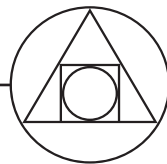


# NIBBLE



**SALT & PEPPER  
EDAMAME BEANS 5.25** 

**PIQUANTÉ PEPPERS 5.25** **V**

Stuffed with cream cheese

**JALAPEÑO & PARMESAN  
DONUT 6.25**

House dough with smashed pretzel  
& bacon bit cheese fondue

**SALT 'N' SHAKE  
POTATOES 8.25** 

Smashed potatoes, malt vinegar  
salt house garlic sauce

**NICE 'N' SPICY  
FRIED CHICKEN 9.00**

OR:

Plain buttermilk 8.50

**PANKO HALLOUMI 8.25** **V**

**CHURROS 8.75** **V**

Loaded with caramel, served  
with warm chocolate sauce

**COFFEE & CHOCOLATES 7.25** **V**

**TEMPURA PRAWN  
LOLLIPOPS 8.75**

**LOADED TRUFFLE  
TATER TOTS 6.25**

Shaved parmesan, truffle oil, garlic mayo

**CUBANO PORK  
BON BONS 8.25**

Cuban spiced pulled pork,  
pickled red onion, apple sauce

**CRISPY SHROOMS 8.25** 

**PORK CRACKLING 5.25**

**SALT & PEPPER FRIES 5.75** 

**ONION RINGS 5.25** 

**HOUSE FRIES 4.75** 

**NEXT LEVEL CHOCOLATE  
BROWNIE 8.25** **V**

Vanilla gelato, miso caramel, chocolate,  
togarashi snap

Plant-based available

## ALLERGENS & CALORIES



We take every care & attention to identify the allergens that are in our ingredients, but we cannot guarantee that our dishes are 100% allergen free due to the risk of cross contamination of trace allergens during cooking & preparation processes. This includes items that are cooked in our deep fat fryers where allergenic ingredients have also been cooked, please ask a member of our team for more details.

## KEY

 Plant-Based | **V** - Vegetarian

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.