



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

| CHAMPAGNE | Glass 125ml | Bottle |
|----------------------------------|------------------------|---------------|
| 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.



MENU DU JOUR

Available 17th May to 8th September 2021

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)

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 chutney

(£8 supplement)

Two courses £34 per person *(available for lunch only)*

Three courses £43 per person

Wine pairing £42 supplement per person for 3 courses

Wine pairing £56 supplement per person for 4 courses

- Wine pairings are subject to changes -

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.