

Voyagers

DINNER

ORIGIN STORY

Our name comes from the poem 'A Voyager's Dream of Land' by Felicia Dorothea Hemans, born in our very city and our very street at 118 Duke Street.

She published her first collection, Poems (1808), at the age of 14. The poem relates to the sentiment of many sailors that passed through our city as well as the history of our location. Felicia Browne was born on September 25, 1793, in Liverpool. She was the fifth of seven children.

*There's a spring in the woods by my sunny home,
Afar from the dark sea's tossing foam;
Oh! the fall of that fountain is sweet to hear,
As a song from the shore to the sailor's ear!*

Our menu is inspired by the cultural influences of the city, dishes and flavours which are used in tasteful but innovative ways. Our belief is food is best shared and enjoyed with friends and family, small plates perfect for sharing, inspired by the different cultures that this city brings together.

We offer a relaxed environment, somewhere people can pop in and out of at any time.

Come early doors for the best coffee in the city, a leisurely brunch, a business lunch, stop for a glass of wine, a spin on a classic cocktail or dock at the restaurant for dinner with delicacies which make you want to stay for longer.

A place where people come together to enjoy a diverse culinary experience, connect with the city's history, and create lasting memories.



Scan Me

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

Voyagers

DINNER

*Our belief is that great food is best shared and enjoyed with friends and family.
Our dishes are perfect to be shared between your table or to be enjoyed with a few plates for yourself.
We recommend around 2-3 plates per person.*

Appetisers

Rosemary focaccia, balsamic, olive oil £5
Gordal olives £5

Paprika hummus, charred pitta £5
Smoked almonds £4

From the Sea

Char Grilled Octopus £14
Avocado, kiwi, red pepper picada.

Pan Roasted Chalk Stream Trout £10
Asparagus, peas, white wine sauce, keta.

Thai Style Crab Cakes £8
Lime, coriander and chilli jam.

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

From the Land

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

Nduja Scotch Egg £8.50
Scotch egg spiced with nduja,
served with romesco sauce.

Smoked Bacon Satay £10
Belly bacon glazed in smoked garlic honey with
roasted peanut sauce, salted white cabbage and
crispy chilli oil.

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

Chorizo in Red Wine £8
Baby chorizo cooked in red wine, garlic and
smoked paprika.

Crispy Fried Chicken £8.50
Salt & pepper chicken thigh, chilli pickled
watermelon, house sriracha.

From the Garden

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

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

Harissa Roasted Cauliflower £7
Smoked paprika hummus, pine nuts, pickled
cauliflower, apricot and pomegranate.

Burrata Caponata £8
Served with aubergine,
courgette and tomato stew,
chive oil and focaccia croutes.

Pan Fried Gnocchi £9
Mushroom puree, whipped ricotta, oyster
mushrooms, lemon thyme crumb.

Char Grilled Asparagus £6.50
White bean and wild garlic puree,
spring onion and hazelnut dressing.

On the Side

Triple cooked chips, smoked sea salt £5
Tenderstem broccoli, pangrattato £5
Buttered Hispi cabbage £5

Jersey royal potatoes, garlic butter £5.50
Chantenay carrots, smoked garlic honey £5
Salt & pepper fries £4.50

All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your bill