



Céleste

Please allow me to start by welcoming you to Céleste Restaurant, The Lanesborough's celebrated dining experience.

My passion for cooking has enabled me to work alongside Master of Gastronomy and this experience continues to inspire me and influence the dishes that you see on the menu today.

Honouring British heritage and provenance with modern European creativity, our aim is to take you on a discovery of great flavours and food with a real story. We are committed to sourcing locally produced ingredients.

Bon Appétit

Steeven Gilles,
Executive Head Chef

Ivan Di-Nasta,
Restaurant Manager

Gabriel Le Quang,
Head Pastry Chef

Paul Fauvel,
Head Sommelier



VEGETARIAN TASTING MENU

Potimarron

roasted chestnut, crushed hazelnut,
brown butter sabayon and potimarron velouté

Leeks

burnt leeks, croutons, mimosa eggs
and noisette butter dressing

Celeriac

baked in oven, black truffle crushed celeriac,
Comté cheese and mushroom emulsion

Risotto

Carnaroli, black truffle
and parmesan

Cheese

cheese selection served with
homemade crackers and grapes
(£14.00 supplement)

Hazelnuts

textures of hazelnut, crunchy gavotte
and lemon confit

3-course Set Menu £80.00 per person
Accompanying Wines Supplement £70.00

4-course Set Menu £90.00 per person
Accompanying Wines Supplement £80.00

5-course Tasting Menu £100.00 per person
Accompanying Wines Supplement £90.00

To be enjoyed by the entire table



TASTING MENU

Potimarron

roasted chestnut, crushed hazelnut,
brown butter sabayon and potimarron velouté

Oyster

burnt leeks, rock oyster, croutons, mimosa eggs
and noisette butter dressing

Scallop

Scottish scallop, Jerusalem artichoke purée,
and truffled chicken jus

Deer

roasted roe deer saddle with juniper berries
and glazed beetroot in port wine

Cheese

cheese selection served with
homemade crackers and grapes
(£14.00 supplement)

Hazelnuts

textures of hazelnut, crunchy gavotte
and lemon confit

3-course Set Menu £80.00 per person
Accompanying Wines Supplement £70.00

4-course Set Menu £90.00 per person
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5-course Tasting Menu £100.00 per person
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To be enjoyed by the entire table



TO START

Egg

crispy organic Scotch egg,
truffle mayonnaise
£28.00

Hen Pheasant

foie gras, black truffle and Jerusalem artichoke terrine,
hazelnut oil and Tartuffon cream
£32.00

Potimarron V

roasted chestnut, crushed hazelnut,
brown butter sabayon and potimarron velouté
£28.00

Oyster

burnt leeks, rock oyster, croutons, mimosa eggs
and noisette butter dressing
£28.00

Scallop

Scottish scallop, Jerusalem artichoke purée,
and truffled chicken jus
£36.00

Celeriac

baked in oven, black truffle crushed celeriac,
Comté cheese, and truffled chicken jus
£28.00

V - suitable for vegetarian



TO FOLLOW

Halibut

roasted, mushroom duxelle, Tartuffon cream
and black truffled chicken jus

£44.00

Chilean sea bass

condiment miso, and pickled radish

£44.00

Stone bass

confit with nori powder, rock oyster tartar
and cauliflower purée

£39.00

Beef

roasted filet, onion compote, smoked mash potato
and red wine sauce

£48.00

Lamb

roasted saddle with nori seaweed crust,
kohlrabi purée and confit lemon gnocchi

£44.00

Deer

roasted roe deer saddle with juniper berries
and glazed beetroot in port wine

£52.00

Sides £8

Smoked mashed potatoes
Seasonal vegetables

Mixed salad
Baby spinach salad



TO FINISH

£14.00

Piña colada soufflé

roast pineapple and exotic sorbet

Jurancon, Clos Lapeyre, South West, France 2017 £13.00

Hazelnuts

textures of hazelnut, crunchy gavotte
and lemon confit

Madeira, 'Malmsey', H.M Borges, Portugal 1998 £30.00

Coffee

coffee ice cream, caramelised pecan nut
and milk chocolate Chantilly

Vino Dulce Natural, Pedro Ximenez, Triana, La Gitana, Spain NV £11.00

Chocolate

Araguani tartelette,

mascarpone and tonka bean ice cream

Beerenauslese, Kracher, Burgenland, Austria (served by magnum) £18.00

Lemon

yuzu curd, caramelised meringue
and lemon sorbet

Sweet Agnes Riesling, Seifried Estate, Nelson, New Zealand 2016 £17.00



Cheese

cheese selection served with
homemade crackers and grapes

£16.00

Tawny Port, Graham's, 10Years (served by Rehoboam), Portugal £19.00