

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 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

Marinated olives & feta £5

Roasted beetroot & rosemary hummus £3

Honey & 5 spiced cashews £4

FROM THE SEA

Torched Mackerel Fillet £8

Beetroot, nasturtium, apple and smoked aioli

Pan Roasted Chalk Stream Trout £10

Baby gem, 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 in garlic, lemon and chilli butter

FROM THE LAND

Sticky Glazed Short Rib £21

Beetroot ketchup, Black Lodge IPA braised Roscoff onion, beef fat breadcrumbs

Crispy Fried Chicken £8.50

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

Char Grilled Bacon Chop £10

Smoked bacon chop served with Chimichurri

Nduja Scotch Egg £8.50

Scotch egg spiced with nduja, served with romesco sauce

Spiced Lamb Kofta £10

Mint yoghurt, pomegranate molasses

Smoked Duck Croquettes £6.50

Smoked duck, parmesan and parsley croquette, red cabbage and macadamia slaw

FROM THE GARDEN

Roasted Beetroot & Granny Smith £6.50

Beetroot and apple salad, black garlic ketchup, Cabernet Sauvignon dressing, nasturtium

Char Grilled Baby Aubergine £8

Feta cheese, crispy chickpeas, pickled red onion, sesame creamed tofu

Harissa Roasted Cauliflower £7

Beetroot & rosemary hummus, pine nuts, pickled cauliflower, apricot and pomegranate

Red Lentil & Coconut Dahl £6.50

Mango yoghurt, crispy chilli oil, charred focaccia

Pan Fried Gnocchi £9

Mushroom puree, whipped ricotta, oyster mushrooms, lemon thyme crumb

Vadouvan Spiced Butternut Risotto £7

Puffed wild rice, roasted squash

ON THE SIDE

Triple cooked chips, smoked sea salt £5

Roasted new potatoes, smoked aioli £5

Tender stem broccoli, pangrattato £5

Chantenay carrots, smoked garlic honey £5

Cauliflower cheese, lemon thyme crumb £6

Salt & pepper fries £4.50