

Voyagers

Restaurant & Bar

SNACKS

Marinated Gordal Olives, *Rosemary & Thyme Focaccia, Balsamic, Olive Oil*
Roasted Beetroot Hummus, *Charred Flatbread*
Honey Roasted Pigs in Blankets

FROM THE LAND

Turkey Birria Taco *Smashed Avocado, Pico De Gallo*
Roast Pork Belly *Apple Puree, Cider Jus, Crackling*
Salt & Pepper Chicken Thigh *Winter Spiced Sriracha, Chilli Pickled Cranberries*

VOYAGERS SIGNATURE DISH

Sticky Glazed Short Rib

Parsnip Puree, Mulled Wine, Braised Onion, Beef Fat Crumb (£10 supplement)

FROM THE SEA

Honey Roast Salmon Fillet *Parsnip Puree, Pomegranate*
Smoked Mackerel Rillettes *Pickled Apple, Spiced Hazelnut Crumb, Beetroot Crackers*
Tempura Cod Cheeks *Sprout Kimchi, Sweet & Sour Cranberry Glaze*

FROM THE GARDEN

Spiced Parsnip Soup *Charred Focaccia*
Chestnut Gnocchi *Mushroom Puree, Oyster Mushrooms, Whipped Feta, Lemon Thyme Crumb*
Crispy Chickpea Fritters *Cranberry, Orange & Port Sauce, Pomegranate Coriander*

SIDES

Brussels Sprouts, *Chestnut Crumb*
Cauliflower Cheese
Mulled Wine Braised Red Cabbage
Triple Cooked Chips, *Christmas-Spiced Salt*
Honey Roasted Carrots

DESSERTS

Liverpool Tart, *Spiced Muscovado Cream*
Cranberry & Orange Cheesecake
Christmas Pudding, *Brandy Sauce*

<i>3 Small Plates + 1 Side</i>	<i>£22.50 per person</i>
<i>1 Snack + 3 Small Plates + 1 Side</i>	<i>£29.00 per person</i>
<i>1 Snack + 3 Small Plates + 1 Side + 1 Dessert</i>	<i>£37.50 per person</i>

Whilst we make every effort to minimise cross contamination please be aware that our dishes are prepared in an environment where allergens are present. If you have an intolerance or allergy please ask for the manager. A discretionary service charge of 12.5% is added to the bill