Linguine – Monkfish Ragu – Black Olive – Capers – Tarragon	14   21

### SECONDI

BBQ Jerusalem Artichoke – Toasted Walnuts – Cavolo Nero (v)	20
Kames Trout Fillet (120g) – Wilted Greens – Seaweed Butter	22
Kames Trout Tail (180g) – Wilted Greens – Seaweed Butter	20
Dayboat Monkfish (180g) – Wilted Greens – Seaweed Butter	29
Glazed Dexter Beef (180g) – Beetroot – Horseradish	25
<i>Beef served with green pepper &amp; oyster dressing</i>	

### SIDES

Baby Gem – Chicory – Rocket – Carrot – Cucumber - 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
Almond Frangipane - Custard – Charred Pear - 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 &amp; 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 &amp; Tarragon– Citrus</i>	11
Celentano's Chilli Margarita   <i>Chilli Volcan Tequila – Celentano's Orange Liqueur – Chilli &amp; 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	<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	