

# Voyagers

Restaurant & Bar

## DINNER

### APPETISERS

**Rosemary focaccia, balsamic, olive oil £6**

**Marinated Gordal Olives £6**

**Roasted beetroot & rosemary hummus £6**

**Honey & 5 spiced cashews £5**

### FROM THE SEA

**Thai Crab Cakes £11**

Chilli, lime and coriander jam

**Roasted Cod Loin £13**

Miso butter, kale, black sesame

**Smoked Haddock Fishcake £10**

Curry sauce, pickled carrot &  
kohlrabi salad, chive oil

**Char Grilled Black Tiger Prawns £12.50**

Char grilled and dressed in garlic,  
lemon and chilli butter

### FROM THE LAND

**Sticky Glazed Short Rib £24**

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

**Crispy Fried Chicken £11**

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

**Slow Cooked Pork Belly £11**

Buttered kale, caramelised apple puree

**Nduja Scotch Egg £10**

Scotch egg spiced with nduja, served with romesco sauce

**Spiced Lamb Kofta £12**

Mint yoghurt, pomegranate molasses

**Smoked Duck Croquettes £9**

Red cabbage, coriander, hazelnut dukka

### FROM THE GARDEN

**Roasted Beetroot Salad £9**

Cabernet Sauvignon dressing, whipped feta,  
candied walnuts (ve)

**Crispy Chickpea Fritters £8**

Tzatziki, coriander, pomegranate (ve)

**Harissa Roasted Cauliflower £8**

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

**Pan Fried Gnocchi £10**

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

**Red Lentil & Coconut Dahl £8.5**

Mango yoghurt, crispy chilli, charred focaccia (ve)

**Vadouvan Spiced Cauliflower Risotto £9**

Roasted cauliflower, parmesan, puffed wild rice

### ON THE SIDE

**Triple Cooked Chips, Smoked Sea Salt £6**

**Chantenay Carrots, Smoked Garlic Honey £6**

**Tenderstem Broccoli £6**

**Salt & Pepper Fries £5.50**

**Cauliflower Cheese, Lemon Thyme Crumb £7**