

MENU



BRITANNIC EXPLORER

TASTING MENU

SUMMER SQUASH

SQUASH SEED MISO, MOUNT'S BAY HAND
DIVED SCALLOP, CHARCOAL GRILLED KELP
OIL & FERMENTED PURPLE DAIKON



MEVAGISSEY BLUE LOBSTER

YOUNG ONION TOPS, HOGWEED PUREE,
ELDERFLOWER & GREEN HARP



ST. IVES BAY SPIDER CRAB

HAND-HARVESTED SEAWEED, MANGALITZA
CHEEK, SOUR QUINCE, GOLDEN
CHANTERELLE & OXALIS



NEWLYN BRILL FILLET STUFFED WITH HAZELNUTS

SNOWBALL CAULIFLOWER, GOOSEBERRY,
RUSSIAN RED KALE & SUMMER CYPRESS SEEDS



DEVON DUCK ROASTED WITH WILD FENNEL
FERMENTED CHRYSANTHEMUM, PRICKLY ASH
BERRIES, FAVA BEANS & PERILLA



AYNESOME MALWINA STRAWBERRIES

BEE POLLEN CAKE, SWEET HERB SHOOTS,
WILD WOODLAND STRAWBERRY
& MARIGOLD PETAL CREAM



TOASTED BUCKWHEAT ICE CREAM

GOLDEN PLUM SPONGE, PLUM LEAF BISCUIT,
CARLIN PEA & ENGLISH WALNUT