

Voyagers

DINNER

ORIGIN STORY

Our name comes from the poem 'A Voyager's Dream of Land' by Felicia Dorothea Hemans, born in our very city and our very street at 118 Duke Street.

She published her first collection, Poems (1808), at the age of 14.

The poem relates to the sentiment of many sailors that passed through our city as well as the history of our location. Felicia Browne was born on September 25, 1793, in Liverpool. She was the fifth of seven children.

*There's a spring in the woods by my sunny home,
Afar from the dark sea's tossing foam;
Oh! the fall of that fountain is sweet to hear,
As a song from the shore to the sailor's ear!*

Our menu is inspired by the cultural influences of the city, dishes and flavours which are used in tasteful but innovative ways. Our belief is food is best shared and enjoyed with friends and family, small plates perfect for sharing, inspired by the different cultures that this city brings together.

We offer a relaxed environment, somewhere people can pop in and out of at any time.

Come early doors for the best coffee in the city, a leisurely brunch, a business lunch, stop for a glass of wine, a spin on a classic cocktail or dock at the restaurant for dinner with delicacies which make you want to stay for longer.

A place where people come together to enjoy a diverse culinary experience, connect with the city's history, and create lasting memories.



Scan Me

Or visit this url: mnu.mx/0345C4C to see our allergen menus

Voyagers

DINNER

*Our belief is that great food is best shared and enjoyed with friends and family.
Our dishes are perfect to be shared between your table or to be enjoyed with a few plates for yourself.
We recommend around 2-3 plates per person.*

Appetisers

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| Rosemary focaccia, balsamic, olive oil | £5 | Local sourdough, whipped butter | £5 |
| Gordal olives | £5 | Padron peppers, smoked sea salt | £4 |

From the Sea

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| Tandoori Spiced Monkfish Cheeks | £14 | Pastrami Style Salmon | £8 |
| Chana masala, beetroot pakora, cucumber and mint yoghurt. | | Crème fraîche, pickled white cabbage. | |
| Thai Style Crab Cakes | £8 | Char Grilled Black Tiger Prawns | £12 |
| Lime, coriander and chilli jam. | | Char grilled and dressed with confit garlic, lemon and chilli butter. | |

From the Land

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| Sticky Glazed Short Rib | £21 | Nduja Scotch Egg | £8.50 |
| Caramelised onion puree, Black Lodge IPA braised onions, beef fat breadcrumbs. | | Scotch egg spiced with nduja, served with romesco sauce. | |
| Honey & Soy Pork Belly | £8.50 | Smoked Duck Croquette | £6.50 |
| Slow-cooked, pressed and glazed pork belly with pak choi, pineapple, chilli and lime salsa. | | Smoked duck, parmesan and parsley croquette, red cabbage and macadamia slaw. | |
| Char Grilled Venison Flatbread | £10 | Crispy Fried Chicken | £8.50 |
| Dill pickle, mustard mayonnaise, crispy onions, toasted sesame. | | Salt & pepper chicken thigh, chilli pickled watermelon, house sriracha. | |

From the Garden

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| Roasted Beetroot & Granny Smith | £6.50 | Caramelised Cauliflower Croquettes | £7 |
| Beetroot and apple salad, black garlic ketchup, Chinese shiso, Cabernet Sauvignon dressing. | | Grana padano, blue cheese dip. | |
| Roasted Butternut Squash | £7 | Saffron & Fennel Risotto | £8 |
| Squash roasted and dressed with smoked garlic honey, dukkah spice and sesame creamed spinach. | | Saffron-infused risotto topped with orange glazed fennel. | |
| Pan Fried Gnocchi | £9 | Salt & Pepper Potato Hash | £6.50 |
| Mushroom puree, whipped ricotta, oyster mushrooms, lemon&thyme crumb. | | Toasted sesame mayonnaise, Chinese shiso. | |

On the Side

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| Triple cooked chips, smoked sea salt | £5 | Brown Butter Pommes Puree | £5.50 |
| Tenderstem broccoli, pangrattato | £5 | Chantenay carrots, smoked garlic honey | £5 |
| Sesame creamed spinach, confit egg yolk | £5 | Salt & pepper fries | £4.50 |

All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your bill.