

Voyagers

Restaurant & Bar

Dinner Menu

SNACKS

Rosemary and Thyme Focaccia, Balsamic, Olive Oil £7.50

Roasted Beetroot Hummus, Charred Khobez Flatbread £6.50

Garlic and Basil Halkidiki Olives £7.50

Mini Chorizo; Red Wine, Parsley £8.50

FROM THE SEA

Smoked Mackerel Rillette; Pickled Apple, Beetroot and Sesame Crackers £11

Steamed Mussels; Nduja Butter, Charred Focaccia £10.50

Chargrilled Sea Bass; Curried Parsnip Puree, Pomegranate £14

FROM THE LAND

Lamb Arayes; Shatta Sauce, Mint Yoghurt £13.50

8oz Rump Steak; Chimichurri £20.50

Confit Duck Leg; Braised Lentils, Mustard Pickled Vegetables £15.50

Sticky Beef Short Rib; Blacklodge IPA Braised Onion, Butternut Squash Puree £26.50

Salt & Pepper Chicken Thigh; House Sriracha, Gochujang Pickled Watermelon £14.50

FROM THE GARDEN

Roasted Beetroot Salad; Whipped 'Feta', Balsamic Vinaigrette, Candied Walnuts (ve) £11

King Oyster Mushroom; Korean Spice, Kimchi Mayo, Furikake (ve) £11

Pan Fried Gnocchi; Squash Puree, Whipped 'Feta', Toasted Pumpkin Seeds, Pesto £11.50 (v)

Curried Parsnip Risotto; Spiced Almond Crumb, Parsnip Crisps (ve) £10.50

SIDES

Roasted Hispi Cabbage; Smoked Butter, Crispy Onions £7.50

Triple Cooked Chips £7.50 (ve)

Salt and Pepper Fries £7 (ve)

Honey Roasted Carrots £7 (v)

Charred Tenderstem Broccoli; Hazelnut Dukkah £7.50 (ve)

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.