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SNACKS TO START

Nocellara Olives (v)	3.75
Lasagne Fritte – Porcini – Corra Linn 2 pieces (v)	4
Smoked Cod Doughnuts – Kimchi 2 pieces	4.75
Celentano's Sourdough – Honest Olive Oil (v)	5
Chicken Liver Mousse – Mushroom Ketchup – Toasted Sourdough Crumb	7.5
Mangalista Pork Coppa	9
Mangalista Pork & Fennel Salumi	8
Dexter Beef Bresaola	9
Preserved Fennel – Salsa Verde (v)	6.5

ANTIPASTI

Stracciatella – BBQ Kale – Preserved Lemon – Toasted Pumpkin Seed (v)	13
Smoked Cod Cheeks – Charred Leeks – Cod Roe – Toasted Sourdough	13

PRIMI | *gluten free pasta available*

	<i>Small Large</i>
Agnolotti – Mossziel Ricotta – Cauliflower – Pickled Grapes – Toasted Hazelnuts (v)	14 24
Pappardelle – Dexter Beef Ragu – Corra Linn	14 24
Linguine – Cuttlefish Ragu – Black Olive – Tarragon	14 24

SECONDI

BBQ Jerusalem Artichoke – Toasted Walnuts – Cavolo Nero (v)	22
Kames Trout Fillet (120g) – Wilted Greens – Seaweed Butter	23
Kames Trout Tail (180g) – Wilted Greens – Seaweed Butter	21
Dayboat Monkfish (180g) – Wilted Greens – Seaweed Butter	29
Glazed Dexter Beef (180g) – Beetroot – Horseradish	26
<i>Beef served with green pepper & oyster dressing</i>	

SIDES

Baby Gem – Rocket – Carrot – Cucumber – Pickled Wild Garlic	5.5
Potato Strati – Beef Fat	6.5
BBQ Potatoes – Honest Olive Oil – Chives (v)	6.5

DESSERTS

Celentano's Affogato <i>Malted Barley Gelato – Chocolate Mousse – Cold Brew Coffee</i>	10
Almond Frangipane – Lemon Custard – Poached Rhubarb – Milk Gelato	10
Rhubarb Sorbet – Candied Buckwheat	6.5
Errington Farm Cheese – Seeded Oat Cracker – Celentano's Honey	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 Cocktail <i>Veuve Cliquot Yellow label – Eminente Clairo Rum – Lime – Honey</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>Isle of Barra Gin – Pickled Celery – Vermouth Bianco</i>	11
Seasonal Daquiri <i>Eminente Claro Rum – Pickled Apple - 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 Goldrush <i>Whistlepig Piggyback Rye Whisky – Arancello – Lemon - Honey</i>	11
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	

