

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

Rosemary focaccia, balsamic, olive oil £5
Gordal olives £5

Local sourdough, whipped butter £5
Padron peppers, smoked sea salt £4

From the Sea

Tandoori Spiced Monkfish Cheeks £14
Chana masala, beetroot pakora, cucumber and mint yoghurt.

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

Pastrami Style Salmon £8
Creme fraiche, pickled white cabbage.
Char Grilled Black Tiger Prawns £12
Char grilled and dressed with confit garlic, lemon and chilli butter.

From the Land

Sticky Glazed Short Rib £21
Caramelised onion puree, Black Lodge IPA braised onions, beef fat breadcrumbs.

Honey & Soy Pork Belly £8.50
Slow-cooked, pressed and glazed pork belly with pak choi, pineapple, chilli and lime salsa.

Char Grilled Venison Flatbread £10
Dill pickle, mustard mayonnaise, crispy onions, toasted sesame.

Nduja Scotch Egg £8.50
Scotch egg spiced with nduja, served with romesco sauce.

Smoked Duck Croquette £6.50
Smoked duck, parmesan and parsley croquette, red cabbage and macadamia slaw.

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

From the Garden

Roasted Beetroot & Granny Smith £6.50
Beetroot and apple salad, black garlic ketchup, Chinese shiso, Cabernet Sauvignon dressing.

Roasted Butternut Squash £7
Squash roasted and dressed with smoked garlic honey, dukkah spice and sesame creamed spinach.

Pan Fried Gnocchi £9
Mushroom puree, whipped ricotta, oyster mushrooms, lemon & thyme crumb.

Caramelised Cauliflower Croquettes £7
Grana padano, blue cheese dip.

Saffron & Fennel Risotto £8
Saffron-infused risotto topped with orange glazed fennel.

Salt & Pepper Potato Hash £6.50
Toasted sesame mayonnaise, Chinese shiso.

On the Side

Triple cooked chips, smoked sea salt £5
Tenderstem broccoli, pangrattato £5
Sesame creamed spinach, confit egg yolk £5

Brown Butter Pommes Puree £5.50
Chantenay carrots, smoked garlic honey £5
Salt & pepper fries £4.50

Voyagers

BREAKFAST

Please order a hot beverage of your choice with your waiter, for your hot food options please turn over. Help yourself to our buffet of freshly baked pastries, cereal, selection of cheeses and charcuterie.

Crosby Coffee

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

Rich, creamy, chocolatey, comforting indulgence.

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.

Brew Tea

Breakfast Tea

A perfectly balanced, malty classic.

Earl Grey

A fragrant and citrusy 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.

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.

Voyagers

BREAKFAST

Inclusive

Full English

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

3-egg Omelette

Choice of fillings - emmenthal, ham, onion, spinach.

Chocolate Orange Overnight Oats

Jumbo oats soaked in oat milk with cocoa powder & maple syrup. Topped with orange marmalade.

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.

Voyagers Brunch Roll

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

Upgrades

French Toast +£2

With Greek yoghurt & berry compote or smoked bacon & maple syrup.

Smashed Avocado On Toast +£2

Baltic bakehouse sourdough, poached eggs, dukkah and crispy chilli oil.

Bacon & Eggs +£5

Honey & soy glazed bacon chop, salt & pepper potato hash, fried egg.

Eggs Florentine, Benedict or Royale +£3

Toasted English muffin, hollandaise sauce, poached eggs.



Scan Me

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

Voyagers

ALL DAY DINING

Experience a culinary journey with our diverse offerings, from sumptuous brunch selections to enticing sandos and an assortment of small plates. Delve into beloved classics and conclude your meal with irresistible desserts. Elevate your experience with a refined touch by indulging in our non-traditional afternoon tea.

Brunch

Voyagers Brunch Roll £8.50 Brioche bun filled with bacon, sausage patty and a fried egg.	Bacon & Eggs £14 Honey & soy glazed bacon chop, salt & pepper potato hash, fried egg.
French Toast £9 With Greek yoghurt & berry compote or smoked bacon & maple syrup.	Eggs Florentine, Benedict or Royale £11 Toasted English muffin, hollandaise sauce, poached eggs.

"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.

Salt & Pepper Chicken £11 Crispy breaded chicken thigh, house sriracha, salted white cabbage.	Charred King Prawns £12 King prawns in a garlic & parsley mayonnaise, dill pickled cucumber and crispy onions.
Katsu Tofu £10.50 Panko crumbed silken Tofu, carrot ribbons, curried mayonnaise.	Steak & Onion £11 4oz rump steak, caramelised onions, mustard mayonnaise.

"Small Plates"

Elevate your social gatherings with our delightful small plates, perfect for sharing with friends and family over drinks.

Sticky Glazed Short Rib £21 Caramelised onion puree, Black Lodge IPA braised onions, beef fat breadcrumbs.	Char Grilled Black Tiger Prawns £12 Char grilled and dressed with confit garlic, lemon and chilli butter.
Smoked Duck Croquette £6.50 Smoked duck, parmesan and parsley croquette, red cabbage and macadamia slaw.	Nduja Scotch Egg £8 Scotch egg spiced with nduja, served with romesco sauce.
Caramelised Cauliflower Croquettes £7 Grana padano, blue cheese dip.	Roasted Beetroot & Granny Smith £6.50 Beetroot and apple salad, black garlic ketchup, Thai basil, Cabernet Sauvignon dressing.



Scan Me

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

Voyagers

ALL DAY DINING

Classics

7oz Beef Burger £17.50

Brioche bun, bacon jam, lettuce, tomato, crispy onions and Emmenthal. 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).

Lebanese Fattoush salad £10

Focaccia croutes, gem lettuce, cucumber, radish, pickled red onion.

6oz Ribeye Steak £23

Char grilled to your liking, with vine tomato, beer braised roscoff onion, triple cooked chips.

Char Grilled Venison Flatbread £10

Dill pickle, mustard mayonnaise, crispy onions, toasted sesame.

Caesar salad £12

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

Crispy Fried Chicken £8.50

Salt & pepper chicken thigh, chilli pickled watermelon, house sriracha.

Desserts

White Chocolate and Cardamom Mousse £8.50

Cocoa butter, white chocolate, raspberry and pistachio.

Liverpool Tart £9

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

Apple and Cinnamon Choux Bun £8.50

Creme diplomat, granny smith, ginger nut ice cream, miso caramel.

'Chocolate, Cherry and Coffee' £8.50

Valrhona Hukambi 53% dark chocolate, Grandpa Greene's espresso ice cream, hazelnuts, cherry gel.

Selection of Cheese £12

Three cheeses from the British Isles, with crackers and chutney.

On the Side

Baltic Bakehouse sourdough, whipped butter £5

Salt & pepper fries £4.50

Brown Butter Pommes Puree £5.50

Chantenay carrots, smoked garlic honey £5

"Voyagers Afternoon Tea"

A selection of Sandos, a small plate of the chef's choice and an indulgent assortment of delectable sweet desserts.

£30pp

*Please ask your server for the full afternoon tea menu

Upgrade your Afternoon Tea to include a bottle of Prosecco £23 or Champagne £60.

Voyagers

DESSERT

To Finish

White Chocolate & Cardamom Mousse £8.50
Cocoa butter, white chocolate, raspberry and pistachio.

Selection of Cheese £13
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.

Apple and Cinnamon Choux Bun £8.50
Creme diplomat, granny smith, ginger nut ice cream, miso caramel.

‘Chocolate, Cherry and Coffee’ £8.50
Valrhona Hukambi 53% dark chocolate,
Grandpa Greene’s espresso ice cream, hazelnuts, cherry gel.

Evening Tipple

Nutcracker £7
Hot hazlenut 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.



Scan Me

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

Voyagers

AFTERNOON TEA

Classic

A selection of our signature sando's from the land and sea, paired with today's chef selected small plate and a selection of divine desserts.

Salt & Pepper Chicken

Crispy breaded chicken thigh, house sriracha, salted white cabbage.

Steak & Onion

4oz rump steak, caramelised onions, mustard mayonnaise, rocket lettuce.

Charred King Prawn

King prawns in a garlic & parsley mayonnaise, dill pickled cucumber and crispy onions.

Vegetarian

A signature sando from the garden, 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
Cappuccino
Flat White
Americano
Espresso
Hot Chocolate

Breakfast Tea
Earl Grey
Moroccan Mint
Lemon & Ginger
Apple & Blackberry
Green Tea

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

Bottle of Prosecco £23

Bottle of Champagne £60



Scan Me

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