

M E N U



BRITANNIC EXPLORER

TASTING MENU

WYE VALLEY ASPARAGUS
PICKLED MORELS & YOUNG SHOOTS



HAFOD CHEDDAR & WHEY ONION
SLOW COOKED JERSEY ROYALS & BURNT CHIVES



SALT BAKED KOHLRABI
NASTURTIUM & BLACK APPLE



ROAST CAULIFLOWER
TOKYO TURNIP, BUTTERMILK & SUMMER CYPRESS SEEDS



PINK FIR POTATO
CARAMELISED RED ENDIVE, CELERIAC & WILD MUSHROOM SAUCE



PRESERVED BLACKCURRANT
BLACK CHERRY & PERILLA



BUTTERMILK CUSTARD
GROVES FARM STRAWBERRIES, YOGHURT & MARIGOLD

WE ARE COMMITTED TO SERVING THE BEST PRODUCE ON BOARD OUR TRAIN.
MOST OF OUR FISH, MEAT, TEA, COFFEE AND OTHER INGREDIENTS ARE SOURCED LOCALLY AND MANY ARE
SUSTAINABLY CERTIFIED. IF YOU WOULD LIKE TO KNOW MORE ABOUT OUR PLEDGE TOWARDS A GREENER
FUTURE, PLEASE DO NOT HESITATE TO TALK TO ONE OF OUR STAFF MEMBERS.

CERTAIN DISHES CONTAIN ONE OR MORE OF 14 ALLERGENS. THE ALLERGENS ARE CELERY, CEREALS
CONTAINING GLUTEN, CRUSTACEANS, EGGS, FISH, LUPIN, MILK, MOLLUSCS, MUSTARD, NUTS, PEANUTS,
SESAME SEED, SOYA AND SULPHUR DIOXIDE. IF YOU ARE AFFECTED BY ANY OF THE ABOVE ALLERGENS,
PLEASE NOTIFY OUR STAFF OR ASK FOR FURTHER INFORMATION.

GRATUITIES ARE AT YOUR DISCRETION.