Voyagers

DINNER

Our menu is a make-up of dishes and flavours which are used in tasteful and innovative ways that people understand. We create local and global favourites that everyone knows and loves that are heartwarming with an innovative twist. Our small and large plates are perfect for sharing, inspired by the different cultures that this city brings together. We recommend around 3 plates per person.

APPFTISERS

Charred Rosemary Focaccia £5.50 (ve)

Balsamic, olive oil

Tomato & Red Pepper Hummus £5.50 (ve)

Charred flatbreads

Marinated Gordal Olives £5.50 (ve)

Aleppo Dusted Pork Scratchings £4.50

FROM THE SEA

Breaded Calamari £7.50 Lemon and garlic aioli Chargrilled Sea Bass £12
Courgette, basil mayo, lemon thyme crumb

Queen Scallops £9.50

Baked in the shell with garlic butter and parsley pangratatto

Shell On Black Tiger Prawns £12

Garlic, chilli and parsley butter

FROM THE LAND

Teriyaki Pork Belly £12 Pickled daikon radish, apple gel, leek ash, crackling Fried Chicken Thigh £11
Salt & pepper seasoning, gochujang pickled watermelon, sriracha

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

Bresaola £12 Whipped feta, pickled peach, toasted hazelnut, beetroot powder

Spiced Lamb Meatballs £12.50 White bean puree, harissa ketchup, garlic aioli, dukkah 'Nduja Scotch Egg £11 Soft-set yolk, romesco sauce

FROM THE GARDEN

Carrot Risotto £9 (ve)
Whipped feta, toasted pumpkin seeds

Black Rice Arancini £10 (v) Lemon and garlic aioli, parmesan

Burrata £9 (v) Chilli jam, basil oil, focaccia croutes

Chickpea Fritters £8 (v)
Basil mayonnaise, pomegranate molasses

Potato Gnocchi £9 (v)
Courgette puree, whipped feta, lemon thyme crumb

Hispi Cabbage £8 (ve)
Teriyaki glaze, romesco sauce, crispy chilli oil, coriander

ON THE SIDE

Truffle Mac & Cheese £6.50 (v)

Salt & Pepper Fries £5.50 (ve)

Triple-cooked Jenga Chips £6.50 (v)

Harissa ketchup, garlic aioli

Confit Garlic & Butterbean Mash £5 (ve)

Charred Tenderstem Broccoli £6 (ve)

Hazelnut dukkah

Chantenay Carrots £5.50 (v)

Smoked garlic honey