



# Céleste

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

My passion for hospitality began when I was only 14 years old, cooking in my native Puglia in the south of Italy.


Having worked in fine restaurants across the globe from Tuscany and Malta to Copenhagen and Melbourne, before joining the team at Céleste in 2019, my cookery is influenced by different cuisines and techniques.

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, with a strong commitment to source locally produced ingredients.

Buon appetito

Giuseppe Strippoli  
Head Chef

<b>CHAMPAGNE</b>	<b>Glass 125ml</b>	<b>Bottle</b>
Moët & Chandon, Brut Impérial NV	£19	£115
Moët & Chandon, Rosé Impérial NV	£27	£140
Ruinart Blanc de Blancs NV	£27	£160
Dom Perignon 2010	£60	£350

 - Vegetarian  
(V) - Vegan

Should you have any dietary or allergen requirements, please do inform our team.  
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.



## LIVE NIGHTS AT CELESTE

22nd May to 4th September 2021

Glass of Champagne on arrival

### TO START

**Slow-cooked Organic Egg** 

Broad beans, pea purée and radish

**Chicken Liver Pâté**

Biscuit and cherry gel

**Cured Smoked Mackerel**

Confit potato and horseradish sauce

### TO CONTINUE

**Seafood Agnolotti**

Saffron and vermouth

*(£16 supplement)*

**Heritage Tomato Salad (V)**

Datterino tomato sorbet and bread tulle

*(£16 supplement)*

### TO FOLLOW

**Steamed Day Boat Cod**

Mussels escabeche and parsley foam

**Slow-cooked Pork Belly**

Hispi cabbage and sesame seeds

**Broccoli Romanesco (V)**

Smoked almond purée and sea lettuce



## TO FINISH

### **Inside Out Cheesecake**

Vanilla cheesecake, lemon and basil

### **Chocolate Opulence**

Chocolate brownie, smoked cremeux and buckwheat

### **Eton Mess (V)**

Summer berries, coconut and violet

### **Cheese Selection**

Crackers and grapes

*(£8 supplement)*

**Glass of Champagne and three courses £85 per person**

Wine pairing £42 supplement per person for three courses

Wine pairing £56 supplement per person for four courses

*- Wine pairings are subject to changes -*



## TASTING MENU

### **Foie Gras Terrine**

Pickled rhubarb, pear gel and toasted brioche



### **Hand-dived Scottish Scallop, Oscietra Caviar**

Spinach purée, Champagne and vanilla sauce

**Beluga Caviar 3g** (£15 supplement)



### **Poached Turbot**

White asparagus with cockles, cauliflower purée and fish velouté



### **Dry Aged Pigeon Breast**

Onion purée, black pudding, beetroot and cherry



### **Wagyu Sirloin**

Green mashed potato, green peas and beef jus

(£28 supplement)



### **Vacherin**

Pink grapefruit, tarragon and Champagne



### **Cheese Selection**

Crackers and chutney

(£12 supplement)

Three course set menu £95 per person

*Accompanying wines supplement £70*

Four course set menu £105 per person

*Accompanying wines supplement £80*

Five course tasting menu £125 per person

*Accompanying wines supplement £90*

*- Wine pairings are subject to changes -*

To be enjoyed by the entire table.

The five-course tasting menu is available up to 1.45pm & 9pm.

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## VEGETARIAN TASTING MENU

### **Heritage Tomato Salad (V)**

Datterino tomato sorbet and bread tuille



### **Smoked Organic Egg**

Broad beans, pea purée and radish



### **Broccoli Romanesco (V)**

Smoked almond purée and sea lettuce



### **Heritage Carrot**

Carrot broth and roasted apricot

*(£20 supplement - available vegan upon request)*



### **Courgette Risotto**

Smoked tomato, sautéed courgette and goat cheese

*(Available vegan upon request)*



### **Eton Mess (V)**

Summer berries, coconut and violet



### **Cheese Selection**

Crackers and chutney

*(£12 supplement)*

Three course set menu £85 per person

*Accompanying wines supplement £70*

Four course set menu £95 per person

*Accompanying wines supplement £80*

Five course tasting menu £115 per person

*Accompanying wines supplement £90*

*- Wine pairings are subject to changes -*

To be enjoyed by the entire table.

The five-course Tasting Menu is available up to 1.45pm & 9pm.

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### **Teas**

£6.50

English Breakfast, Lanesborough Afternoon Tea, Earl Grey,  
Darjeeling, Sencha, Jasmine Flower Ball,  
White Chocolate Chilli,  
Chocolate Brownie, White Apricot

### **Coffee**

£6.50

Americano, Espresso, Double Espresso,  
Café Latte, Cappuccino

*As a socially responsible business, we are delighted to commit our support this year to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.*

*A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community.*