

Please kindly note this is a sample. All our menus are updated regularly as we change with the seasons.

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
Dexter Beef Bresaola	9
Mangalista Pork & Fennel Salumi	8
Preserved Fennel – Salsa Verde (v)	6.5

ANTIPASTI

Stracciatella – Charred Cauliflower – Pickled Grapes – Toasted Hazelnut (v)	13
BBQ Mackerel – Pork & Fennel XO – Fennel	14

PRIMI | *gluten free pasta available*

Small | Large

Agnolotti – Mossiel Ricotta – Roasted Squash – Pumpkin Seed – Black Chilli (v)	14 24
Pappardelle – Dexter Beef Ragu – Corra Linn	14 24
Linguine – Cod Cheeks & Surf Clams – Courgette – Toasted Pistachio – Preserved Lemon	14 24

SECONDI

BBQ Jerusalem Artichoke – Walnut & Celery Ragu – Kale (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) – January King Cabbage – 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
Coffee Glazed Panela Cake – Charred Quince – Bay Leaf Cream – Milk Gelato	11
Blackcurrant Sorbet – Toasted Oats	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>Veuve Clicquot– Damson & Peach – Lemon – 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>	13.5
Seasonal Martini <i>Isle of Barra Gin – Pickled Celery – Vermouth Bianco</i>	11.5
Seasonal Daiquiri <i>Eminente Claro Rum – Spiced Quince – Citrus</i>	11.5
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>	11.5
Celentano's Espresso Martini <i>Belvedere Vodka – Coffee Liqueur – Espresso – Tonka Bean</i>	10.5
Celentano's Sidecar <i>Hennessy VS Cognac – Celentano's Blackcurrant Liqueur – Lemon – Bay</i>	11.5
Celentanos Goldrush <i>Whistlepig Piggyback Rye Whisky – Arancello – Lemon - Honey</i>	11.5
Kombucha Sours <i>Glenmorangie 12 – Green Tea & Lime – 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	From 3.0
Celentano's Coffee Liqueur	6	<i>oat milk available (50p)</i>
Grappa Amaretto Fernet Branca	6.5	