

# 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

### APERITIF

#### 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

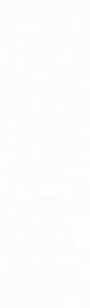
Enjoy a harmonious flow of flavours throughout your evening, with a glass from our expertly chosen selections served alongside each course.

#### Signature Sips Selection | 25

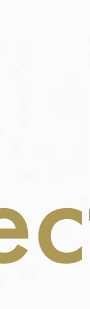
##### Aperitif

###### Epicurean Bloom

##### To start

**La Viste Picpoul de Pinet, Côteaux du Languedoc**   
France | 125ml | Dry and Delicate

##### To follow

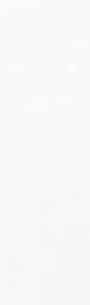
**Bodegas Ondarre, Rioja Reserva**   
Spain | 125ml | Smooth and Sophisticated

##### 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

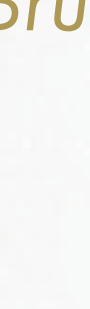
**Bodegas Ondarre, Rioja Reserva**   
Spain | 125ml | Smooth and Sophisticated

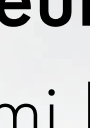
##### To finish

**Le 2 de Romer du Hayot, Château Romer du Hayot, Sauternes**  
France | 75ml | Sweet and Sticky

## TO START

### Pan-Seared King Scallops

Sweetcorn, Miso and XO Sauce, Chives, Shellfish Foam **GF**  
*Le Colture, Prosecco, P&O Cruises Private Label, Italy* 

125ml 7.90  

### Cornish White Crab and Oscietra Caviar\*

Pickled Daikon Rose, Shellfish Mayonnaise, Herb Oil, Dill **GF**  
*Lanson Le Blanc de Blancs NV, France* 

125ml 12.50

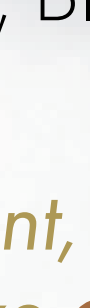
### 100% Acorn-Fed Iberico Jamón

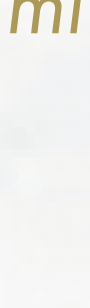
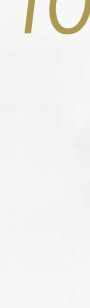
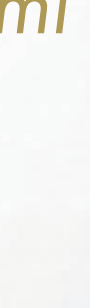
Tomato Tartare, Spring Onion Top Mayonnaise, Tomato Emulsion, Fresh Basil, Tomato 'Crisps', Herb Oil **GF**  
*Breaky Bottom, Minnie Charlotte Traditional Method Brut 2019, England* 

125ml 9 

### Epicurean Reuben

Pulled Pastrami Rye Breaded Bonbon, Sauerkraut, Thousand Island, Pickled Cucumber, Swiss Cheese Emulsion, Gherkin Gel, Gruyère Crisp

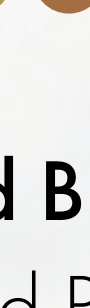
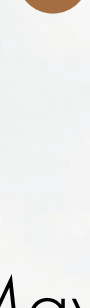
*Project Malbec 23, Malbec, Argentina* 

175ml 8.20   | 250ml 10.90 

### Goat's Cheese Mousse Tartlet

Pickled Beetroot, Candied Thyme, Hazelnut Praline, Beetroot Gel, Goat's Cheese Crisp **V**

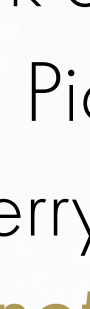
*La Viste Picpoul de Pinet, Côteaux du Languedoc, France* 

175ml 8   | 250ml 10.20 

### Deep-Fried Porcini Croqueta

Marinated Mushrooms, Black Truffle Mayonnaise, Herb Oil, Crispy Tarragon Leaves, Spring Onion Top Mayonnaise **VE GF**

*Le Colture, Prosecco, P&O Cruises Private Label, Italy* 

125ml 7.90  

### Broccoli Soup

Toasted Cashews, Lemon and Chive Oil, Blue Cheese Mousse, Sable Biscuit **V**

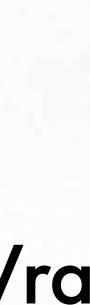
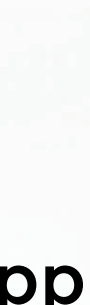
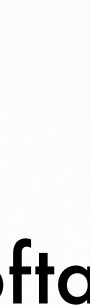
*Figini, La Chiara Gavi di Gavi, Piedmont, Italy* 

175ml 10.90   | 250ml 14.70 

## TO FOLLOW

### Garlic Butter-Poached Lobster Tail

Parmesan Risotto, Lobster Bisque, Shellfish Foam, Sea Fennel, Tapioca Crisp, Herb Oil **GF**  
*Domaine de Biéville Louis Moreau Chablis, France* 

175ml 10.90   | 250ml 14.70 

### Pan-Roasted Black Cod Fillet

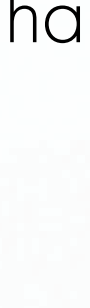
Saffron-Puffed Potato, Wasabi Mayonnaise, Ginger, Sesame and Soy-Dressed Bok Choy, Butternut Squash and Yuzu Purée, Lemongrass Cream Sauce, Wasabi Tobiko, Coriander Oil

*The Beach, Whispering Angel, Côtes De Provence Rosé, France* 

175ml 10.90   | 250ml 14.70 

### 100% Acorn-Fed Iberico Pork Loin

Pan-Fried Pork Secreto with Crispy Crackling Crumble, Sweet Potato Purée, Pickled Shallots, Cavolo Nero, Pork and Cherry Jus **GF**

*Ironstone, Pinot Noir, USA* 

175ml 8.20   | 250ml 10.90 

### Free-Range Chicken Breast and Confit Leg

Chilli-Roasted Butternut Squash, Crispy Sage, Mushroom Ketchup, Chicken Butter Sauce **GF**

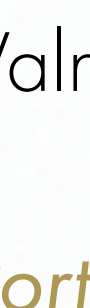
*Quinta da Romeira 'Prova Régia' Bucelas Arinto, Portugal* 

175ml 8   | 250ml 10.20 

### Dry-Aged Suffolk Duck Breast\*

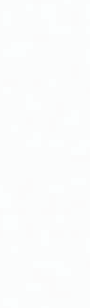
Aromatic Crispy Duck Leg, Duck Fat Confit Potato, Mirin and Soy Macerated Morello Cherries, Crispy Seaweed, Cherry Gel, Port and Stem Ginger Jus **GF**

*Bodegas Ondarre, Rioja Reserva, Spain* 

175ml 8.80   | 250ml 12 

### Limousin Grass-Fed Beef Fillet\* with Bone Marrow Crust

Pulled Beef Shin Croqueta, Crispy Carrot, Herb-Crushed Potatoes, Red Wine Braised Onion, Beef Dripping Jus

*Corney & Barrow Saint-Émilion Grand Cru, France* 

Bottle 50

### Cabbage-Wrapped Spiced Kofta

Batata Harra Potatoes, Dukkha Crumb, Baba Ghanoush, Saffron Mayonnaise, Herb Oil **VE GF**

*La Viste Picpoul de Pinet, Côteaux du Languedoc, France* 

175ml 8   | 250ml 10.20 

## 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, Château Romer du Hayot, Sauternes, France | 75ml 7  *

### Epicurean Eton Mess

Vanilla Pavlova, Strawberry and Champagne Bubble Tea, Meringue Shards, Crème Chantilly, Vanilla Gelato, Strawberries **V**

### Lemon and Meringue

Lemon Curd, Raspberry Compote, Lemon Sponge, Sunflower Biscuit, Torched Meringue, Lemon-Whipped Cream Cheese, Raspberry Coulis **VE GF**

### Blondie Taco

Blonde Valrhona Chocolate Crémeux, Muscovado Biscuit, Mango, Pineapple and Chilli Salsa, Caramel Sauce, Passion Fruit Coulis

### Crêpes Suzette Flambé

Orange and Lemon Zest, Citrus Caramel, Grand Marnier, Vanilla Gelato **V**

### Chocolate and Cherry Duo

Chocolate Brownies, Amarena Cherry Confiture, White Chocolate Feuilletine, Chocolate Ganache, Crème Chantilly, Cherry Crumb

### Artisanal Cheese Plate

Tunworth Soft, Cranbourne Blue, Old Winchester, Pastura with Truffle, Fresh Bermondsey Street Bees Honeycomb, Rhubarb

Membrillo, Medjool Date, Candied Walnuts, Granary Loaf, Cranberry and Raisin Toasts

*Graham's Late Bottled Vintage Port, Portugal*

75ml 5.70  

All prices shown are in pound sterling (£).

A cover charge applies per person.

V vegetarian | VE vegan | GF gluten free

 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.