

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
Whipped Nduja – Cultured Cream – Pickled radish	9
Mangalista Pork & Fennel Salumi	8
Preserved Fennel – Salsa Verde (v)	6.5

ANTIPASTI

Stracciatella – Charred Squash – Black Olive – Pumpkin Seed – Berber Chilli (v)	13
BBQ Mackerel – Pork & Fennel XO – Charred Leeks	14

PRIMI | *gluten free pasta available*

Small | Large

Agnolotti – Mossigiel Ricotta – Fennel – Pistachio – Preserved Lemon (v)	14 24
Pappardelle – Dexter Beef Ragu – Corra Linn	14 24
Linguine – Cod Cheeks & Surf Clams – Smoked Sweetcorn – Toasted Hazelnut	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) – Kale & Cime di Rapa – Black Olive	26
<i>Beef served with green pepper & oyster dressing</i>	

SIDES

Baby Gem – Rocket – 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 – Almond Cream – Milk Gelato	11
Rhubarb Sorbet – Candied Buckwheat	6.5
Errington Farm Cheese – Seeded Oat Cracker – Celentano's Honey	13
<i>Please note Errington Farm cheese is made from raw milk</i>	

DESSERT WINE, SHERRY & PORT

2022 Jurançon Moëlleux, Les Grain des Copains, South West, France <i>Petit Manseng – Gros Manseng</i>	10 (75ml)	81 (750ml)
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>Perrot-Batteux & Filles Champagne – Eminente Clair 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>Isle of Barra Gin – 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>	10.5
Celentanos Goldrush <i>Whistlepig Piggyback Rye Whisky – Arancello – Lemon - Honey</i>	11.5
Kombucha Sours <i>X by Glenmorangie – Orange bitters – Egg White – Celentano's Kombucha</i>	11.5

AFTERS (50ml)

Celentano's Vermouth Rosso	6	Thomsons Coffee and a selection of Rare Tea Company loose leaf teas available From 3.0 <i>oat milk available (50p)</i>
Celentano's Limoncello	6	
Celentano's Arancello	6	
Celentano's Coffee Liqueur	6	
Grappa Amaretto Fernet Branca	6.5	