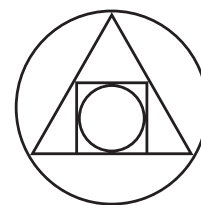


SOIRÉE MENU



£45 PER PERSON

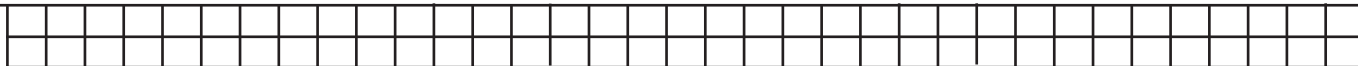


NIBBLE

**SALT & PEPPER
EDAMAME BEANS** ♻️

PORK CRACKLING
Fresh chilli & spring onion

START



**PULLED BEEF
ON BRIOCHE**

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

**NICE 'N' SPICY
FRIED CHICKEN**

Crispy coated fried chicken, sriracha mayo
OR: Plain buttermilk

**VEGETABLE
DIM SUM** ♻️

Crispy shredded leek, black rice & chilli sauce. Steamed

**SALT 'N' PEPPER
SQUID**

Miso mayo

MAIN EVENT



**CHICKEN IN
A BASKET**

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

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

**CRISPY
CURRIED FISH**

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

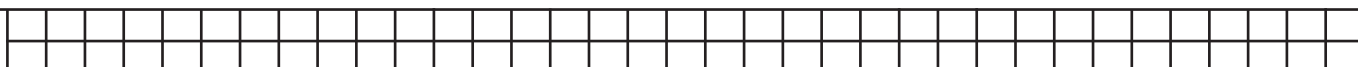
**BLACK ANGUS
RUMP STEAK +£5**

Teriyaki glaze served with chimichurri sauce & fries and either peppercorn or secret truffle gravy

**KOREAN SUPERFOOD
SALAD** ♻️

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

TO FINISH



YUZU CHEESECAKE CUP V

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

CHOCOLATE COOKIE S'MORES

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

NEXT LEVEL CHOCOLATE BROWNIE V

Vanilla gelato, miso caramel, chocolate togarashi snap

Plant-based available ♻️



THEATRE SERVED

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.



ALLERGENS & CALORIES

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

KEY

♻️ - Plant-Based
V - Vegetarian

SOIRÉE

