




# *Céleste*

## **CHAMPAGNE**

	<b>Glass</b> 125ml	<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 2012	£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.



## A LA CARTE

### 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 V**

Broad beans, pea purée and radish

£24



#### **Salad of Heritage Beetroot V**

Whipped feta, beetroot and fennel gazpacho, blackberries

*(Available vegan upon request)*

£22



#### **Dorset Crab Risotto**

Pink grapefruit and anise basil

£28



#### **Foie Gras Terrine**

Pickled rhubarb, pear gel and toasted brioche

£27



## TO FOLLOW

### **Cornish Cod**

Seared cuttlefish, rock samphire and aromatic shellfish broth

£36



### **Poached Turbot**

Baby fennel with cockles, cauliflower purée and fish velouté

£45



### **Pan-fried Dover Sole**

Smoked tomato, baby shrimps and sauce Meunière

£38



### **Cumbrian Lamb**

Romanesco, grelot onion, courgette and herb purée, Shepherd's pie

£38



### **Saddle of Venison**

Roast beetroot, stuffed cabbage, candied quince, pine nut dressing

£43



### **Ricotta Gnocchi Y**

Charred kale, toasted hazelnut, chestnut and mushroom velouté

£28

### **Sides £8**

Roast parsnip, honey and grain mustard

Salad of bitter winter leaves

Sautéed heritage kale



## TO FINISH

### Lemon Curd

Fennel sorbet, coconut and fennel crumble

£15



### Mint Parfait

Cocoa nib tuile, aerated dark chocolate

£16



### Chestnut Cream

Pine meringue, vanilla ice cream

£15



### Soft Date Cake

Coffee cream, Biscoff ice cream, brandy snap

£15



### Eton Mess (V)

Mixed 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.*

OETKER COLLECTION

Masterpiece Hotels