

Voyagers

DINNER

Our menu is a make-up of dishes and flavours which are used in tasteful and innovative ways that people understand. We create local and global favourites that everyone knows and loves that are heartwarming with an innovative twist. Our small and large plates are perfect for sharing, inspired by the different cultures that this city brings together. We recommend around 3 plates per person.

APPETISERS

Charred Rosemary Focaccia £5.50 (ve)
Balsamic, olive oil

Tomato & Red Pepper Hummus £5.50 (ve)
Charred flatbreads

Marinated Gordal Olives £5.50 (ve)

Aleppo Dusted Pork Scratchings £4.50

FROM THE SEA

Breaded Calamari £7.50
Lemon and garlic aioli

Chargrilled Sea Bass £12
Courgette, basil mayo, lemon thyme crumb

Queen Scallops £9.50
Baked in the shell with garlic butter and parsley pangratatto

Shell On Black Tiger Prawns £12
Garlic, chilli and parsley butter

FROM THE LAND

Teriyaki Pork Belly £12
Pickled daikon radish, apple gel, leek ash, crackling

Fried Chicken Thigh £11
Salt & pepper seasoning, gochujang pickled watermelon, sriracha

Sticky Glazed Short Rib £24
Carrot puree, Black Lodge IPA braised roscoff onion, beef fat breadcrumbs

Bresaola £12
Whipped feta, pickled peach, toasted hazelnut, beetroot powder

Spiced Lamb Meatballs £12.50
White bean puree, harissa ketchup, garlic aioli, dukkah

'Nduja Scotch Egg £11
Soft-set yolk, romesco sauce

FROM THE GARDEN

Carrot Risotto £9 (ve)
Whipped feta, toasted pumpkin seeds

Black Rice Arancini £10 (v)
Lemon and garlic aioli, parmesan

Burrata £9 (v)
Chilli jam, basil oil, focaccia croutes

Chickpea Fritters £8 (v)
Basil mayonnaise, pomegranate molasses

Potato Gnocchi £9 (v)
Courgette puree, whipped feta, lemon thyme crumb

Hispi Cabbage £8 (ve)
Teriyaki glaze, romesco sauce, crispy chilli oil, coriander

ON THE SIDE

Truffle Mac & Cheese £6.50 (v)

Salt & Pepper Fries £5.50 (ve)

Triple-cooked Jenga Chips £6.50 (v)
Harissa ketchup, garlic aioli

Confit Garlic & Butterbean Mash £5 (ve)
Crispy onions

Charred Tenderstem Broccoli £6 (ve)
Hazelnut dukkah

Chantenay Carrots £5.50 (v)
Smoked garlic honey

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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BAR MENU

APPETISERS

Charred Rosemary Focaccia £5.50 (ve)
Balsamic, olive oil

Tomato & Red Pepper Hummus £5.50 (ve)
Charred flatbreads

Marinated Gordal Olives £5.50 (ve)

Aleppo Dusted Pork Scratchings £4.50

“SANDOS”

Available 12.00pm - 5.00pm

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 £12.50
Crispy breaded chicken thigh, house sriracha, kimchi

Steak & Onion £12.50
4oz rump steak, caramelised onions, American mustard

Soft Herb Falafel £11.50
Basil mayonnaise, pomegranate molasses, mixed lettuce

Charred King Prawns £13
King prawns in a garlic aioli, dill pickled cucumber and crispy onions

SMALL PLATES

Breaded Calamari £7.50
Lemon and garlic aioli

Shell On Black Tiger Prawns £12
Garlic, chilli and parsley butter

Chickpea Fritters £8 (v)
Basil mayonnaise, pomegranate molasses

Fried Chicken Thigh £11
Salt & pepper seasoning, gochujang pickled watermelon, sriracha

'Nduja Scotch Egg £11
Soft-set yolk, romesco sauce

Black Rice Arancini £10 (v)
Lemon and garlic aioli, parmesan

SIDES

Truffle Mac & Cheese £6.50 (v)
Triple-cooked Jenga Chips £6.50 (v)
Harissa ketchup, garlic aioli

Salt & Pepper Fries £5.50 (ve)
Confit Garlic & Butterbean Mash £5 (ve)
Crispy onions

Charred Tenderstem Broccoli £6 (ve)
Hazelnut dukkah

Chantenay Carrots £5.50 (v)
Smoked garlic honey

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DESSERT

TO FINISH

Dark Chocolate Cremoso £10

Valrhona Manjari 64%, *cherry compote*,
sugared hazelnuts

Liverpool Tart £9.50

Muscovado cream

Sticky Toffee Pudding £8.50

Butterscotch sauce, vanilla ice cream

Choux Bun £10

Limoncello creme diplomat, strawberry ice cream,
toasted pistachios

Cotswold Brie £11.50

Chilli jam, apricot & sesame seed crackers

EVENING TIPPLE

Old Fashioned £12.50

The Old Fashioned is a classic cocktail using
Woodford Reserve Bourbon

Negroni £12.50

Timeless classic using our own Halyard Gin

Hazelnut Espresso Martini £11.00

A creamy classic made with Crosby Coffee's famous
Brazil blend with a hint of hazelnut

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LUNCH AND EARLY DINNER

Available Monday - Thursday 12pm - 7pm

SNACKS

Charred Rosemary Focaccia £5.50 (ve)
Balsamic, olive oil

Tomato & Red Pepper Hummus £5.50 (ve)
Charred flatbreads

Marinated Gordal Olives £5.50 (ve)

Aleppo Dusted Pork Scratchings £4.50

SMALL PLATES 3 FOR £19.95

Breaded Calamari £7.50
Lemon and garlic aioli

Chargrilled Sea Bass £12
Courgette, basil mayo, lemon thyme crumb

Queen Scallops £9.50
Baked in the shell with garlic butter and parsley pangrattato

'Nduja Scotch Egg £11
Soft-set yolk, romesco sauce

Teriyaki Pork Belly £12
Pickled daikon radish, apple gel, leek ash, crackling

Spiced Lamb Meatballs £12.50
White bean puree, harissa ketchup, garlic aioli, dukkah

Carrot Risotto £9 (ve)
Whipped feta, toasted pumpkin seeds

Black Rice Arancini £10 (v)
Lemon and garlic aioli, parmesan

Potato Gnocchi £9 (v)
Courgette puree, whipped feta, lemon thyme crumb

SIDES

Salt & Pepper Fries £5.50 (ve)

Triple-cooked Jenga Chips £6.50 (v)
Harissa ketchup, garlic aioli

Truffle Mac & Cheese £6.50 (v)

Confit Garlic & Butterbean Mash £5 (ve)
Crispy onions

Charred Tenderstem Broccoli £6 (ve)
Hazelnut dukkah

Chantenay Carrots £5.50 (v)
Smoked garlic honey

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ROOM SERVICE MENU

SNACKS

Charred Rosemary Focaccia £5.50 (ve)
Balsamic, olive oil

Tomato & Red Pepper Hummus £5.50 (ve)
Charred flatbreads

Marinated Gordal Olives £5.50 (ve)

Aleppo Dusted Pork Scratchings £4.50

MAINS

Stone Baked Pizza £14
Margherita or spicy salami

Voyagers Smoked Cumberland Hot Dog £15
Focaccia, harissa ketchup, American mustard, crispy onions
Served with skin-on fries
(ve available)

Chicken Makhani £12

Carrot Risotto £9 (ve)
Whipped feta, toasted pumpkin seeds

Sticky Glazed Short Rib £27.50
Carrot puree, Black Lodge IPA braised roscoff onion, beef fat
breadcrumbs, triple cooked chips

Burrata and Pickled Peach Salad £12 (v)
Chilli jam, focaccia croutes

SIDES

Truffle Mac & Cheese £6.50 (v)
Triple-cooked Jenga Chips £6.50 (v)
Harissa ketchup, garlic aioli

Charred Tenderstem Broccoli £6 (ve)
Hazelnut dukkah

Salt & Pepper Fries £5.50 (ve)
Confit Garlic & Butterbean Mash £5 (ve)
Crispy onions

Chantenay Carrots £5.50 (v)
Smoked garlic honey

TO FINISH

Dark Chocolate Cremoso £10
Valrhona Manjari 64%, cherry compote,
sugared hazelnuts

Liverpool Tart £9.50
Muscovado cream

Sticky Toffee Pudding £8.50
Butterscotch sauce, vanilla ice cream

Cotswold Brie £11.50
Chilli jam, apricot & sesame seed crackers

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