

BREAKFAST & BRUNCH

MAPLE BACON PANCAKES 12.75

Pancakes, smoked bacon, fried eggs, maple syrup

BREAKFAST BURRITO 11.25

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

*Sustainably made using surplus fruit & veg

SUPERFOOD CIABATTA 11.75

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

YOGHURT & GRANOLA 8.25 V

Greek yoghurt, granola, candied pecans, strawberries

BEANS & PARMESAN ON TOAST 10.25

Baked beans with fresh parmesan on buttered sourdough toast

CHICKEN & WAFFLES 12.75

Maple glazed fried chicken, pineapple, toasted waffles

OR: Plant-based goujons V

FRENCH TOAST 10.75 V

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


SAUSAGE OR BACON BAP 8.25

With chilli jam

ADD: Fried egg 1.50

SMASHED POTATOES & SUNNY EGGS 11.25 V

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

OR: Plant-based 

THE FULL FLEXIMIST 13.75 V

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

THE FULL ALCHEMIST 14.00

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

SCRAMBLED EGGS ON TOAST 10.25

Scrambled eggs on buttered sourdough toast

THE HANGOVER KILLER



THE LOADED BAP 11.25

Sausage patty, hash brown, fried egg, double cheese hot sauce

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 
- Halloumi 2.25 V
- Egg 1.50 V
- Avocado 2.50 

DRINKS

APEROL SPRITZ 12.00

Aperol, prosecco, soda, orange

MIMOSA 11.00

The Alchemist prosecco, orange juice

THE ESPRESSO MARTINI 13.50 V

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

BLOODY MARY 11.50

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

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

COFFEE & CHOCOLATES 7.25 V

Enjoy a handcrafted selection

SMOKING ALCHEMIST TEAS 3.25

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

ALLERGENS & CALORIES



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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.

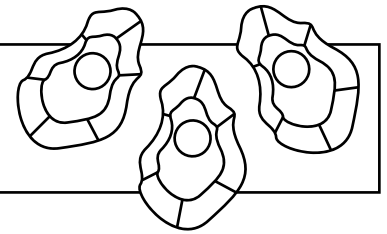
START YOUR JOURNEY WITH A BANG – A LIQUID MORSEL SERVED ON A BED OF ICE

COSMIC OYSTER 6.00

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

APERITIVO OYSTER 6.00

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



NIBBLE

**SALT & PEPPER
EDAMAME BEANS 5.25**

PORK CRACKLING 5.25

Fresh chilli & spring onion

**JALAPEÑO & PARMESAN
DONUT 6.25**

House dough with smashed pretzel
& bacon bit cheese fondue

PIQUANTÉ PEPPERS 5.25 **V**

Stuffed with cream cheese

START

**PULLED BEEF
ON BRIOCHE 9.25**

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

**ULTIMATE
BAO BUNS 9.00**

Umami mayo, cucumber,
spring onion, lettuce, sriracha

**TEMPURA PRAWN
LOLLIPOPS 8.75**

Vietnamese sweet chilli dip

**SALT 'N' PEPPER
SQUID 9.00**

Miso mayo

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

Chilli jam

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

Crispy coated fried chicken, sriracha mayo

**CRISPY CHICKEN
GYOZAS 8.50**

Vietnamese sweet chilli dip

**CRISPY
SHROOMS 8.25**

Miso mayo, crispy chilli oil

**SALT 'N' SHAKE
POTATOES 8.25**

Smashed potatoes,
malt vinegar salt, garlic sauce

**CAULIFLOWER
BITES 8.25**

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

**VEGETABLE
DIM SUM 8.75**

Crispy shredded leek,
black rice & chilli sauce. Steamed

**CUBANO PORK
BON BONS 8.25**

Cuban spiced pulled pork,
pickled red onion, apple sauce

SHARE

ALCHEMY SHARER 27.50

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

PLANT SHARER 27.50

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

THE DUCK PANCAKES 14.75

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

STICKY BEEF NACHOS 13.75

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

KEY - Plant-Based **V** - Vegetarian

ALLERGENS & CALORIES

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MAIN EVENT

TEMPURA FISH & CHIPS 18.25

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

CHICKEN KATSU CURRY 16.75

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

CRISPY CURRIED FISH 20.00

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 22.00

Teriyaki glaze served with chimichurri sauce

FILLET 30.00

Teriyaki glaze, crispy oyster mushroom with chimichurri sauce



CHICKEN IN A BASKET 16.25

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

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

SALADS

KOREAN SUPERFOOD SALAD 14.75

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

DUCK SALAD 15.25

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

BANG BANG SALAD 12.50

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 23.25
- BBQ CHICKEN 17.75
- PLANT-BASED GOUJONS 17.75 v
- BBQ PORK 18.25

SIDES

SALT & PEPPER FRIES 5.75

HOUSE FRIES 4.75

LOADED TRUFFLE TATER TOTS 6.25

Shaved parmesan, truffle oil, garlic mayo

HISPI CABBAGE 5.25 v

Satay dressing, crispy chilli oil, peanut dust

HOUSE CHOPPED SALAD 4.25

ONION RINGS 5.25

SLAW 3.25

SAUCES 2.00

- Katsu
- Secret Truffle Gravy
- Maple Bourbon BBQ
- Peppercorn
- Nice 'n' Spicy v
- 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 13.25 v

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

FRENCH-DIP STEAK SANDWICH 16.50

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

THE AFC FLATBREAD 13.25

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

OR: Plant-based goujons

CHEESEBURGER 15.75

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

ADD: Extra Patty 3.00

PLANTBURGER 16.25

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

ADD: Extra Patty 3.00

HOT HONEY CHICKEN BURGER 16.25

Crispy-fried chicken thigh, pickles, sriracha mayo

CUBANO SANGUICH 16.25

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 / Applewood Cheese 1.50 / Avocado 2.50

TO FINISH

CHURROS 8.75 v

Loaded with caramel, served with warm chocolate sauce

YUZU CHEESECAKE CUP 7.75 v

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

NEXT LEVEL CHOCOLATE BROWNIE 8.25 v

Vanilla gelato, miso caramel, chocolate togarashi snap

Plant-based available 🌿

CHOCOLATE COOKIE S'MORES 9.25

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

GELATO 7.00 (3 SCOOPS)

Mango 🌿, Chocolate 🌿
Blood Orange 🌿, Vanilla v

COFFEE & CHOCOLATES 7.25 v

ENJOY A HANDCRAFTED SELECTION

SERVING 200 DEGREES COFFEE
YOUR CHOICE ETHICALLY SOURCED

SMOKING ALCHEMIST TEAS 3.25 🌿

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

LIQUID DESSERT

THE ESPRESSO MARTINI 13.50 v

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

BRÛLÉE VOUS 12.00 v

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

SCREWBALL 12.00 v

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

SMOKEY OLD FASHIONED 12.50 v

Buffalo Trace Bourbon, maple syrup, Jerry Thomas Bitters, smoke. The original.

THE IRISH 11.50 v

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

NEGRONI 12.00 v

Millers Gin, Martini Rubino, Campari

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EAT A MEAL GIVE A MEAL 🍷

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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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