Voyagers

SUNDAY WITH SIDES

Served Sunday 12:15pm to 9:30pm

WINES

	175ml	Bottle
Flagstone Poetry Cabernet Sauvignon, Western Cape	£8	£31
Flagstone Poetry Cinsault Rosé, Western Cape	£8	£31
Flagstone Poetry Sauvignon Blanc, Western Cape	£8	£31

SNACKS

Mocerallara olives £6.49 (ve)
Orange , thyme, chilli

Charred rosemary foccacia £6.95 (ve)
Balsamic, olive oil

Roasted beetroot Hummus £5.95 (ve)

MAINS

14 hour braised beef brisket £22.5
Rolled and stuffed pork belly £22.5
Thyme roasted chicken supreme £19.5
Slow cooked shoulder of lamb £24
Chestnut, lentil & cranberry stuffed mushroom £16 (ve)

Start by choosing your main then your sides, we recommend 3 per person.
All mains served with honey roasted carrot, roast potatoes, Yorkshire pudding and bottomless gravy.

SIDES

£4.5 each / 3 for £12 / 5 for £18.5

Roast potatoes, rosemary salt (ve)
Traditional pork, sage & onion stuffing
Honey roasted pigs in blankets, harissa ketchup
Creamy mashed potatoes (v)
Carrot and swede mash (v)
Hispi cabbage, smoked butter, crispy onions (v)
Charred tenderstem broccoli, hazelnut dukkah (ve)
Maple glazed parsnips (ve)

Nduja cauliflower cheese
Mature cheddar cauliflower cheese (v)
Truffled cauliflower cheese (v
Creamed leeks (v)
Salt and pepper fries (ve)
Triple cooked chips (ve)
Roast squash and potato dauphinoise (v)

EX TRAS

Yorkshire pudding (v) £1.50
14 hour braised beef brisket £9.5
Rolled and stuffed pork belly £9.5

Thyme roasted chicken supreme £8.5
Slow cooked shoulder of lamb £10
Chestnut, lentil & cranberry stuffed mushroom (ve) £5

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 them 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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AFTER DINNER

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)

COCKTAILS

Old fashioned £14

Pornstar martini £13

Espresso martini £13

DESSERT WINES

Floralis moscatel oro, Spain £6.5 125ml

Zuccardi malamado fortified malbec, Argentina £9.9 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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