

MENU



BRITANNIC EXPLORER

DINNER MENU

SNACKS

NEWLYN BROWN CRAB, KOHLRABI,
HORSERADISH & SMOKED RAW CREAM

CORNISH KERN DUMPLING
WITH PICKLED APPLE

DEVON DUCK LEG FRITTER, GOLDEN
BEETROOT & PERILLA VINEGAR



BREAD

WILD SEED & POLLEN CRACKERS,
SPELT SOURDOUGH, JERSEY MILK
BUNS & SODA BREAD

CHERWELL VALLEY HAND-CHURNED,
CULTURED BUTTER



STARTER

BRIXHAM HARBOUR DAY BOAT MACKEREL
*BARLEY MISO, PICKLED CHARD,
GREENGAGE & PEPPER DULSE*

OR

LUCKY MARCEL CUSTARD
*ENGLISH TRUFFLE, YOUNG PEAS, CORN KERNELS,
WILD WALNUT & CELERIAC LEAF OIL*

MAIN COURSE

PASTURE-FED GREY FACED
DARTMOOR HOGGET

*BRAISED RED FOX CARLIN PEAS, SWEET TURNIPS,
PICKLED RAMSON & BLACK GARLIC*

OR

LAVENDER STEM SMOKED BEETROOT
*WILD THYME & ELDERFLOWER VINAIGRETTE, KYNANCE
COVE HEATHER HONEY & OUR FARM SUMMER BEANS*



DESSERT

WILD ROSEHIP CUSTARD TART

*MACERATED WILD BILBERRY, CLOTTED CREAM FUDGE
& TOASTED HELSTON PUDDING CRUMBS*

OR

GLEN AMPLE RASPBERRY ICE CREAM

*ISLE OF WIGHT APRICOTS, GERANIUM
& LEMON VERBENA LEAF*



CHEESE

A SELECTION OF SOUTH WEST
CHEESES WITH PRESERVED QUINCE
& TRADITIONAL OATCAKES

TICKLEMORE

YARG

QUICKES CHEDDAR

CORNISH BLUE