





THE ALCHEMIST

NIBBLES





ALLERGENS?

Capture the code with your phone camera to access allergen information for every drink & dish

NOCELLARA OLIVES 4.00 ve

EDAMAME BEANS 4,25 ve PADRON PEPPERS 4.25 ve PORK CRACKLING 4.25

FRESH BAKED SOURDOUGH 4.25

With miso butter v

A THEATRICAL START

CHORIZO & CHEDDAR DOUGHBALLS 4.75

Cheese level Your choice



PORK BON BONS 6.50

Crisp coated salt & pepper pulled pork

STEAMED PRAWN DUMPLINGS 7.25

Traditional Cantonese dumplings with soy

DUCK SPRING ROLLS 7.00

With hoisin

BAO BUNS

Cucumber, spring onion, kewpie mayo & chilli oil CHOOSE FROM | TEMPURA TENDERSTEM BROCCOLI 7.25 V

PULLED PORK 7.50

STARTERS & SHARING

TEMPURA PRAWN LOLLIPOPS 7.25

With sweet chilli

DUCK GYOZAS 7.00

Pan-fried with sweet chilli soy

VEGETABLE GYOZAS 6.75 ve

Pan-fried with sweet chilli soy

A Foodinate partnered dish that provides a hot meal to those in need.

> CALAMARI 7.50 With kewpie mayo

POPCORN CHICKEN 6.00

Cajun coated with Sriracha mayo

NACHOS 6.00 v

Cheese, salsa, guacamole, jalapeños & sour cream

CHICKEN WINGS 7.00

BBQ, salt & pepper or Frank's RedHot sauce

HOUMOUS 5.75 Ve, N

Flatbread & pomegranate seeds

HALLOUMI STICKS 6.50 v

Breaded with sweet mustard mayo

SHARER #1 23.00

Edamame beans, duck gyozas, tempura prawns & tenderstem broccoli, steamed prawn dumplings & pulled pork bao buns

SHARER #2 21.00 V, N

Flatbread, houmous, olives, padron peppers, tempura tenderstem broccoli bao buns, halloumi sticks & hot red bell peppers stuffed with feta

BURGERS

GLUTEN FREE BUNS AVAILABLE

CHEESEBURGER 12.50

With our 'next level' burger sauce ADD | AN EXTRA PATTY 3.50

PLANT BURGER 13.00 ve

Moving mountains® burger with our 'next level' burger sauce

CHARGRILLED HONEY & SRIRACHA CHICKEN 12.50

With coleslaw & Sriracha mayo

CAJUN BREADED HALLOUMI 12.50 v

With our 'next level' burger sauce

PHISH FINGER SANDWICH 9.75 ve

Moving mountains® 100% plant based fingers, lettuce & tartare in a potato bun

BUNS, BREADS & BEYOND

BOMBAY BUN 9.50 v

Spicy Bombay potatoes, cheese & pickled red onions in a potato bun

EXTRAS | BACON 2.00

SWISS CHEESE 1.50 V BLUE CHEESE 1.75 V / AVOCADO 2.50 Ve

HALLOUMI 2.00 V

CHEESESTEAK SANDWICH 12.75

Sautéed beef fillet strips with peppers, onions, double cheese & sweet mustard mayo

CAJUN CHICKEN WRAP 9.75

With BBQ sauce & coleslaw

SALT BEEF & PASTRAMI BAGEL 10.25

Swiss cheese, gherkins & mustard on a toasted bagel

ALL WITH FRIES OR SALAD

THE MAIN EVENT

LAMB RUMP & KOFTA 17.25 N

Lamb kebab with flatbread, houmous, pomegranate seeds, harissa yoghurt & fruity basmati rice

ALCHEMY FISH & CHIPS 13.25

EXTRAS

FRIES 3.75 Ve

SALT & PEPPER FRIES 4.25 Ve

SWEET POTATO FRIES 4.50 Ve

MIXED GREENS 3.75 Ve

COLESLAW 2.75 Ve

HOUSE Ve OR ROCKET SALAD 3.75 V

BOMBAY POTATOES 4.25 Ve

Black activated charcoal batter & crushed peas

Miso buttered, served with fries & either peppercorn or béarnaise sauce

STEAK CUTS

CHOOSE FROM | 70Z FILLET 28.50 OR 90Z RIB-EYE 22.50

PAN-FRIED SEABASS

14.75 / 19.75 Spicy Bombay potatoes,

yoghurt dressing & charred lime

A Foodinate partnered dish that provides a hot meal to those in need.

CHICKEN IN A BASKET 13.25

With fries, coleslaw & BBQ sauce

KATSU CURRY

Roasted kale & coconut rice

CHOOSE FROM | CHICKEN 13.25 OR CAULIFLOWER 12.25 ve

FAJITAS

Served smoking to the table on a hot skillet

CHOOSE FROM | CHICKEN 14.00

CAJUN CHICKEN 14.00 | BEEF FILLET STRIPS 14.75

LIGHTER PLATES TO SATISFY THE MIDDAY HUNGER OR JUST ENOUGH FOR THE EVENING CRAVE.

BASIL PESTO FUSILLI 12.25 V.N. Tenderstem broccoli, cherry tomatoes & crispy capers

BUDDHA BOWL 9.50 ve

Coconut rice, tenderstem broccoli, mango & pineapple salsa, soya beans, baked kale, pickled red onion & Sriracha sauce

ROASTED CAULIFLOWER SALAD 10.25 Ve, N Cauli greens, houmous, fruity rice & pomegranate seeds

BANG BANG SALAD 9.50 Ve, N

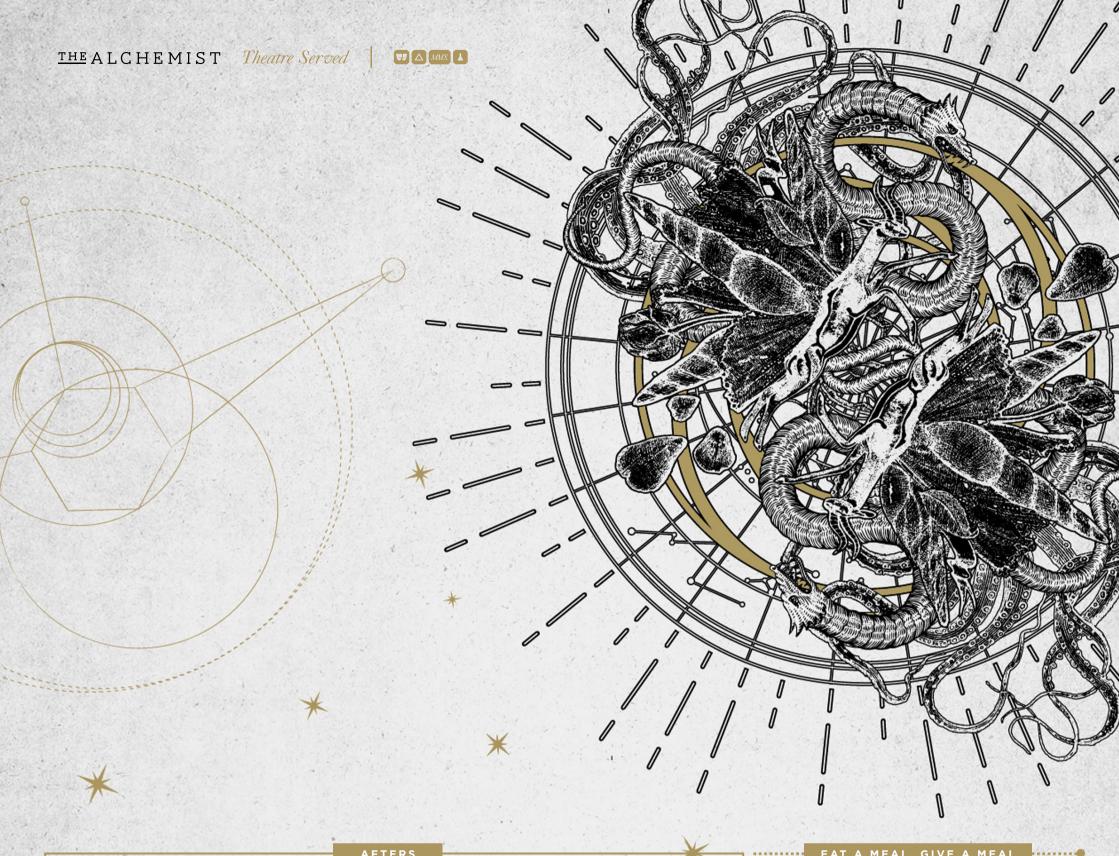
Asian style salad with carrot, cucumber, chilli, spring onion, peanuts and a sweet chilli satay sauce ADD | CHARGRILLED CHICKEN 3.25

CHICKEN CAESAR SALAD 13.25

Can't go wrong with a classic

0% fat. 100% charity

Thanks for chipping in.



AFTERS

COTTON CANDY BAKED ALASKA 7.25 v

Waffle, blood orange gelato, meringue & Grand Marnier. Boozy with fire

STICKY TOFFEE PUDDING 6.75 v

With vanilla gelato

SWEET GYOZAS 6.75 v

Crispy apple gyozas, chilled custard, apple & miso purée

CHURROS 7.00 v

Tossed in sugar, injected with caramel & served with hot fudge sauce

COFFEE & CHOCOLATES 5.75 V, N

ESPRESSO MARTINI & CHOCOLATES 12.00 V, N

Crafted by a local chocolatier with an Alchemist twist

CHOCOLATE BROWNIE 6.75 v

With vanilla gelato & hot fudge sauce

GELATO 3 SCOOPS 5.50

Bubblegum v, mango v_e , chocolate v, blood orange v_e , vanilla v

A roastery as meticulous about coffee as we are cocktails; enjoy your usual style, ethically sourced.

SMOKING ALCHEMIST TEAS 2.65

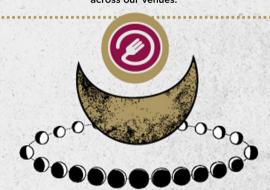
Organic Rooibos, Earl Grey, Green Tea, Triple Mint or **English Breakfast**

EAT A MEAL. GIVE A MEAL

The little purple icon on two dishes 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 our guests order the vegetable gyozas or pan-fried seabass, 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 65,000 meals to those in need across our venues.



COMMUNITY

Alchemy means making amazing transformations & that's the ethos behind our initiative - Currency of Kindness. We give staff the freedom to donate their time to support the local community by paying them to take time off to volunteer for charities in all our locations - over 700 hours per month.

We've also waged war on waste. The straws in our drinks are biodegradable, and the filtered water on your table means less glass to transport or recycle.

Plus, every Alchemist venue has a dedicated 'Green Keeper', an individual who looks to decrease our energy consumption by teaching their peers how to do better for our planet.

Follow our progress at:

THEALCHEMIST.UK.COM/COMMUNITY .



THE FULL ALCHEMIST 11.75

Smoked bacon, 2 eggs, farmhouse sausage, mushrooms, tomato, crispy hash brown bites, Bury black pudding & buttered sourdough toast

ROAST SQUASH HASH SPICY CHORIZO OR HALLOUMI 9.75 V

Harissa roasted squash, new potatoes, red pepper, spring onion, sweetcorn, spinach & poached egg

PANCAKE STACK

WITH | yoghurt, mango, pineapple & blueberries 7.75 Ve WITH] smoked bacon & maple syrup 8.75

WINGS & WAFFLES 8.75

Maple mustard glazed chicken wings, pork crackling & toasted waffles

AVOCADO & SQUASH ON TOAST 8.50 Ve. N

Toasted ciabatta with smashed avocado. spicy harissa squash, cherry tomatoes, chilli & red pepper sauce

SCRAMBLED EGGS ON TOAST 6.25 V

Scrambled eggs on buttered sourdough toast

THE HANGOVER FIX

BREAKFAST BURRITO 8.75

Eggs, smoked bacon, cheese, crispy mini hash browns & Rubies* ketchup *Sustainably made using surplus fruit & veg

VEGGIE BENEDICT 8.50 V

Kale, tenderstem broccoli, crispy shallots, poached egg & hollandaise on a toasted bagel

SALT BEEF BENEDICT 10.25

Salt beef, smoked pastrami, gherkins, hollandaise & poached egg on a toasted bagel

INVISIBLE CHIPS 3.75

0% fat. 100% charity

Thanks for chipping in.

EXTRAS

SMOKED BACON 1.75

SAUSAGE 2.00

EGG 1.00 V

HALLOUMI 2.00 V

AVOCADO 2.50 Ve

CRISPY MINI HASH BITES 2.00 V

BLACK PUDDING 2.25

HOT INFUSIONS

A roastery as meticulous about coffee as we are cocktails; enjoy your usual style, ethically sourced.

SMOKING ALCHEMIST TEAS 2.65

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

ALLERGENS?

Capture the code with your phone camera to access allergen information for every drink & dish.

BRUNCH COCKTAILS

AS	APEROL SPRITZ APEROL, PROSECCO, SODA, ORANGE.	9
Es	ESPRESSO MARTINI KETEL ONE VODKA, FAIR CAFÉ LIQUEUR, ESPRESSO.	9.25
Bm	BLOODY MARY GARLIC INFUSED KETEL ONE VODKA, BIG TOM TOMATO JUICE, LEMON, TOBASCO, WORCESTER SAUCE, SALT & PEPPER.	9



100% of gratuities & service charge go to the team in this venue. Zero is taken by the company. A discretionary 10% service will be charged on tables of 6 or more. In London, 12.5% service will be charged on all tables

KEY | Ve - Vegan | V - Vegetarian | N - Nuts