

Celentano's

LUNCH MENU

On a Wed & Thurs, we also offer a set menu; 2 course £31 & 3 course £36

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 – Leek Ketchup – Toasted Sourdough Crumb	7.5
Whipped Nduja – Cultured Cream – Pickled Radish	9
Mangalista Pork & Fennel Salumi	8
Preserved Fennel – Salsa Verde (v)	6.5

Small | Large

PRIMI | *gluten free pasta available*

Agnolotti – Mossgiel Ricotta – Fennel – Pistachio – Preserved Lemon (v)	14 24
Pappardelle – Dexter Beef Ragu – Corra Linn	14 24
Linguine – Cod Cheeks & Surf Clams – Smoked Sweetcorn – Toasted Hazelnuts	14 24

SECONDI

BBQ Cauliflower – Sunflower Seed Ragu – Sprouted Lentils – Kale – Nocellera Olive (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) – Scarlett Kale & Cime di Rapa – Black Olive	26

Beef served with green pepper & oyster dressing

SIDES

Baby Gem – Chicory – Rocket – Carrot – Cucumber - Pickled Wild Garlic	5.5
Potato Strati – Beef Fat <i>vegetarian option available, please see our team for details.</i>	6.5

DESSERTS

Celentano's Affogato <i>Malted Barley Gelato – Chocolate Mousse – Cold Brew Coffee</i>	10
Almond Cake – Poached Peach – White Chocolate Cream – Milk Gelato	11
Rhubarb 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 & PORT

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 Cocktail <i>Veuve Cliquot Yellow label – Eminente Claro 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>	13
Seasonal Martini <i>Belvedere Vodka – Pickled Celery – Vermouth Bianco</i>	11
Seasonal Daquiri <i>Eminente Claro Rum – Cherry Blossom – 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>	11.5
Celentanos Goldrush <i>WhistlePig Piggy Back Rye Whisky – Arancello – Lemon – Honey</i>	11.5
Kombucha Sours <i>X by Glenmorangie – Orange bitters – Egg White - Celentano's Kombucha</i>	11

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	
Celentano's Coffee Liqueur	6	
Grappa Amaretto Fernet Branca	6.5	
		From 3.0
		<i>oat milk available (50p)</i>