

EPICUREAN

Welcome to Epicurean, where every moment is designed to immerse you in the art of exceptional dining.

A feast for the eyes and the palate, you'll discover artfully plated dishes that burst with panache and purity of flavour. At the heart of every creation sits incredible produce. Our team of chefs take pride in sourcing the finest ingredients to bring you innovative modern British cuisine, all while championing sustainability.

And for an even more memorable meal, discover our recommended Signature Sips which include expertly chosen wine flights and our exclusive cocktail, Epicurean Bloom.

So prepare to sit back and revel in all the creative delights set to arrive at your table. We look forward to sharing the passion and precision that Epicurean has to offer.

SIGNATURE SIPS

APERETIF

Epicurean Bloom | 11.50

Luxurious Lanson Le Black Création Brut NV Champagne with fruity Crème de Pêche, Regal Rogue Dry Vermouth and fresh lemon to create an effervescent cocktail with refreshing,

herbaceous depth. Expect a delicate floral finish thanks to Butterfly Pea Flower Tea, creating a captivating transformation in your glass.

EPICUREAN WINE FLIGHTS

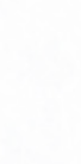
Enjoy a harmonious flow of flavours throughout your evening, with a glass from our expertly chosen selections served alongside each course.

Signature Sips Selection | 25

Aperetif

Epicurean Bloom

To start

La Viste Picpoul de Pinet, Côteaux du Languedoc 

France | 125ml | Dry and Delicate

To follow

Bodegas Ondarre, Rioja Reserva 

Spain | 125ml | Smooth and Sophisticated

To finish

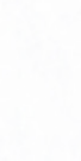
Le 2 de Romer du Hayot, Château Romer

du Hayot, Sauternes 

France | 75ml | Sweet and Sticky

The Perfect Pairings Selection | 16.50

To start

La Viste Picpoul de Pinet, Côteaux du Languedoc 

France | 125ml | Dry and Delicate

To follow

Bodegas Ondarre, Rioja Reserva 

Spain | 125ml | Smooth and Sophisticated

To finish

Le 2 de Romer du Hayot, Château Romer

du Hayot, Sauternes 

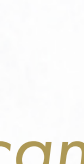
France | 75ml | Sweet and Sticky

TO START

Garlic-Buttered Wild White Prawns

Dashi-Dressed Wakame and Gari Ginger Salad, Spring Onion Top Mayonnaise, Shellfish Bisque Custard, Prawn Butter,

Samphire, Pickled Shallots **GF**

Lanson Le Blanc de Blancs NV, France 

125ml 12.50

Cold-Smoked Hampshire Chalk Stream Trout

Diced with Shallots, Dill and Radish, Oscietra Caviar*,

Herb Cream, Rye Bread Croûtes **GFO**

Breaky Bottom, Cuvée Minnie Charlotte 2019, England 

125ml 9 

Chicken Liver and Cognac Parfait

Black Truffle and Crispy Chicken Skin Crisps, Toasted Rye Bread, Chicken Fat Butter, Chicken Jus

Castellani Chianti Riserva DOCG, Tuscany, Italy 

175ml 8   | 250ml 10.20 

Oak-Smoked Gressingham Duck Breast*

Marinated Mushrooms, Celeriac Purée, Pickled Blackberries, Rhubarb Membrillo, Port Jus **GF**

Bodegas Ondarre, Rioja Reserva, Spain 

175ml 8.80  | 250ml 12 

Bloody Mary and Goat's Cheese Mousse 'Tomatoes'

Balsamic, Slow-Roasted Cherry Tomatoes, Candied Walnuts, Shallot Rings, Basil Purée **V GF**

Castellani Chianti Riserva DOCG, Tuscany, Italy 

175ml 8   | 250ml 10.20 

Sesame-Crusted Oven-Baked Butternut Squash

Miso, Ginger and Coconut Sauce, Spring Onion Top Mayonnaise, Sriracha, Coriander Oil **VE GF**

La Viste Picpoul de Pinet, Côteaux du Languedoc, France 

175ml 8   | 250ml 10.20 

Cream of Cauliflower Soup

Parmesan Doughnuts, Quicke's Farm Cheddar Mornay Sauce **V**

Figini, La Chiara Gavi di Gavi, Piedmont, Italy 

175ml 10.90  | 250ml 14.70 

TO FOLLOW

Fillet of Poached Atlantic Halibut

Deep-Fried Tempura Rock Oyster, Citrus Mayonnaise,

Wilted Baby Leaf Spinach, Crushed New Potatoes,

Salty Fingers, Sauce Véronique **GF**

Quinta da Romeira 'Prova Régia' Bucelas Arinto, Portugal 

175ml 8   | 250ml 10.20 

Tandoori-Spiced Lobster Tail

Bombay Potato Fondant, Onion Bhaji, Spiced Cauliflower Purée, Caviar Cream Sauce, Coriander Oil **GF**

La Viste Picpoul de Pinet Côteaux du Languedoc, France 

175ml 8   | 250ml 10.20 

Free-Range Pan-Roasted Chicken Breast

Celeriac Fondant, Black Truffle Mac 'n' Cheese, Crispy Onions, Parmesan, Celeriac Purée, Miso Sherry Celeriac, Chicken Jus Gras

Domaine de Biéville Louis Moreau Chablis, France 

175ml 10.90  | 250ml 14.70 

100% Acorn-Fed Roasted Iberico Pork Loin

Pork Crackling Crumble, Morel Mushroom and Edamame Bean Ragout, Pommery Potatoes, Pata Negra Jamón, Pork Jus **GF**

Bodegas Ondarre, Rioja Reserva, Spain 

175ml 8.80  | 250ml 12 

Pan-Seared Australian Wagyu Beef Sirloin* – Marble Score 9

Crispy Potato Pavé, King Oyster Mushroom,

Slow-Cooked Onion filled with Braised Wagyu Beef and Horseradish,

Asparagus Spear, Caramelised Onion Purée, Sauce Bordelaise **GF**

Vega Sicilia Pintia 2018, Spain 

Bottle 65

Rhug Estate Salt Marsh Lamb Rack*

Crispy Braised Shoulder, Cauliflower Purée, Black Garlic Emulsion, Toasted Pinenuts, Mint Oil Edamame, Lamb Jus **GF**

Bodegas Ondarre, Rioja Reserva, Spain 

175ml 8.80  | 250ml 12 

Middle Eastern Vegan Kofta Wellington

Roasted Red Pepper Muhammara Chickpeas, Pickled Carrot, Roasted Red Onion, Coconut Labneh, Herb Oil **VE GF**

Project Malbec 23, Malbec, Argentina 

175ml 8.20   | 250ml 10.90 

TO FINISH

To end your meal on a perfect note, our sweet Sauternes pairs beautifully with any of our desserts.

Le 2 de Romer du Hayot, Chateau Romer du Hayot, Sauternes, France
125ml 7  

Epicurean Tiramisu Cup

Amaretto and Kahlúa Mascarpone, Baileys-Soaked Sponge,

Dark Chocolate, Vanilla Mallow Cubes

Orchard and Hive

Calvados Apple Compote, Granny Smith, Apple Granita, Honeycomb, Cinnamon Crumble, Caramel Cream **VE GF**

Crêpes Suzette Flambé

Orange and Lemon Zest, Citrus Caramel, Grand Marnier,

Vanilla Gelato **V**

Emerald Dubai Chocolate

Pistachio Cream Mousse, Kataifi Pastry, Dark Chocolate, Toasted

Sesame, Kumquat, Chocolate and Pistachio Sand, Candied Pistachios

Banana Bread and Caramel Popcorn

P&O Cruises Golden Tide Rum, Cornflake Ganache, Banana Mousse,

Toffee Sauce, Caramel Pearls, Banana Bread Crumb

Artisanal Cheese Plate

Tunworth Soft, Cranbourne Blue, Old Winchester,

Pastura with Truffle Rhubarb Membrillo, London Honeycomb,

Medjool Date, Candied Walnuts, Granary Loaf,

Cranberry and Raisin Toasts

Graham's Late Bottled Vintage Port

75ml 5.70

All prices shown are in pound sterling (£).

A cover charge applies person.

V vegetarian | VE vegan | GF gluten free | GFO gluten free option available

 Vegetarian | Vegan - A wine that has been clarified using vegetarian or vegan substances.

Some of our products may contain allergens. If you have a food allergy, intolerance, or coeliac disease, please inform a member of our staff before placing your order.

*While all the food we serve on board is prepared to the highest health and safety standards, public health services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

MENU A | 05/2026