

Voyagers

TWO COURSE LUNCH MENU

Available from 12-5pm

£17.95pp

APPETISERS

Rosemary focaccia, balsamic, olive oil £5

Roasted beetroot & rosemary hummus £3

Marinated olives & feta £5

Honey & 5 spiced cashews £4

STARTERS

Thai Style Crab Cakes

Lime, coriander and chilli jam

Char Grilled Black Tiger Prawns

Char grilled and dressed in garlic, lemon and chilli butter

Nduja Scotch Egg

Scotch egg spiced with nduja, served with romesco sauce

Smoked Duck Croquettes

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

Roasted Beetroot & Granny Smith

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

Harissa Roasted Cauliflower

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

MAINS

Fish & Chips

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

7oz Beef Burger

Brioche bun, caramelised onions, lettuce, tomato, crispy onions, Emmental, served with fries

Vadouvan Spiced Butternut Risotto

Puffed wild rice, roasted squash

Chargrilled Baby Aubergine

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

Caesar Salad

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

Steak or Tofu Sando with Fries

4oz rump steak, caramelised onions, mustard mayonnaise.
Panko crumbed silken Tofu, carrot ribbons, curried mayonnaise



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