

Voyagers

Restaurant & Bar

MAIN MENU

Designed for sharing and discovery. Dishes are served as they're ready.
We recommend two to three plates per person.

SNACKS

Nocellara olives, orange, thyme, chilli £6.49 (ve)

Honey, jalapeño & lemon mixed nuts £5 (ve) 

Crispy fried gnocchi, pesto, parmesan £6.95

Roasted beetroot hummus, candied walnuts £5.95 (ve)

Spiced garlic & cumin bissara £5.95 (ve) 

Charred rosemary focaccia, extra virgin olive oil, balsamic £6.95 (ve)

Charred pitta £2.45 (ve)

Sharing selection for 2, spiced bissara, charred pitta, Nocellara olives, balsamic & oil £9.95 (ve) 

LAND

Althams Merguez Sausage, fennel & apple chutney £15.25 

Stuffed & rolled lamb, feta, mint, red pepper, white wine jus £12

Slow braised duck ravioli, reduced red wine sauce £9.45

Korean fried chicken, gochujang ketchup, pickled cucumber £13 

Marinated flat iron steak, chimichurri dressing £16.95 

SEA

Salt & pepper squid, chipotle aioli £10  

Grilled plaice fillet, coconut sambal, pickled chilli £12.95  

Whole mackerel, saffron beurre blanc £14.45

Pan roasted hake, pistachio crumb, basil & jalapeno cream £13.95

GARDEN

Grilled cauliflower steak, cauliflower puree, preserved lemon, capers, parsley £8.45 (v)

Fresh tagliatelle, garlic, chilli, parsley, extra virgin olive oil £8 (v)  

Roasted Jerusalem artichoke & wild mushroom risotto, hazelnut & sage crumb £9 (ve)

Roasted squash, whipped goats curd, hazelnut brown butter £11.25 (v) 

VOYAGERS PINSAS

Handmade flatbread pizza

Roasted squash & Clawson blue cheese £10 | Artichoke, spinach & courgette £10 (ve) |

Nduja, honey & goats cheese, air-dried tomatoes £10.95 

SIDES

Squash, beetroot and chicory salad, maple Dijon dressing £7 (ve) | Parmesan truffle chips £7.50 (v) |

Triple cooked chips £7 (ve) | Salt & pepper fries £7 (ve)  | Roasted butternut squash dauphinoise £7 (v) |

Charred tenderstem broccoli, cheddar & walnut crumb £7 (v)

Dishes marked with 

2 plates £17.95, or add a side for £19.95. Mon to Sat, 12pm to 6pm

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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)

DESSERT COCKTAILS

Albert Dock Old Fashioned £14
Strawberry Field Sgroppino £11.50
Espresso Martini £13

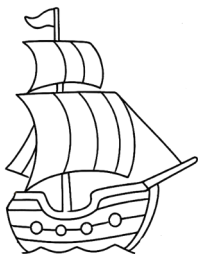
DESSERT WINES

Floralis Moscatel Oro, Spain £6.50 125ml
Zuccardi Malamado Fortified Malbec, Argentina £9.90 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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CHILDREN'S MENU

Two Courses £8.50

MAINS

Crispy Chicken Strips, Fries and Beans

Hummus, Pitta, Veg Crudites

Cheeseburger and Fries

Mini Cheese & Tomato Pizza and Fries

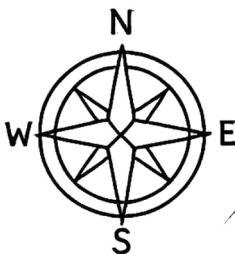
Fish Fingers, Fries and Beans



DESSERTS

Warm Belgian Waffle with Toffee Sauce

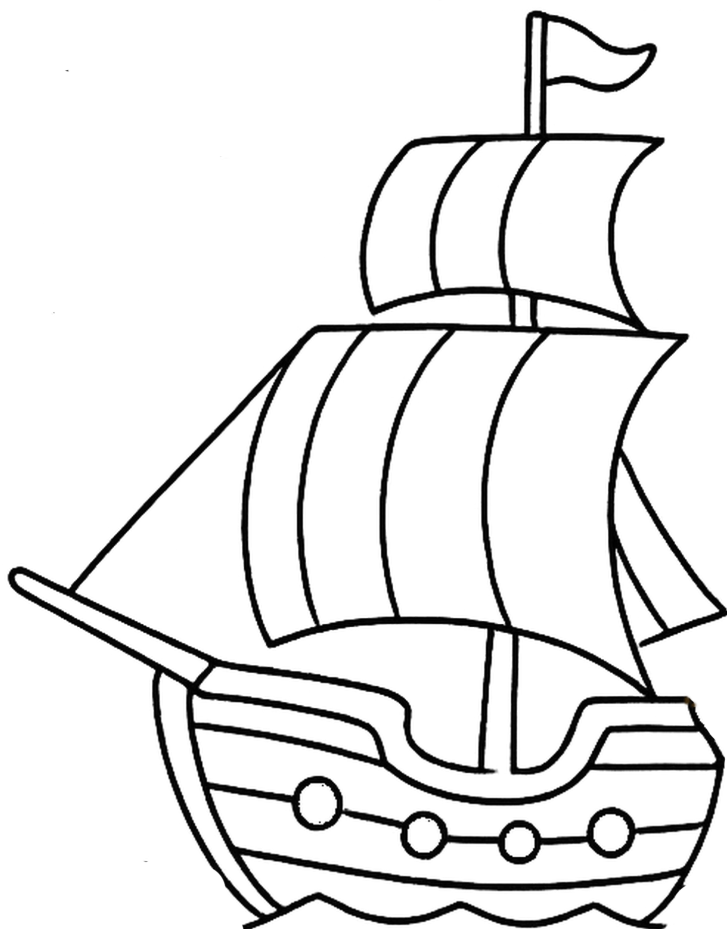
Sticky Toffee Pudding with Vanilla Ice Cream



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"Start your day with our delicious Continental buffet, offering a tempting selection of cold meats, British and Continental cheeses and cereals. Enjoy a variety of natural, Greek, fruit yoghurts and berry compote. For a wholesome touch, explore our selection of dried fruits and nuts.
The perfect way to fuel your morning!

Full English

Pork & tomato sausage, back bacon, hash brown, tomato, baked beans, field mushroom, your choice of egg

Vegetarian Full English (v)

Vegetable sausage, spinach, tomato, field mushroom, hash brown, tomato, your choice of egg (vegan option available)

Three-Egg Omelette (v)

With your choice of fillings
cheddar cheese, onion, spinach,
ham, mushroom

Smashed Avocado on Toast (v)

Baltic Bakehouse bloomer, poached eggs,
crispy chilli oil, toasted sesame and
hazelnut dukkah

Porridge Oats

Jumbo oats cooked in oat milk,
served with golden syrup (ve)

Eggs On Toast (v)

Your choice of poached, scrambled or fried
eggs on Baltic Bakehouse bloomer

Eggs Benedict

Chargrilled gammon ham, toasted
English muffin, poached eggs,
hollandaise sauce

Buttermilk Pancakes

Three buttermilk pancakes, topped with
vanilla whipped cream and blueberry
compote or streaky bacon and maple syrup

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

COFFEE

Black and White Coffee is dedicated to sharing their passion for bold, distinctive coffee. With over 20 years of experience in coffee roasting and premium brewing machinery, they are committed to delivering quality in every cup.

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

BREWTEA

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 citrusy tea

Moroccan Mint

A strong, robust tea, blended with minty pepper mint 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

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DRAUGHT BEER	Half Pint	Pint
San Miguel 5%	£3.55	£6.8
Asahi 5.2%	£3.85	£7.5
Orchard Pig Cider 5%	£3.55	£6.8
Modelo 4.5%	£3.4	£6.6

BOTTLED BEER

Budvar 5.0% 330ml £6.8
Curious IPA 4.4% 330ml £6.8
Peroni GF 5.0% 330ml £6.8
Kopparberg Pear Cider 4.5% 500ml £6.9
Kopparberg Mixed Fruit 4.5% 500ml £6.9
Kopparberg Alcohol Free 0.0% 500ml £5.8
Lucky Saint 0.5% £5.8
Lucky Saint IPA 0.5% £5.8

SOFT DRINKS

Coca Cola 330ml £4.9
Coca Cola Diet 330ml £4.9
Fanta 330ml £4.9
Appletizer 275ml £4.9
Fever-Tree Lemonade 200ml £3.7

HOT DRINKS

Americano £4
Flat White £4
Latte £4
Cappuccino £4
Espresso £3
Hot Chocolate £4
Tea £4
English Breakfast, Green, Earl Grey,
Lemon and Ginger, Moroccan Mint

ICED DRINKS

Iced Americano £4
Iced Latte £4
Iced Vanilla Latte £4.5
Iced Mocha £4.5

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THE TERRACE MENU

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Food served 12pm – late, Monday to Saturday

SNACKS

Crispy Fried Gnocchi, Pesto, Parmesan £7

Charred Rosemary Focaccia, Extra Virgin Olive Oil, Balsamic £6.50 (ve)

Nocellara Olives, Orange, Thyme, Chilli £6 (ve)

Roasted Red Pepper Hummus, Charred Pitta £6 (ve)

Honey, Jalapeno & Lemon Mixed Nuts £5 (v)

SMALL PLATES

Korean Fried Chicken, Gochujang Ketchup, Pickled Cucumber £13

Salt & Pepper Squid, Garlic Aioli £10

Falafel, Red Pepper Hummus, Tahini, Sumac Pickled Onions £9 (ve)

LARGE PLATES

8oz Rump Steak, Triple Cooked Chips, Chimichurri £22

Hot-Smoked Salmon Caesar Salad, Caesar Dressing, Shredded Gem, Parmesan, Focaccia £13

Smoked Cumberland Hot Dog, Brioche Roll, Gochujang Ketchup, Crispy Onions, Skin On Fries £17

Double Cheeseburger, Brioche Bun, Shredded Gem, Relish, Skin On Fries £18

Pea and Mint Risotto, Feta, Smoked Chilli Crumb £14 (v)

Heritage Tomato Salad, Shredded Gem, Whipped 'Feta', Balsamic £12 (ve)

VOYAGERS PINSAS

Handmade flatbread pizza

Spiced Pork & Chorizo, Cannellini Bean Puree, Cider and Almond £12

Roast Tomato, Whipped 'Feta', Basil Pesto (v) £10

SIDES

Triple Cooked Chips £6 (ve)

Salt & Pepper Fries £6 (ve)

Charred Tenderstem Broccoli, White Bean Puree, Toasted Seeds £7 (ve)

Watermelon, Feta and Mint Salad £6 (v)

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GIN SPRITZES



Malfy Gin is a premium Italian Gin inspired by the Amalfi Coast. Distilled in Italy using the finest ingredients including handpicked juniper, Italian lemons, some Sicilian pink grapefruits and some Sicilian blood oranges.

Arancia Spritz
Malfy con Arancia, Grapefruit Cordial, Orange Bitters £10

Gin Rosa Spritz
Malfy Gin Rosa, Summer Fruit Cordial, Peychaud's Bitters £10

Limone Spritz
Malfy con Limone, Orange Cordial, Angostura Bitters £10

NON-ALCOHOLIC SPRITZERS

0% Rosa Spritz
Beefeater 0%, Orange Cordial, Angostura Bitters £7.5

0% Arancia Spritz
Beefeater 0%, Grapefruit Cordial, Orange Bitters £7.5

0% Spritz
Beefeater 0%, Orange Cordial, Angostura Bitters £7.5

WINE

	175ml	Bottle
Antonio Rubini Pinot Grigio, Venezie, Italy	£6.1	£26
Babydoll Sauvignon Blanc, Marlborough, New Zealand	£9.1	£39
Los Romeros Merlot, Central Valley, Chile	£6.1	£26
Viña Real Rioja Crianza, Rioja, Spain	£8.1	£35
Antonio Rubini Pinot Grigio Rose, Venezie, Italy	£6.1	£26
Chateau d'Esclans Whispering Angel Rose, Provence, France	£15	£59

SPARKLING WINE

Galanti Prosecco Spumante, Veneto, Italy	£5.9	£35
Balfour Leslie's Reserve Brut, Kent, England	£7.5	£45

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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)
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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)	Nduja cauliflower cheese
Traditional pork, sage & onion stuffing	Mature cheddar cauliflower cheese (v)
Honey roasted pigs in blankets, harissa ketchup	Truffled cauliflower cheese (v)
Creamy mashed potatoes (v)	Creamed leeks (v)
Carrot and swede mash (v)	Salt and pepper fries (ve)
Hispi cabbage, smoked butter, crispy onions (v)	Triple cooked chips (ve)
Charred tenderstem broccoli, hazelnut dukkah (ve)	Roast squash and potato dauphinoise (v)
Maple glazed parsnips (ve)	

EX TRAS

Yorkshire pudding (v) £1.50	Thyme roasted chicken supreme £8.5
14 hour braised beef brisket £9.5	Slow cooked shoulder of lamb £10
Rolled and stuffed pork belly £9.5	Chestnut, lentil & cranberry stuffed mushroom (ve) £5

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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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AFTERNOON TEA

£32.50pp

A tribute to Liverpool's rich history and flavours, featuring locally inspired sweet treats, classic finger sandwiches, and bold savoury bites.

Enjoy nods to The Beatles, from 'Strawberry Fields' macarons to 'Scouse' sausage rolls, crowd favourites like salt & pepper chicken and Liverpool Tart.

Served with freshly baked scones, clotted cream, and jam, this afternoon tea blends tradition with a touch of creativity.

Paired with Brew Tea Co. blends and fresh coffee, it's a perfect way to unwind. Book your experience today!

HOT BEVERAGES

Latte	Breakfast Tea
Cappuccino	Earl Grey Moroccan
Flat White	Mint Lemon &
Americano	Ginger Apple &
Espresso	Blackberry Green
Hot Chocolate	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
Glass of Prosecco £4

Bottle of Champagne £60
Glass of Champagne £10

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Voyagers

Liverpool Cocktail Voyage



We'd like to invite you on a short journey through some of the most stunning spots in town. Each cocktail has been crafted by our bartenders to showcase their favourite part of the city. Think of it as our little guide to Liverpool—through both sights and taste.

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Voyagers

Albert Dock Old Fashioned £14

Lost Dock Rum, Pineapple, Caramel



A tropical and spiced twist on the classic Old Fashioned, inspired by the voyage and naval history of the city. We craft our own pineapple caramel and infuse it into Lost Dock Rum.

Lime Street Appletini £11

Absolut Vodka, Apple Brandy, Appletiser and Lime Syrup



A little classy, a little crazy—a modern classic.
We add a fresh zest of lime to elevate the combination of three distinct apple flavours.

Halyard French 75 £14

Halyard Gin, Gin Mare, English Sparkling Wine, Rosemary



A lightly herby and zesty French 75 made with our signature Halyard Gin. We sizzle fresh lemons in olive oil, infusing their flavour into the cocktail. Then shaken with our homemade lemon and rosemary sherbet.

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Sefton Cherry Sour £14

Cherry Gin, Maraschino , Cherry, Apple



A perfect balance of sweet and sour flavours. This drink was inspired by the breathtaking beauty of cherry blossoms in our stunning park.

Strawberry Field Sgroppino £11.5

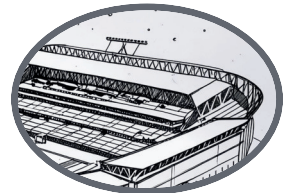
Absolut Citron Vodka, Strawberries, Prosecco



A fruity and fizzy summer spritz—full of strawberries, sweetness, and sunshine. Served with a generous scoop of ice cream.

Anfield Margarita £11.5

Olmecca Tequila, Blood Orange, Chilli



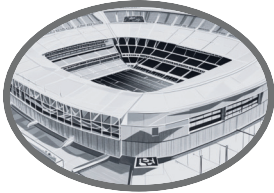
A red-hot twist on the classic Margarita. We use blood oranges and red chili peppers to make it this year's winner.

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Bramley-Moore Dock Manhattan £13.5

Pisco, Cocchi Torino, Mint, Chocolate



Inspired by Everton Toffees, this citrusy and minty Pisco is gently stirred with rich chocolatey vermouth and bitters, creating a subtle and elegant finish

Renshaw Street Baby Guinness £12.5

Jameson, Guinness, Baileys Cream, Muscovado sugar



Heavily influenced by wild nights in much-loved Irish pubs, this playful twist on the White Russian is served in a delightfully surprising form.

Georgian Quarter Rhubarb Custard £13.5

Rhubarb Gin, Toffee Vodka, Apple, Custard



The timeless pairing of rhubarb and custard reimagined as an indulgent cocktail – a pink, tangy base crowned with sweet, velvety culinary foam.

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NON ALC SIGNATURE DRINKS

NON ALC Pineapple Old Fashioned £10.00

CLEAN CO NON- ALC GOLDEN SPICED , Pineapple, Muscovado Sugar

NON ALC Appletini £8.50

CLEAN CO NON- ALC G , Appletiser and Lime syrup

NON ALC Cherry Sour £10.50

LYRE 0% AMARETTI, THREE SPIRIT NIGHTCAP, Cherry juice, Apple juice

NON ALC Strawberry Sgroppino £10.50

LYRE 0% ITALIAN, CLEAN CO NON- ALC G, Bottega 0% Sparkling, Strawberry,

NON ALC Spicy Marg £10.00

CLEAN CO NON- ALC GOLDEN SPICED , Blood Orange, Chilli

NON ALC CLASSIC COCKTAILS

NON-TOM COLLINS £10.00

CLEAN CO NON- ALC G, Apple, Lemon

NOPE-ROL SPRITZ £10.00

LYRE'S 0% ITALIAN, BOTTEGA 0 SPARKLING WHITE, Soda

NON AMARETTO SOUR £10.00

LYRE'S 0% AMARETTI, Lemon, Maraschino Syrup

BEERS, WINES AND NON ALC SPIRITS

Lucky Saint IPA 0.5%	£5.8
Lucky Saint Lager	£5.8
Kopparberg Strawberry & Lime	£5.8
Bottega Sparkling White	£3.5
Clean Co G and Tonic	£8.0
Clean Co Golden Spiced and Ginger Ale	£8.0

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WHITE WINE

	175ml	250ml	Bottle
Antonio Rubini, Pinot Grigio, Italy	£6.1	£8.7	£26
Short Mile Bay, Chardonnay, Australia	£6.1	£8.7	£26
Luis Felipe Edwards, Sauvignon Blanc, Chile	£6.1	£8.7	£26
Kleine Zalze, Chenin Blanc, South Africa	£7.4	£8.1	£32
Viña Real Rioja Blanco, Spain	£8.1	£9.1	£35
Babydoll Sauvignon Blanc, New Zealand	£9.1	£13	£39
Gavi di Gavi, Enrico Serafino, Italy			£55
Zuccardi Serie A Torrontes, Argentina			£55
Sancerre, La Gravelière, Joseph Mellot, France			£59
Chateau Ste Michelle, Dry Riesling	£9.7	£14	£42
Balfour Skye's Chardonnay, England			£45
Chablis Forchaume 1er Cru Louis Jadot, France			£89

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RED WINE

	175ml	250ml	Bottle
Los Romeros, Merlot, Chile	£6.1	£8.7	£26
Portillo Malbec, Mendoza, Argentina	£7.4	£10.7	£32
Short Mile Bay Shiraz, Australia	£6.1	£8.7	£26
Viña Real, Rioja Crianza	£8.1	£11.7	£35
Angus Cabernet Sauvignon, Australia	£9.1	£13	£39
Yealands Estate Pinot Noir, New Zealand	£11.4	£16.4	£49
Flagstone Dragon Tree, South Africa			£45
Chateau Ste Michelle Columbia Valley Merlot, USA			£49
Châteauneuf-du-Pape La Bernardine, France			£69
Jose Zuccardi Malbec, Mendoza, Argentina			£89

SWEET WINE

	125ml	Bottle
Floralis Moscatel Oro, Spain	£6.5	£39
Zuccardi Malamado Fortified Malbec, Argentina	£9.9	£59

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ROSE/ORANGE WINE

	175ml	250ml	Bottle
Antonio Rubino Pinot Grigio Rose, Italy	£6.1	£8.7	£26
Portillo Malbec, Rose, Argentina	£7.4	£10.7	£32
Balfour Nanette's Rose, England			£45
G. Bertrand Orange Gold Organic, France	£12.8	£18.4	£55
Côtes de Provence Roumery Rosé, France			£49

SPARKLING WINE

	125ml	Bottle
Galanti Prosecco Spumante DOC Extra Dry	£5.9	£35
Galanti Prosecco Spumante Rose	£5.9	£35
Balfour Leslie's Reserve Brut	£7.5	£45
Taittinger Brut Réserve, NV	£12.5	£75
Taittinger Prestige Brut Rosé		£85
Laurent Perrier Champagne Rose		£105
Taittinger Brut Vintage		£95
Veuve Clicquot Yellow Label NV		£90
Dom Perignon		£265

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BEER LIST

DRAUGHT

	Half Pint	Pint
Asahi 5.2%	£3.60	£7.50
Modelo 4.5%	£3.40	£6.60
San Miguel 5%	£3.35	£6.80
Camden IPA 5.8%	£3.60	£8.00
Camden Hells 4.6%	£3.85	£7.40
Camden Pale Ale 6%	£3.85	£7.40
Orchard Pig 5%	£3.55	£6.85
Baltic Pale Ale	£3.65	£7.10

BOTTLE

Budvar 5.0% 330ml	£6.80
Curious IPA 4.4% 330ml	£6.80
Peroni GF 5.0% 330ml	£6.80
Kopparberg Pear Cider 4.5% 500ml	£6.90
Kopparberg Mixed Fruit 4.5% 500ml	£6.90
Kopparberg Alcohol Free 0.0% 500ml	£5.80
Lucky Saint 0.5%	£5.80
Lucky Saint IPA 0.5%	£5.80

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GIN

PERFECT GIN PAIR

25ml

Beefeater London Dry	£6.00	Fever- Tree Aromatic Tonic	£3.70
Beefeater Pink Strawberry	£6.00	Fever- Tree Lemonade	£3.70
Edinburgh Rhubarb & Ginger	£6.50	Fever- Tree Ginger Ale	£3.70
Halyard London Dry	£6.30	Fever- Tree Light Tonic	£3.70
Malfy Arancia	£6.60	Fever- Tree Lemonade	£3.70
Malfy Limone	£6.60	Fever- Tree Mediterranean Ton.	£3.70
Malfy Rosa	£6.60	Fever- Tree Light Tonic	£3.70
Hendricks	£7.00	Fever- Tree Elderflower Tonic	£3.70
Monkey 47	£7.60	Fever- Tree Lemonade	£3.70
Gin Mare	£7.50	Fever- Tree Mediterranean Ton.	£3.70
Whitley Neill Black Cherry	£6.50	Fever- Tree Lemonade	£3.70

There is a discretionary 12.5% service charge added to your bill, all of which is distributed among staff. All prices are inclusive of VAT.

Voyagers

SPIRIT LIST

VODKA

25ml

Absolut	£6.00
Absolut Citron	£6.50
Absolut Vanilla	£6.50
Absolut Mandarin	£6.50
Belvedere Organic	£7.90
Grey Goose	£7.90

RUM

25ml

Havana Cub Spiced	£6.20
Havana Cub 3YO	£6.00
Kraken	£7.00
Lost Dock Spiced	£6.50
Lost Dock Coconut	£6.50
Lost Dock Pineapple	£6.50
Diplomatico Reserva	£7.50
Eminente Reserva	£7.50
Goslings	£6.00

BRANDY

25ml

Martel VS***	£6.00
Hennessy VSOP	£9.70
Martell XO	£17.00
Remy Martin XO	£22.00

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Voyagers

SPIRIT LIST

MALT WHISKY

	25ml
Glenmorangie Original 12	£7.0
Ardberg 10	£7.9
Glenkinchie 12	£8.4
Balvenie Double Wood 12	£9.5
Laphroaig 10	£10
Glenmorangie 18	£16
Oban 14	£16
Macallan Double Cask 18	£28
Glenfiddich 15	£12
Glenlivet 18	£14

BLENDED WHISKY

	25ml
Chivas Regal 12	£6.0
Johnie Walker Black Label	£7.5
Monkey Shoulder	£7.5

IMPORTED WHISKEY

	25ml
Jameson	£6.0
Jameson Black Barrell	£7.0
Jim Beam	£6.0
Woodford Reserved	£7.4
Bulleit Burbon	£8.0

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Voyagers

SPIRIT LIST

LIQUEURS

	50ml
Cointreau	£10.0
Mr Black Coffee Liqueur	£10.0
Baileys	£6.5
Disaronno Amaretto	£10.0
Chambord	£10.0
Frangelico	£9.0
Southern Comfort	£10.0
Sambuca	£9.0
Limoncello	£10.0

TEQUILA

	25ml
Quiquiriqui Mezcal	£6.0
Olmeca Silver	£6.0
Olmeca Reposado	£6.5
Don Julio Anejo	£12.0
Don Julio Blanco	£8.5
Don Julio Reposado	£8.5
Cazcabel Coffee	£6.5
Cazcabel Honey	£6.5

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Voyagers

SOFT DRINKS

Coca Cola 330ml	£4.9
Diet Coke 330ml	£4.9
Fanta Orange 330ml	£4.9
Appletizer 275ml	£4.9
Fever- Tree Light Tonic	£3.70
Fever- Tree Aromatic Tonic	£3.70
Fever- Tree Mediterranean Tonic	£3.70
Fever- Tree Elderflower Tonic	£3.70
Fever- Tree Cucumber Tonic	£3.70
Fever- Tree Lemonade	£3.70
Fever- Tree Ginger Ale	£3.70
Fever- Tree Ginger Beer	£3.70
Eager Apple Juice	£2.5
Eager Pineapple Juice	£2.5
Eager Orange Juice	£2.5
Eager Cranberry Juice	£2.5

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