



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 -



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.

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.



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.

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.



TO START

Crispy Lobster

Mango and papaya salad, mint and coriander

£27



Hand-dived Scottish Scallop, Oscietra Caviar

Spinach purée, Champagne and vanilla sauce

£36

Beluga Caviar 3g (*£15 supplement*)



Smoked Organic Egg

Broad beans, pea purée and radish

£24



Heritage Tomato Salad (V)

Datterino tomato sorbet and bread tuille

£22



Lamb Sweetbread

Sea lettuce, brown butter foam and watercress purée

£28



Foie Gras Terrine

Pickled rhubarb, pear gel and toasted brioche

£27



TO FOLLOW

Atlantic Sea Trout

Potato fondant, Nordic sauce with sea finger

£36



Poached Turbot

White asparagus with cockles, cauliflower purée and fish velouté

£45



Pan-fried Dover Sole

Smoked tomato, baby shrimps and sauce Meunière

£38



Dry Aged Pigeon Breast

Onion purée, black pudding, beetroot and cherry

£38



Wagyu Sirloin

Green mashed potato, green peas and beef jus

£58



Broccoli Romanesco (V)

Smoked almond purée and sea lettuce

£28

Sides £8

Confit baby artichoke, anchovies and smoked tomato

Summer salad

Green mashed potato



TO FINISH

Strawberries & Cream

Crème fraîche mousse, strawberries and lemon verbena

£15



Mille Feuille

Dulcey chocolate, buttered popcorn and salted caramel ice cream

£16



Vacherin

Pink grapefruit, tarragon and Champagne

£15



Chocolate Opulence

Chocolate brownie, smoked cremeux and buckwheat

£15



Eton Mess (V)

Summer berries, coconut and violet

£14



Cheese Selection

Crackers and chutney

£16



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.