Voyagers

Restaurant & Bar

MAIN MENU

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

SNACKS

Nocellara olives, orange, thyme, chilli £6.49 (ve)

Spiced garlic & cumin bissara £5.95 (ve)

Honey, jalapeño & lemon mixed nuts £5 (ve)

Crispy fried gnocchi, pesto, parmesan £6.95

Roasted beetroot hummus, candied walnuts £5.95 (ve)

Charred rosemary focaccia, extra virgin olive oil, balsamic £6.95 (ve)

Charred pitta £2.45 (ve)

Sharing selection for 2, spiced bissara, charred pitta, Nocellara olives, balsamic & oil £9.95 (ve)

LAND

Wild boar sausage fennel & apple chutney £15.25

Stuffed & rolled lamb, feta, mint, red pepper, white wine jus £12

Slow braised duck ravioli, reduced red wine sauce £9.45

Korean fried chicken, gochujang ketchup, pickled cucumber £13

Marinaded flat iron steak, chimichurri dressing £16.95

SEA

Salt & pepper squid, chipotle aioli £10

Grilled plaice fillet, coconut sambal, pickled chilli £12.95

Whole mackerel, saffron beurre blanc £14.49

Pan roasted hake, pistachio crumb, basil & jalapeno cream £13.99

GARDEN

Grilled cauliflower steak, cauliflower puree, preserved lemon, capers, parsley £8.45 (v)

Fresh tagliatelle, garlic, chilli, parsley, extra virgin olive oil £8 (v)

Roasted Jerusalem artichoke & wild mushroom risotto, hazelnut & sage crumb £9 (ve)

Roasted squash, whipped goats curd, hazelnut brown butter £11.25 (v)

VOYAGERS PINSAS

Handmade flatbread pizza

Roasted squash & Clawson blue cheese £10 I Artichoke, spinach & courgette £10 (ve) I

Nduja, honey & goats cheese, air-dried tomatoes £10.95

SIDES

Squash, beetroot and chicory salad, maple Dijon dressing £7 (ve) I Parmesan truffle chips £7.50 (v) I

Triple cooked chips £7 (ve) I Salt & pepper fries £7 (ve) I Roasted butternut squash dauphinoise £7 (v) I

Charred tenderstem broccoli, cheddar & walnut crumb £7 (v)

Dishes marked with
2 plates £17.95, or add a side for £19.95. Mon to Sat, 12pm to 6pm

Our food is prepared in kitchens where allergens are handled, alongside allergen-free ingredients. Some of our dishes are complex and made from lots of different ingredients with some of the carrying 'may contain' allergens warnings. For these reasons, no dish can be guaranteed to be completely free of allergens. A discretionary service charge of 12.5% is added to the bill.

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MAIN MENU

DESSERTS

Tiramisu, hazelnut praline £9.25 (v)

Chocolate cremoso, cherry gel £8.50 (v)

Liverpool tart, crème fraiche £8.95 (v)

Red wine poached pear, vanilla custard £8.50 (v)

Affogato, Grandpa Greene's vanilla ice cream £5.45 (v)

DESSERT COCKTAILS

Albert Dock Old Fashioned £14

Strawberry Field Sgroppino £11.50

Espresso Martini £13

DESSERT WINES

Floralis Moscatel Oro, Spain £6.50 125ml

Zuccardi Malamado Fortified Malbec, Argentina £9.90 125ml

HOT DRINKS

Americano £4

Flat White £4

Latte £4

Cappuccino £4

Espresso £3

Hot Chocolate £4

Tea £4

English Breakfast, Green, Earl Grey, Lemon & Ginger, Moroccan Mint

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