



**BRITANNIC  
EXPLORER**  
A BELMOND TRAIN  
UNITED KINGDOM

# BELMOND UNVEILS THE BRITANNIC EXPLORER, A BELMOND TRAIN, UK THE FIRST LUXURY SLEEPER TRAIN IN ENGLAND & WALES

**NOVEMBER 2024** -Belmond proudly unveils the Britannic Explorer, A Belmond Train, the first luxury sleeper train in England and Wales, debuting in July 2025.

Embarking on a new chapter of exceptional slow travel, the pioneering train fuses a celebration of timeless rail heritage with contemporary British gastronomy, culture, and style. Fine dining experiences will be designed by renowned Chef Simon Rogan, celebrated for his innovative approach and the exceptional quality across his restaurants, which collectively hold eight Michelin stars and two Michelin Green stars worldwide; his acclaimed establishment, L'Enclume, is a highlight of his culinary vision. An on-board wellness suite provides therapies designed to relax and revive and considered cultural programming invites travellers to discover the essence of Britain, offering an unparalleled perspective and exclusive access to some of the nations' hidden gems.

The Britannic Explorer will depart from London, offering three-night journeys with a choice of three evocative routes through the spectacular natural landscapes of Cornwall, The Lake District, and Wales. By day, optional off-train guided excursions will showcase the rich cultural tapestry, beauty, and history of each destination, and by night, passengers can unwind and mingle in the train's botanically inspired Bar, located in the Observation Car, set to be the vibrant social heart of the Britannic Explorer.

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The routes are scheduled to allow travellers to combine two regional journeys into one trip: The Cornwall and Lake District routes run from Friday to Monday, while the Wales route runs from Monday to Thursday.

#### **CRAFTING A WINDOW ON BRITAIN IN MOTION**

Setting a new standard in luxury design, the renowned London-based studio, Albion Nord, has created serenely elegant interiors with an unmistakable British charm, distinct to the train. Combining a colour palette inspired by the breathtaking natural world beyond the expanse of picture-windows, with heritage motifs and playful details, the ensuing environment is both tranquil and vibrant.

Each of the Britannic Explorer's 18 cabins couple sophistication with comfort. The three Grand Suites and 15 Suites have been carefully crafted in Britain and delicately designed to make the experience of the journey as extraordinary as the destination. Inspired by sweeping views of Britain's rugged coastlines and rolling hills, each moment is transformed into a visual feast, whether passengers feel at home in the privacy of their cabin, relaxing in the onboard spa, or indulging in the Bar and restaurant cars.

#### **A NEW VISION OF BRITISH GASTRONOMY**

The dining experience aboard the Britannic Explorer will be designed by award-winning restaurateur Simon Rogan, a visionary leader in Britain's farm-to-fork movement. Rogan's menus will celebrate seasonal, sustainable ingredients, sourced locally to showcase the richness of Britain's diverse regions. Each of the three routes will feature bespoke afternoon tea, lunch and dinner menus, highlighting the finest local specialties to ensure every meal is a true reflection of Britain's culinary heritage.

Speaking of the collaboration, Simon Rogan shared: "For me, true luxury lies in humble ingredients, grown with care, respect for their surroundings, and harvested at their peak. Across all my restaurants, my dishes are defined by local, often home-grown produce, and by partnering with British growers and suppliers who share our deep connection to the land and its natural elements. This philosophy allows our food to resonate with the environment from which it originates. I am very excited to bring this approach to the launch of the Britannic Explorer, where each plate will reflect Britain's diverse landscapes. I hope every passenger not only enjoys the flavours but also feels a connection between the dishes and the journey, making their time on board truly memorable."

The Bar, inspired by Victorian apothecaries, provides an elegant and convivial atmosphere where guests can savour a menu of innovative, botanically inspired cocktails, alongside a carefully curated selection of artisan gins and craft beers, highlighting the finest offerings from the UK's independent distilleries and breweries.

#### **A CULTURAL ADVENTURE THROUGH CINEMATIC LANDSCAPES**

The Britannic Explorer presents a fresh perspective on England and Wales, offering exclusive journeys and privileged access to some of the region's most iconic destinations. Guests can experience world-class galleries, breathtaking national parks, and historically rich cities in a

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uniquely immersive way. Highlights include a private tour and dinner at the renowned Hauser & Wirth Somerset and on-site restaurant Da Costa, guided hikes through picturesque Wales, wild swimming in the stunning landscapes of the Lake district and a visit to Tremenheere Sculpture Gardens in Cornwall.

Gary Franklin, Vice President of Trains and Cruises, Belmond commented: "I am incredibly proud to launch this revolutionary new train, which further enhances Belmond's global portfolio of market-leading luxury rail experiences. The Britannic Explorer offers something truly unique; an opportunity to discover the rugged Cornish coastline to Eryri's untamed National Park and the vast expanses of the Lake District like never before.

We are especially delighted to welcome the esteemed Chef Simon Rogan to helm the culinary direction. His vision brings a gastronomic journey that complements the train's spirit of adventure, celebrating British produce and highlighting the finest local specialties along the route."

#### **ELEVATING BELMOND'S UNRIVALED UK PORTFOLIO OF EXCEPTIONAL EXPERIENCES**

The launch of the Britannic Explorer further elevates Belmond's award-winning UK portfolio of elegant trains and heritage hotels. The iconic British Pullman, A Belmond Train, England, is celebrated for its elegant Art Deco design and unforgettable day trips, and the Royal Scotsman, A Belmond Train, Scotland, offers the nation's only luxury touring sleeper train through the Highlands.

Belmond's boutique hotel, The Cadogan, A Belmond Hotel, London, just a 20-minute transfer from the London Victoria station, will offer a seamless pre- or post-rail stay, as an oasis of calm within the capital. For those traveling through the Cotswolds on the Lake District route, the Britannic Explorer offers an exclusive stop at the Michelin two-star manor house hotel and restaurant, Le Manoir aux Quat'Saisons, A Belmond Hotel, Oxfordshire.

Luxury accommodation aboard the Britannic Explorer starts from £11,000 based on a double cabin to include a 3-night itinerary, excursions, meals, wine and alcoholic beverages on board. For more information or to book, visit the web page [here](#).

**ENDS**

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**IMAGES CAN BE DOWNLOADED [HERE](#).**

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#### ABOUT BELMOND

Belmond was born from a passion for connecting discerning travellers with the world's most remarkable properties, locations and journeys. From hotels and trains to river cruises and safaris, Belmond curates incomparable experiences and crafts unforgettable stories. With a legacy spanning over 45 years, since the acquisition of Hotel Cipriani in Venice in 1976, Belmond has grown into a global collection of 47 properties spread across 28 countries and territories. Exceptional destinations connected by legendary journeys are the very soul of Belmond, where the path that brings you to a place is as important as the destination itself. A pioneer of slow travel, Belmond has been operating the Venice Simplon-Orient-Express since 1982. The group later expanded to include pristine beach resorts, such as Maroma on the Riviera Maya, historic hideaways such as Villa San Michele in the Florentine foothills, urbane icons, such as Copacabana Palace in Rio de Janeiro, and gateways to UNESCO world heritage sites, such as Hotel das Cataratas in Brazil's Iguassu National Park. As proud custodians of storied properties, Belmond is committed to building on the past to create a new legacy: the heritage of the future. Working with communities and local talents, together with the world's most respected chefs, designers and artists, Belmond continues its purpose of perpetuating the legendary art of travel. Since 2019, Belmond has been part of the world's leading luxury group, LVMH (Moët Hennessy Louis Vuitton).

[belmond.com](http://belmond.com)

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#### ABOUT SIMON ROGAN

Simon Rogan MBE is recognised as one of the pioneers of the farm-to-table movement. In 2002, Simon opened his debut restaurant L'Enclume in The Lake District village of Cartmel, which currently holds three Michelin stars. Simon opened Rogan & Co in Cartmel in 2008 which won its first Michelin star in 2018. In 2011, Simon established Our Farm in The Lakes, which provides the restaurant group with high quality, sustainable produce. In 2016, Simon launched six-seater chef's table Aulis Cartmel adjoining L'Enclume, followed by Aulis London, a 12-seater chef's table in Soho, which was awarded its first Michelin star in 2024. Simon expanded his restaurant portfolio to Hong Kong, opening Aulis in January 2019 and Roganic in February 2019. Roganic Hong Kong was awarded its first Michelin star in December 2019. In October 2019, Simon opened Henrock, an informally elegant restaurant within Linthwaite House Hotel, nearby Windermere. In 2021, Simon's efforts towards sustainability were recognised with the newly introduced Michelin Green Star, awarded to both L'Enclume and Roganic Hong Kong. In 2022, Simon opened a Hong Kong based bakery and restaurant The Baker & The Bottleman, and in the same year L'Enclume was awarded its third Michelin star, the first restaurant in the north of England to do so. In early 2023, he expanded his portfolio to Valletta, Malta with the opening of ION Harbour by Simon Rogan, and in 2024 the restaurant became the first ever restaurant on the island awarded with two Michelin Stars. In December 2023 the group expanded into Thailand, with the opening of Aulis Phuket.

[Simonrogan.co.uk](http://Simonrogan.co.uk)

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