

MENU



BRITANNIC EXPLORER

TASTING MENU

SUMMER SQUASH

SQUASH SEED MISO, SCOTTISH HAND DIVED
SCALLOP, CHARCOAL GRILLED KELP OIL
& FERMENTED PURPLE DAIKON



CUMBRIAN COAST BLUE LOBSTER

YOUNG ONION TOPS, HOGWEED PUREE,
ELDERFLOWER & GREEN HARP
SPINACH SAUCE



NORTH SEA SPIDER CRAB

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



MARYPORT BRILL FILLET STUFFED WITH HAZELNUTS

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



SLADESDOWN 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