



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 Masters 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

Tomato ✓

confit in smoked olive oil,
buffalo cream and Datterino tomato sorbet

Perfect Cotswold Legbar hen egg ✓

crispy, green beans salad
and bell pepper coulis

Aubergine ✓

cooked in sea salt crust, smoked with grapevine wood,
Greek lemon yoghurt

Risotto

Arborio rice, sautéed courgette, Kalamata olive
and goat cheese croustis

Cheese

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

Strawberries

Pannacotta, chamomille parfait and
marinated strawberries

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
The Tasting Menu is available up to 1.45pm & 9.45pm

*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

Tomato

confit in smoked olive oil,
buffalo cream and Datterino tomato sorbet

Lobster

crispy, papaya, red onion, mango, apple, coriander
and mint salad

Halibut

green zebra tomato tartare, lemon thyme,
Sicilian pistachios and green olives

Pigeon

aged pigeon, rosemary polenta, barbecue corn
and roasting jus

Cheese

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

Strawberries

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marinated strawberries

3-course set menu £80.00 per person
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4-course set menu £90.00 per person
Accompanying wines supplement £80.00

5-course tasting menu £100.00 per person
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TO START

Courgette soup ✓

sautéed courgette, toasted almond, smoked tomatoes
and basil oil
£19.00

Perfect Cotswold Legbar hen egg ✓

crispy, green beans salad
and bell pepper coulis
£21.00

Tomato ✓

confit in smoked olive oil,
buffalo cream and Datterino tomato sorbet
£24.00

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

Lobster

crispy, papaya, red onion, mango, apple, coriander
and mint salad
£32.00

✓ - suitable for vegetarian



TO FOLLOW

Halibut

green zebra tomato tartare, lemon thyme,
Sicilian pistachios and green olives

£43.00

Dover sole

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

£45.00

Salmon

charcoal, sesame sushi rice, pickled cucumber
and teriyaki sauce

£37.00

Beef

roasted grain fed USDA prime rib eye, charcoal vegetables
and criolla dressing

£57.00

Lamb

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

£37.00

Pigeon

aged pigeon, rosemary polenta,
barbecue corn and roasting jus

£43.00

Sides £8

-  Grilled vegetables
-  Confit baby artichoke, anchovy
and smoked tomatoes

-  Summer mixed salad
-  Sautéed corn
-  Smoked aubergine caviar

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TO FINISH

£14.00

Chocolate

pudding, roasted cereal, olive oil tuile
and malted gelato

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

Passion fruit

Soufflée with Sauternes wines sorbet
Château De Cérons, Bordeaux, France 2009 £15.00

Strawberries

Pannacotta, chamomille parfait and
marinated strawberries

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

Cherries

roasted cherries and bitter honey 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



Cheese

cheese selection served with
homemade crackers and grapes

£16.00

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