

Voyagers

Restaurant & Bar

DINNER MENU

Served Monday to Saturday, 6pm to 9.30pm

Designed for sharing and discovery. Dishes are served as they're ready.
We recommend two to three plates per person.

SNACKS

Rosemary & thyme focaccia, balsamic, olive oil £6 (ve)

Tzatziki, homemade pitta, crumbled feta £5 (v)

Garlic & basil Halkidiki olives £6 (ve)

Mini chorizo, red wine, parsley £7

Honey, jalapeño & lemon mixed nuts £4.50 (v)

LAND

Pork & chorizo albondigas, romesco, cider, toasted almonds £9

Korean fried chicken, gochujang ketchup, pickled cucumber £13

Slow-cooked ox cheek ragù, Parmesan polenta £11

Filo-wrapped spiced lamb shoulder, baba ganoush, pomegranate molasses £13

Glazed Jacob's ladder, Black Lodge IPA braised onion, beetroot purée £22

SEA

Salt & pepper squid, garlic aioli £8

Shell-on tiger prawns, lemon, garlic & chilli butter £10

Char-grilled sea bream, shaved fennel, blood orange, dill £9.50

Steamed mussels, coconut, chilli, lemongrass £9

GARDEN

Mushroom & goat's cheese croquettes, parsley mayonnaise £7 (v)

Falafel, hummus, tahini, sumac pickled onions £8 (ve)

Voyagers patatas bravas, tomato sauce, garlic aioli £6 (v)

Salt-baked beetroot, whipped feta, candied walnuts, balsamic £8.50 (ve)

Farfalle, cavolo nero, wild garlic cream, lemon pangrattato £10 (v)

VOYAGERS PINSAS

Burrata, fennel & garlic salami, anchovy, Lilliput capers £12

Caramelised onion, mushroom & goat's cheese £10 (v)

SIDES

Truffle & Parmesan chips £7 (v) | Salt & pepper fries £6 (ve) | Maple roasted carrots £5.50 (ve)

Char-grilled tenderstem broccoli, hazelnut dukkah £6 (ve) | Spring herb & pea salad £4 (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.

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DESSERTS

Tiramisu, hazelnut praline, coffee mousse £8 (v)

Spiced brandy-poached rhubarb, whipped coconut yoghurt, sugared almonds £7 (ve)

Croissant bread & butter pudding, crème anglaise £8.50 (v)

Affogato, Grandpa Greene's vanilla ice cream £5.50 (v)

Liverpool tart, crème fraîche £9 (v)

Caramelised white chocolate mousse, blood orange, cinnamon crumble £9 (v)

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