



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

Fabio Bardi,
Head Pastry Chef

Paul Fauvel,
Head Sommelier



VEGETARIAN TASTING MENU

Green asparagus

blanched, mimosa egg and crème fraiche

Perfect old Cotswold Legbar hen egg

broad beans and smoked tomatoes stew

Morrels

sautéed, mixed herb smoked mashed potatoes
and yellow wine sauce

Risotto

Arborio rice, confit baby artichoke, sun dried tomatoes
and parmesan

Cheese

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

Chocolate

pudding, roasted cereal, olive oil tuile
and malted gelato

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

*For dietary requirements, please speak to our team who will be happy to assist.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.*



TASTING MENU

Green asparagus

blanched, mimosa egg, Oscietra imperial caviar
and crème fraiche

Halibut

roasted, mixed herb smoked mashed potatoes,
sautéed spring onion and lobster peppercorn sauce

Morrels

stuffed with chicken farce, mixed herb smoked mashed potatoes
and yellow wine sauce

Pigeon

aged roasted pigeon, peas “à la française”
and devil jus

Cheese

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

Chocolate

pudding, roasted cereal, olive oil tuile
and malted gelato

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

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TO START

Perfect Cotswold Legbar hen egg

white asparagus, stew broad beans
and Jabugo ham mayonnaise

£23.00

Green asparagus

blanched, mimosa egg, Oscietra imperial caviar
and crème fraiche

£31.00

Yellow fin tuna

marinated sashimi, charcoal avocado
and Aji amarillo tiger milk

£29.00

Devon crab

brown and white meat, quinoa, avocado purée
and pickled cucumber

£27.00

Mackerel

smoked and blow torched, white wine jelly
and horseradish cream

£21.00

Morrels

stuffed with chicken farce, mixed herb smoked mashed potatoes
and yellow wine sauce

£31.00



TO FOLLOW

Halibut

roasted, mixed herb smoked mashed potatoes,
sautéed spring onion and lobster peppercorn sauce
£43.00

Dover sole

roasted, sautéed spring onion, smoked tomatoes,
cockles and garlic parsley butter
£45.00

Chilean sea bass

confit, black rice organic noodle glaze with peanuts
butter and coriander
£43.00

Beef

roasted grain fed USDA prime rib eye, crunchy vegetables
and salsa verde, choose one side
£57.00



Lamb



from New Zealand confit shoulder, grilled spring onion,
olives, smoked tomatoes and feta cheese
£37.00

Pigeon

aged roasted pigeon, peas “à la française”
and devil jus
£47.00

Sides £8

 mixed herb smoked mashed potatoes
 Confit baby artichoke, anchovy
& smoked tomatoes

 Spring green salad
 Seasonal vegetable stew

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TO FINISH

£14.00

Rhubarb

poached, coconut espuma,
crispy rice and rhubarb sorbet

Aria, Late Harvest Riesling, Pegasus Bay, Canterbury, New Zealand 2014 £15.00

Chocolate

pudding, roasted cereal, olive oil tuile
and malted gelato

Beerenauslese, Kracher, Burgenland, Austria (served by magnum) 2015 £18.00

Blackberries

soufflée, fresh blackberries salad
and rose gelato

Mataro, Alta Alella, Catalunya, Spain 2012 £15.00

Mille feuille

parfait, caramel tuile, and puff pastry shard

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

Kyoto

Matcha tea sponge cake, sweet adzuki beans crispy corn
and corn gelato

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



Cheese

cheese selection served with
homemade crackers and grapes

£16.00

Graham's, Tawny Port 10 Years Old, Portugal £ 19.00