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 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.



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

Rosemary focaccia, balsamic, olive oil £5

Roasted beetroot & rosemary hummus £3

Marinated olives & feta £5

Honey & 5 spiced cashews £4

FROM THE SEA

Torched Mackerel Fillet £8
Beetroot, nasturtium, apple and smoked aioli

Pan Roasted Chalk Stream Trout £10 Baby gem, peas, white wine sauce, Keta

Thai Style Crab Cakes £8
Lime, coriander and chilli jam

Char Grilled Black Tiger Prawns £12 Char grilled and dressed in garlic, lemon and chilli butter

FROM THE LAND

Sticky Glazed Short Rib £21

Beetroot ketchup, Black Lodge IPA braised Roscoff onion, beef fat breadcrumbs

Crispy Fried Chicken £8.50 Salt & pepper chicken thigh, chilli pickled watermelon, house sriracha

Char Grilled Bacon Chop £10
Smoked bacon chop served with Chimichurri

 $\begin{tabular}{ll} Nduja Scotch Egg £8.50 \\ Scotch egg spiced with nduja, served with romesco sauce \\ \end{tabular}$

Spiced Lamb Kofta £10 Mint yoghurt, pomegranate molasses Smoked Duck Croquettes £6.50 Smoked duck, parmesan and parsley croquette, red cabbage and macadamia slaw

FROM THE GARDEN

Roasted Beetroot & Granny Smith £6.50

Beetroot and apple salad, black garlic ketchup, Cabernet Sauvignon dressing, nasturtium Char Grilled Baby Aubergine £8
Feta cheese, crispy chickpeas, pickled red onion,
sesame creamed tofu

Harissa Roasted Cauliflower £7

Beetroot & rosemary hummus, pine nuts, pickled cauliflower, apricot and pomegranate

Red Lentil & Coconut Dahl £6.50

Mango yoghurt, crispy chilli oil, charred focaccia

Pan Fried Gnocchi £9

Mushroom puree, whipped ricotta, oyster mushrooms, lemon thyme crumb

Vadouvan Spiced Butternut Risotto £7
Puffed wild rice, roasted squash

ON THE SIDE

Triple cooked chips, smoked sea salt £5

Roasted new potatoes, smoked aioli £5

Tender stem broccoli, pangrattato £5

Chantenay carrots, smoked garlic honey £5

Cauliflower cheese, lemon thyme crumb £6

Salt & pepper fries £4.50

Please order a hot beverage of your choice with your waiter, for your hot food options please turn over.

CROSBY COFFEE

Crosby Coffee Roasters are a local, independent company. They are dedicated to supplying and sharing their passion for unique, ethically sourced, specialty coffee from around the world.

Latte

Creamy espresso with steamed milk

Cappuccino

Creamy espresso with foamed milk

Flat White

Smooth espresso with velvety foam

Americano

Diluted espresso with hot water

Espresso

Shot of creamy espresso

Hot Chocolate

Creamy smooth aromatic

BRFW TFA

Whether it's a strong and milky morning cup, or a punchy iced tea, brewing with rolled whole leaves gives you a smoother, deeper, richer taste. It's never 'just' a cup of tea.

And it's never been simpler.

Breakfast Tea

A perfectly balanced, malty classic

Earl Grey

A fragrant and citrussy tea

Moroccan Mint

A strong, robust tea, blended with minty peppermint leaves

Lemon & Ginger

A warming mix of spice & citrus

Apple & Blackberry

It's a bit like grown-up, hot Ribena

Green Tea

It's gentle, grassy & smooth

INCLUSIVE

Full English

Bacon, tomato sausage, field mushroom, hash brown, baked beans, tomato, black pudding, choice of egg

3-egg Omelette

Choice of fillings Emmental, ham, onion, spinach

Jumbo Porridge Oats

Jumbo oats cooked in oat milk served with golden syrup

Vegan Full English

Tomato, field mushroom, hash brown, black pudding, baked beans, baby spinach, scrambled tofu

Eggs On Toast

Your choice of poached, scrambled or fried, on charred Baltic Bakehouse sourdough

Smashed Avocado on Toast

Baltic Bakehouse sourdough, poached eggs dukkah and crispy chilli oil

UPGRADES

French Toast +£2

With Greek yoghurt & berry compote or back bacon & maple syrup

Voyagers Brunch Roll + £2

Brioche bun filled with back bacon, sausage and a fried egg

Bacon & Eggs + £4

Smoked bacon chop, fried egg,

Eggs Florentine, Benedict or Royal

+ f3

Toasted focaccia, hollandaise sauce, poached eggs



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All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

BRUNCH Available until 2pm

Voyagers Brunch Roll £8.50 Brioche bun filled with back bacon, sausage and a fried egg

Full English £14.50

Bacon, tomato sausage, field mushroom, hash brown, baked beans, tomato, black pudding, choice of egg

Bacon & Eggs £12

Smoked bacon chop, fried egg, chimichurri

Eggs Florentine £10

Toasted focaccia, hollandaise sauce, spinach, poached eggs

Eggs Benedict £10.50

Toasted focaccia, hollandaise sauce, ham, poached eggs

Eggs Royale £11

Toasted focaccia, hollandaise sauce smoked salmon, poached eggs

French Toast £9

With Greek yoghurt & berry compote or back bacon & maple syrup



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BAR MENU Available from 5pm

APPETISERS

Rosemary focaccia, balsamic, olive oil £5

Marinated olives & feta £5

Roasted beetroot & rosemary hummus £3 Honey & 5 spiced cashews £4

"SANDOS"

Sandos are originally made with Japanese milk bread, the softness of Japanese milk bread is mirrored in our freshly baked, artisanal Focaccia, enhancing the Sando experience. Served with Fries.

Salt & Pepper Chicken £11 Crispy breaded chicken thigh, house sriracha,

pickled white cabbage

Katsu Tofu £10.50

Panko crumbed silken Tofu, carrot ribbons, curried mayonnaise

Charred King Prawns £12

King prawns in a smoked aioli, dill pickled cucumber and crispy onions

Steak & Onion £11

4oz rump steak, caramelised onions, Chimichurri

CLASSICS

7oz Beef Burger £17.50

Brioche bun, caramelised onions, lettuce, tomato, crispy onions and Emmental. Served with skin on fries

Fish & Chips £18

Blacklodge IPA batter, triple cooked chips, crushed peas, tartare sauce

Voyagers Smoked Cumberland Hot Dog £15

Brioche roll, harissa ketchup, American mustard, crispy onions. Served with skin on fries. (ve available)

Cajun Spiced Chicken Salad £13

Mango yoghurt, pomegranate molasses

6oz Ribeye Steak £23

Char grilled to your liking, with vine tomato, beer braised Roscoff onion, triple cooked chips (add peppercorn or bearnaise sauce +£3.50)

Torched Mackerel Salad £14

Beetroot, nasturtium, apple and smoked aioli

Caesar salad £12

Aged parmesan, anchovies, focaccia croutes, soft-boiled egg (add chicken +£3, add salmon +4)

Salt & Pepper Chicken Burger £15

Salt & pepper chicken thigh, pickled white cabbage, gem lettuce and house sriracha.

Served with skin on fries



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TWO COURSE LUNCH MENU

Available from 12-5pm £17.95pp

APPETISERS

Rosemary focaccia, balsamic, olive oil £5

Roasted beetroot & rosemary hummus £3

Marinated olives & feta £5

Honey & 5 spiced cashews £4

STARTERS

Thai Style Crab Cakes Lime, coriander and chilli jam

Char Grilled Black Tiger Prawns Char grilled and dressed in garlic, lemon and chilli butter

Nduja Scotch Egg

Scotch egg spiced with nduja, served with romesco sauce

Smoked Duck Croquettes

Smoked duck, parmesan and parsley croquette, red cabbage and macadamia slaw

Roasted Beetroot & Granny Smith

Beetroot and apple salad, black garlic ketchup, Cabernet Sauvignon dressing, nasturtium

Harissa Roasted Cauliflower

Beetroot & rosemary hummus, pine nuts, pickled cauliflower, apricot and pomegranate

MAINS

Fish & Chips

Blacklodge IPA batter, triple cooked chips, crushed peas, tartare sauce

7oz Beef Burger

Brioche bun, caramelised onions, lettuce, tomato, crispy onions, Emmental, served with fries

Vadouvan Spiced Butternut Risotto

Puffed wild rice, roasted squash

Chargrilled Baby Aubergine

Feta cheese, crispy chickpeas, pickled red onion, sesame creamed tofu

Caesar Salad

Aged parmesan, anchovies, focaccia croutes, soft-boiled egg (add chicken +£3, add salmon +£4)

Steak or Tofu Sando with Fries

4oz rump steak, caramelised onions, mustard mayonnaise. Panko crumbed silken Tofu, carrot ribbons, curried mayonnaise



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DESSERT

TO FINISH

White Chocolate & Cardamom Mousse £8.50

Cocoa butter, white chocolate, cherry and pistachio

Selection of Cheese (For 1) £9, (For 2) £14

Three cheeses from the British Isles, with crackers and chutney

Liverpool Tart £9

A traditional lemon tart recipe dating back to 1897. Served with muscovado cream

Tiramisu Choux Bun £8.50

Whipped mascarpone, coffee ice cream, sugared hazelnuts, dark chocolate sauce

Berry Pavlova £8.50

Blackberry sorbet, mixed berry compote, vanilla whipped cream

Ring Doughnut £7.50

Damson jam, vanilla ice cream

EVENING TIPPLE

Nutcracker £7

Hot hazelnut delight to finish your meal. Warming but boozy

Old Fashioned £12.50

The Old Fashioned is a classic cocktail using Woodford Reserve bourbon

Salted Caramel Espresso Martini £11

A creamy classic made with Crosby Coffee's famous Iron Men blend and salted caramel.



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AFTERNOON TEA

CLASSIC

A selection of our signature sando's from the land and sea, freshly made scones, cream & jam, paired with today's chef selected small plate and a selection of Divine Desserts.

Salt & Pepper Chicken £11

Crispy breaded chicken thigh, house sriracha, pickled white cabbage

Charred King Prawns £12

King prawns in a smoked aioli, dill pickled cucumber and crispy onions

Steak & Onion £11

4oz rump steak, caramelised onions, chimichurri

VEGETARIAN

A signature sando from the garden, freshly made scones, cream & jam, paired with today's chef selected small plate and a selection of Divine Desserts.

Katsu Tofu Panko

Crumbed silken tofu, carrot ribbons, katsu mayonnaise

HOT BEVERAGES

Latte Breakfast Tea
Cappuccino Earl Grey
Flat White Moroccan Mint
Americano Lemon & Ginger
Espresso Apple & Blackberry
Hot Chocolate Green Tea

Please sample as many hot beverages listed above during your afternoon tea experience. Alternatively upgrade your experience with a bottle of fizz.

Bottle of Prosecco £23

Bottle of Champagne £60



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LATE NIGHT MENU 10pm - 12am

Topin - Izam

Stone Baked Pizza £14 Margherita, spicy salami or BBQ chicken

Voyagers Smoked Cumberland Hot Dog £15 Focaccia, harissa ketchup, American mustard, crispy onions

Served with skin-on fries (ve available)

Fish and Chips £18

Blacklodge IPA batter, triple cooked chips, crushed peas, tartare sauce

7oz Beef Burger £17.50

Brioche Bun, gem lettuce, tomato, Emmental, caramelised onions, fries

Singapore Noodles £13

Egg noodles with stir-fried vegetables

Salt & Pepper Fries £4.50

Triple Cooked Chips £5



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CHILDREN'S MENU

Soup of the day with a warm bread roll £5.50

Margarita pizza and fries £8.50

Cheeseburger and fries £8.50

Chicken fingers with fries, and beans or peas £8.50

Fish fingers with fries, and beans or peas £8.50

Vegetable fingers with fries, and beans or peas £8.50

DESSERTS

Judes Ice Cream £3.50 (Ask your server for flavours)

Chocolate brownie and vanilla ice cream £4.50

Caramel churros and vanilla ice cream £4.50

Ring doughnut, chocolate sauce, vanilla ice cream £5



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