



Céleste

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

My passion for cooking began when I was 14 as I discovered all the fresh produce and ingredients on my small family farm in Portugal.

I hope that you are able to experience some of these flavours and textures I came across growing up in the dishes 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, with a strong commitment to source locally produced ingredients.

Bom Appetite

Darcio Henriques
Head Chef

✓ - Vegetarian

(V) - Vegan



TASTING MENU

Hand-dived Scottish Scallop

Smoked celeriac purée, chicken and truffle jus
Camelot, Jackson estate, Santa Barbara, USA 2015



Seared Foie Gras

Bean sprouts and puffed pearl barley
Dragonstone Riesling, Leitz, Rheingau, Germany, 2017



Poached Chilean Sea Bass

Fish velouté, oysters and cauliflower purée
Mas de Daumas Gassac, Languedoc, France, 2014



Pan-fried Roe Deer Saddle

Pickled blueberries, beetroot purée and fermented plums
Zinfandel, Predator, Lodi, USA, 2014



Strawberries & Cream

Crème fraiche mousse, strawberries and lemon verbena
Riesling, Pegasus Bay, Aria, Canterbury, New Zealand 2014



Cheese Selection

Crackers and grapes
(£12.00 supplement)

3 course set menu £95.00 per person
Accompanying wines supplement £70.00

4 course set menu £105.00 per person
Accompanying wines supplement £80.00

5 course tasting menu £125.00 per person
Accompanying wines supplement £90.00

Wines pairings are subject to changes

To be enjoyed by the entire table

The 5 course Tasting Menu is available up to 1.45pm & 7.30pm

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

Potimarron Soup

Grilled chestnuts, hazelnut and croutons



Crispy Organic Egg

Kadaif strands and wild mushrooms



Roasted Celeriac

Miso glaze, black garlic purée,
hazelnut and vegetarian jus



Black Truffle Risotto

Carnaroli rice and parmesan



Eton Mess (V)

Summer berries, coconut and violet



Cheese Selection

Crackers and grapes
(£12.00 supplement)

3 course set menu £85.00 per person
Accompanying wines supplement £70.00

4 course set menu £95.00 per person
Accompanying wines supplement £80.00

5 course tasting menu £115.00 per person
Accompanying wines supplement £90.00

Wines pairings are subject to changes

To be enjoyed by the entire table

The 5 course Tasting Menu is available up to 1.45pm & 7.30pm

Should you have any dietary or allergen requirements, please do inform our team.
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TO START

Crispy Organic Egg ✓

Kadaif strands and wild mushrooms

£24.00



Seared Foie Gras

Bean sprouts and puffed pearl barley

£28.00



Devonshire Crab

Avocado purée, herring eggs and shellfish sauce

£32.00



Hand-dived Scottish Scallop

Smoked celeriac purée, chicken and truffle jus

£28.00



Potimarron Soup ✓

Grilled chestnuts, hazelnut and croutons

Available vegan on request

£18.00



Roasted Quail

Bitter leaf salad and lemongrass dressing

£25.00



TO FOLLOW

Lobster Ravioli

Shellfish velouté

£36.00



Poached Chilean Sea Bass

Fish consommé, oysters and cauliflower purée

£44.00



Fillet of Beef

Smoked mashed potato, onion compote and red wine jus

£45.00



Pan-fried Roe Deer Saddle

Pickled blueberries, beetroot purée and fermented plums

£44.00



Confit Duck Leg Terrine

Celeriac purée and crispy kale

£38.00





Roasted Celeriac



Miso glaze, black garlic purée,
hazelnut and vegetarian jus

Available vegan on request

£28.00

Sides £8

 Crisped root vegetables
 Sautéed wild mushrooms

 Smoked mashed potato
 Green salad



TO FINISH

Strawberries & Cream

Crème fraiche mousse, strawberries and lemon verbena

£15.00



Mille Feuille

Pecan nut, milk chocolate and salted caramel ice cream

£16.00



Iced Parfait

Coffee, treacle and whiskey

£14.00



Chocolate Decadence

Chocolate brownie, smoked chocolate cremeux
& stem ginger ice cream

£14.00



Eton Mess (V)

Summer berries, coconut and violet

£15.00



Cheese Selection

Crackers and grapes

£16.00



Teas

£6.50

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

Coffee

£6.50

Americano, Espresso, Double Espresso
Café Latte, Cappuccino



OETKER COLLECTION

Masterpiece Hotels

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