

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 £5.50

Marinated Gordal Olives £5.50

Cumin Spiced Hummus £5

Mini Chorizo in Red Wine £6

FROM THE SEA

Salt & Pepper Baby Squid £9.50
Toasted sesame mayonnaise

Smoked Haddock Fishcake £12.50
Confit leek, warm tartare sauce, soft poached egg

Spiced Sea Bass £10
Mint yoghurt, asian style slaw

Char Grilled Black Tiger Prawns £11.50
Char grilled and dressed in garlic, lemon and chilli butter

FROM THE LAND

Sticky Glazed Short Rib £24
Celeriac puree, Black Lodge IPA braised roscoff onion,
beef fat breadcrumbs

Soy & Ginger Glazed Pork Belly £12
Charred pak choi, pineapple salsa, pork crackling

Spiced Lamb Kofta £11.50
Mint yoghurt, pomegranate molasses

Crispy Fried Chicken £13*
Salt & pepper chicken thigh, chilli pickled
watermelon, house sriracha

Nduja Scotch Egg £11
Scotch egg spiced with nduja, served with romesco sauce

Smoked Duck Breast £10
Fig and orange chutney, confit shallot, hazelnut and chive dressing

FROM THE GARDEN

Roasted Beetroot Salad £8.50
Cabernet Sauvignon dressing, whipped feta,
candied walnuts (ve)

Harissa Roasted Cauliflower £9.50
Cumin spiced hummus, pine nuts, pickled cauliflower,
apricot and pomegranate (ve)

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

Crispy Chickpea Fritters £8.50
Tzatziki, coriander, pomegranate (ve)

Caramelised Cauliflower Arancini £8.50
Blue cheese dip

Spring Pea Risotto £9
Whipped feta, pea shoots, mint, lemon oil

ON THE SIDE

Truffle & Parmesan Chips £6.50

Tenderstem Broccoli £6
Lemon & chive crumb, aged parmesan

Salt & Pepper Fries £5.50

Chantenay Carrots £5.50
Smoked garlic honey

Cauliflower Cheese £6
Lemon thyme crumb

*For every Fried Chicken dish sold, £1 will be donated to Team Oasis charity who do amazing work for our youth in Liverpool. There is a discretionary 12.5% service charge added to your bill, all of which is distributed among staff. All prices are inclusive of VAT