

BREAKFAST & BRUNCH

MAPLE BACON PANCAKES 12.25

Pancakes, smoked bacon, fried eggs, maple syrup

BREAKFAST BURRITO 10.75

Eggs, smoked bacon, cheese, crispy mini hash browns & Rubies in the rubble* ketchup

*Sustainably made using surplus fruit & veg

SUPERFOOD CIABATTA 11.25 ©

Korean charred sweet potato, avocado, yuzu. tomato, radish, sesame, crispy chilli oil

YOGHURT & GRANOLA 8.00 V

Greek yoghurt, granola, candied pecans, strawberries

BEANS & PARMESAN ON TOAST 9.75

Baked beans with fresh parmesan on buttered sourdough toast

CHICKEN & WAFFLES 12.25

Maple glazed fried chicken, pineapple, toasted waffles

OR: Plant-based goujons V

FRENCH TOAST 10.25 V

Maple butter, vanilla brioche, candied pecans, vanilla ice cream, strawberries

SAUSAGE OR BACON BAP 8.00

With chilli jam

ADD: Fried egg 1.50

SMASHED POTATOES & SUNNY EGGS 10.75 v

Crispy smashed potatoes, fried eggs, cherry tomatoes, spinach, green sauce, pickled red onions

OR: Plant-based 🚳

THE FULL FLEXIMIST 13.25 v

Spinach, 2 eggs, tomato, hashbrown bites, halloumi, baked beans, mushroom, buttered sourdough toast

THE FULL ALCHEMIST 13.25

Smoked bacon, 2 eggs, farmhouse sausage, mushroom, tomato, baked beans, buttered sourdough toast

SCRAMBLED EGGS ON TOAST 9.75

Scrambled eggs on buttered sourdough toast

THE HANGOVER KILLER

THE LOADED BAP 10.75

Sausage patty, hash brown, fried egg, double cheese

OR: Plant-based patty V

ADD: Extra patty 3.00

A LITTLE EXTRA

- Smoked Bacon 2.50
 - Sausage 2.50
- Mini Hash Bites 2.50 S
- Halloumi 2.25 V
- Egg 1.50 v
- Avocado 2.50 🐨

DRINKS

APEROL SPRITZ 11.00 ♥

Aperol, prosecco, soda, orange

MIMOSA 10.25 ₩

The Alchemist prosecco, orange juice

THE ESPRESSO MARTINI 13.00 v

Ketel One vodka, Mouse Kingdom Coffee, salted caramel, coffee, caramel caviar, chocolate

BLOODY MARY 10.50

Caramelised garlic Ketel One Vodka, lime juice, Big Tom spiced tomato juice, red wine reduction

ALLERGENS & CALORIES



Capture the code with your phone camera to access calorie & allergen information for each menu item.

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Serving 200 degrees coffee.
Enjoy your usual style.
Ethically sourced.

COFFEE & CHOCOLATES 7.00 v

Enjoy a handcrafted selection

SMOKING ALCHEMIST TEAS 3.00 ©

Organic Rooibos, Earl Grey, Green Tea, Triple Mint or English Breakfast

The Alchemist has always taken great pride in the service we offer to each and every one of our guests, and in the extraordinary efforts our teams make, to deliver that experience. That's why we have always ensured that any discretionary service charges or gratuities that are paid by you, the guest, go directly & completely, to the team in this venue. No monies are retained by the company.

KEY | © Plant-Based | V - Vegetarian

v

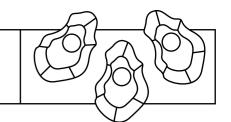
START YOUR JOURNEY WITH A BANG - A LIQUID MORSEL SERVED ON A BED OF ICE

COSMIC OYSTER 5.75

APERITIVO OYSTER 5.75

Bombay presse gin, limoncello, yuzu, citrus, disco grenadine, orange bitters. Pearl

Aperol, Italicus bergamot aperitivo, citrus, disco grenadine, orange bitters. Pearl



NIBBLE

SALT & PEPPER EDAMAME BEANS 5.00 ©

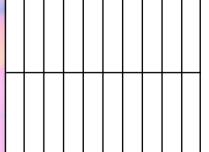
PIQUANTÉ PEPPERS 5.00 v

PORK CRACKLING 5.00

Fresh chilli & spring onion

JALAPEÑO & PARMESAN **DONUT 6.00**

House dough with smashed pretzel & bacon bit cheese fondue



START

Stuffed with cream cheese

PULLED BEEF ON BRIOCHE 9.00

Caramelised shredded beef, toasted brioche, heaped parmesan, chilli oil, chives

PANKO HALLOUMI 8.00 v

Chilli jam

SALT 'N' SHAKE **POTATOES 8.00 ∞**

Smashed potatoes, malt vinegar salt, garlic sauce **ULTIMATE BAO BUNS 8.75**

Umami mayo, cucumber, spring onion, lettuce, sriracha

CHOOSE FROM: Buttermilk chicken or plant-based goujons 🐨

NICE 'N' SPICY **FRIED CHICKEN 8.75**

Crispy coated fried chicken, sriracha mayo OR:

Plain buttermilk 8.25

CAULIFLOWER BITES 8.00 ₩

Tempura batter, nice 'n' spicy glaze, house pickled cucumber

TEMPURA PRAWN LOLLIPOPS 8.50

Vietnamese sweet chilli dip

CRISPY CHICKEN GYOZAS 8.25

Vietnamese sweet chilli dip

VEGETABLE DIM SUM 8.50 @ @

Crispy shredded leek, black rice & chilli sauce. Steamed SALT 'N' PEPPER **SQUID 8.75**

Miso mayo

CRISPY SHROOMS 8.00 ©

Miso mayo, crispy chilli oil

CUBANO PORK BON BONS 8.00

Cuban spiced pulled pork, pickled red onion, apple sauce

SHARE

ALCHEMY SHARER 26.50

Crispy buttermilk chicken, tempura prawns, edamame, cubano pork bon bons, vegetable dim sum, salt 'n' shake potatoes

PLANT SHARER 26.50 W

Crispy cauliflower bites, vegetable dim sum, edamame, salt & pepper plant-based goujons, salt 'n' shake potatoes, crispy shrooms

THE DUCK PANCAKES 14.50

Shredded duck, pancakes, crispy noodles hoisin sauce, house pickled cucumber

STICKY BEEF NACHOS 13.50

Rice cracker nachos, pulled beef, pickled red onion, fresh herbs, cheese sauce

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MAIN EVENT

TEMPURA FISH & CHIPS 17.75

Tempura hake, furikake fries, curry sauce, lemon, nori crushed peas & tartar sauce

CHICKEN KATSU CURRY 16.25

Panko chicken, rice paper crisp, radish, jasmine rice, house katsu sauce

CRISPY CURRIED FISH 19.50

Seasonal fish, coconut curry sauce, herb oil, snap peas, samphire, crispy noodles, jasmine rice

STEAK

Both with either peppercorn or secret truffle gravy

BLACK ANGUS RUMP 20.50

Teriyaki glaze served with chimichurri sauce

FILLET 29.50

Teriyaki glaze, crispy oyster mushroom with chimichurri sauce



CHICKEN IN A BASKET 15.75

Crispy buttermilk chicken, fries, slaw, maple & bourbon BBQ sauce

OR: Plant-based goujons
ADD: Nice 'n' spicy glaze 1.00

SALADS

KOREAN SUPERFOOD SALAD 14.25 S

Charred gochujang sweet potato, black & brown rice, barley, smacked cucumber, greens, edamame, torched nori

DUCK SALAD 14.75

Shredded hoisin duck, cucumber, pickled watermelon, butterhead lettuce, spring onions, rice paper crisp, sesame seeds

BANG BANG SALAD 12.00 SO

Asian style salad with carrot, cucumber, radish, lettuce, peanuts, sesame seeds, crispy shallots,
Vietnamese sweet chilli dressing

ADD: Chargrilled chicken 3.00

SMOKING BOARDS

SERVED ON A SIGNATURE HOT SMOKING SKILLET. BUILD IT FAJITA STYLE.

Slaw, guacamole, sour cream, cheese melt, grilled peppers & onion, cola glaze, tortillas

CHOOSE FROM:

- BEEF FILLET STEAK 22.75
- BBQ CHICKEN 17.25
- PLANT-BASED GOUJONS 17.25 v
- BBQ CHICKEN 17.23

- BBQ PORK 17.75

SIDES

SALT & PEPPER FRIES 5.50 ₩

HOUSE FRIES 4.50 ₩

LOADED TRUFFLE TATER TOTS 6.00

Shaved parmesan, truffle oil, garlic mayo

HISPI CABBAGE 5.00 v

Satay dressing, crispy chilli oil, peanut dust

HOUSE CHOPPED SALAD 4.00 ₩

ONION RINGS 5.00 ₪

SLAW 3.00 W

SAUCES 2.00

- O Katsu 🥪
- O Peppercorn
- O Secret Truffle Gravy
- O Nice 'n' Spicy v
- O Maple Bourbon BBQ VO Hot Honey Butter v

3 FOR 5.00

HANDHELDS

ALL SERVED WITH FRIES OR SALAD.

LEVEL UP YOUR FRIES -SALT & PEPPER +1.00

PANKO HALLOUMI FLATBREAD 12.75 v

Crispy chilli & sesame halloumi, green sauce, pickled red onion, gem lettuce, garlic mayo, flatbread wrap

FRENCH-DIP STEAK SANDWICH 16.00

Sliced beef fillet, cheese sauce, green peppers, burnt onions, American cheese, sweet mustard mayo, rocket. With secret truffle gravy & smoking rosemary

THE AFC FLATBREAD 12.75

Alchemist fried chicken, maple & bourbon BBQ sauce, gem lettuce, slaw, flatbread wrap

OR: Plant-based goujons 🥨

CHEESEBURGER 15.25

Short rib & chuck beef patties, American cheese, burnt onions, 'next level' burger sauce

ADD: Extra Patty 3.00

PLANTBURGER 15.75 🖘

Plant-based patty, Applewood cheese, burnt onions, 'next level' burger sauce

ADD: Extra Patty 3.00

HOT HONEY CHICKEN BURGER 15.75

Crispy-fried chicken thigh, pickles, sriracha mayo

CUBANO SANGUICH 15.75

Cuban spiced pulled pork, ham hock, dill pickle, cheese, crusty ciabatta

During a trip to Little Havana in Miami we found the most incredible Cubano 'sanguich' inspiring this hearty handheld

EXTRA TOPPINGS

Smoked Bacon 2.50 / American Cheese 1.50 V / Pickles 1.00 \mathscr{D} / Applewood Cheese 1.50 \mathscr{D} / Avocado 2.50 \mathscr{D}

TO FINISH

CHURROS 8.50 v

Loaded with caramel, served with warm chocolate sauce

GELATO 6.75 (3 SCOOPS)

Mango Ø, Chocolate Ø Blood Orange w. Vanilla V YUZU CHEESECAKE **CUP 7.50 v**

Buttered ginger biscuits, yuzu cream cheese, lemon curd, burnt white chocolate

CHOCOLATES 7.00 v

ENJOY A HANDCRAFTED SELECTION

SERVING 200 DEGREES COFFEE YOUR CHOICE ETHICALLY SOURCED **NEXT LEVEL CHOCOLATE BROWNIE 8.00 v**

Vanilla gelato, miso caramel. chocolate togarashi snap

Plant-based available 50

SMOKING ALCHEMIST TEAS 3.00 ©

Organic Rooibos, Earl Grey, Green Tea, Triple Mint or English Breakfast

CHOCOLATE COOKIE **S'MORES 9.00**

Soft warm cookies, vanilla gelato, torched marshmallow, freeze-dried raspberries, warm chocolate sauce

LIQUID DESSERT

THE ESPRESSO MARTINI 13.00 v

Ketel One Vodka, Mouse Kingdom Coffee, salted caramel, coffee, caramel caviar, chocolate

SMOKEY OLD FASHIONED 11.50 v

Buffalo Trace Bourbon, maple syrup, Jerry Thomas Bitters, smoke. The original. BRÛLÉE VOUS 11.00 v

Martell VS Brandy, Licor 43, creme brulee syrup, cream. Indulgent

THE IRISH 10.50 v

Jameson Whiskey, demerara, coffee, Bailey's foam, cinnamon, nutmeg, served hot SCREWBALL 11.00 v

Absolut Raspberry Vodka, Mouse Kingdom Blue, bubblegum, apple, lime, white choc cream foam

NEGRONI 11.00 v

Millers Gin, Martini Rubino, Campari

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EAT A MEAL GIVE A MEAL



The little purple icon within our menu represents our much loved partnership with Foodinate, a charity working to end food poverty by running a 'meal for a meal' initiative.

Every time you order vegetable dim sum, The Alchemist donates a hot meal to someone in need, within a 3 mile radius of this venue

We're proud to say that with your help, we have so far donated over 160,000 meals to those in need.

THEATRE SERVED

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