

Voyagers

ALL DAY DINING

Experience a culinary journey with our diverse offerings, from sumptuous brunch selections to enticing sandos and an assortment of small plates. Delve into beloved classics and conclude your meal with irresistible desserts. Elevate your experience with a refined touch by indulging in our non-traditional afternoon tea.

Brunch

Voyagers Brunch Roll £8.50
Brioche bun filled with bacon, sausage patty and a fried egg.

French Toast £9
With Greek yoghurt & berry compote or smoked bacon & maple syrup.

Bacon & Eggs £14
Honey & soy glazed bacon chop, salt & pepper potato hash, fried egg.

Eggs Florentine, Benedict or Royale £11
Toasted English muffin, hollandaise sauce, poached eggs.

"Sandos"

Sandos are originally made with Japanese milk bread, the softness of Japanese milk bread is mirrored in our freshly baked, artisanal Focaccia, enhancing the Sando experience.

Salt & Pepper Chicken £11
Crispy breaded chicken thigh, house sriracha, salted white cabbage.

Katsu Tofu £10.50
Panko crumbed silken Tofu, carrot ribbons, curried mayonnaise.

Charred King Prawns £12
King prawns in a garlic & parsley mayonnaise, dill pickled cucumber and crispy onions.

Steak & Onion £11
4oz rump steak, caramelised onions, mustard mayonnaise.

"Small Plates"

Elevate your social gatherings with our delightful small plates, perfect for sharing with friends and family over drinks.

Sticky Glazed Short Rib £21
Caramelised onion puree, Black Lodge IPA braised onions, beef fat breadcrumbs.

Smoked Duck Croquette £6.50
Smoked duck, parmesan and parsley croquette, red cabbage and macadamia slaw.

Caramelised Cauliflower Croquettes £7
Grana padano, blue cheese dip.

Char Grilled Black Tiger Prawns £12
Char grilled and dressed with confit garlic, lemon and chilli butter.

Nduja Scotch Egg £8
Scotch egg spiced with nduja, served with romesco sauce.

Roasted Beetroot & Granny Smith £6.50
Beetroot and apple salad, black garlic ketchup, Thai basil, Cabernet Sauvignon dressing.



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Or visit this url: mnu.mx/0345C4C to see our allergen menus

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Classics

7oz Beef Burger £17.50

Brioche bun, bacon jam, lettuce, tomato, crispy onions and Emmenthal. Served with skin on fries.

Fish & Chips £18

Blacklodge IPA batter, triple cooked chips, crushed peas, tartare sauce.

Voyagers Smoked Cumberland Hot Dog £15

Brioche roll, harissa ketchup, American mustard, crispy onions. Served with skin on fries. (ve available).

Lebanese Fattoush salad £10

Focaccia croutes, gem lettuce, cucumber, radish, pickled red onion.

6oz Ribeye Steak £23

Char grilled to your liking, with vine tomato, beer braised roscoff onion, triple cooked chips.

Char Grilled Venison Flatbread £10

Dill pickle, mustard mayonnaise, crispy onions, toasted sesame.

Caesar salad £12

Aged parmesan, boquerones, focaccia croutes, soft-boiled egg (add chicken +£3 add salmon +£4).

Crispy Fried Chicken £8.50

Salt & pepper chicken thigh, chilli pickled watermelon, house sriracha.

Desserts

White Chocolate and Cardamom Mousse £8.50

Cocoa butter, white chocolate, raspberry and pistachio.

Apple and Cinnamon Choux Bun £8.50

Creme diplomat, granny smith, ginger nut ice cream, miso caramel.

Liverpool Tart £9

A traditional recipe dating back to 1897. Served with muscovado cream.

'Chocolate, Cherry and Coffee' £8.50

Valrhona Hukambi 53% dark chocolate, Grandpa Greene's espresso ice cream, hazelnuts, cherry gel.

Selection of Cheese £12

Three cheeses from the British Isles, with crackers and chutney.

On the Side

Baltic Bakehouse sourdough, whipped butter £5

Salt & pepper fries £4.50

Brown Butter Pommes Puree £5.50

Chantenay carrots, smoked garlic honey £5

"Voyagers Afternoon Tea"

A selection of Sandos, a small plate of the chef's choice and an indulgent assortment of delectable sweet desserts.
£30pp

*Please ask your server for the full afternoon tea menu

Upgrade your Afternoon Tea to include a bottle of Prosecco £23 or Champagne £60.