

M E N U



BRITANNIC EXPLORER

TASTING MENU

BARMOUTH BAY CRAB
WYE VALLEY ASPARAGUS & PICKLED MORELS



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



HAND DIVED ORKNEY SCALLOP
NASTURTIUM, KOHLRABI & BLACK APPLE



WEST COAST MISO COD
SALT BAKED TURNIP, BUTTERMILK & SMOKED PIKE PERCH ROE



GWAUN VALLEY DUCK
CARAMELISED RED ENDIVE, CELERIAC, RASPBERRY & AMARANTH



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.