SOIRÉE MENU



£40 PER PERSON

NIBBLE

SALT & PEPPER EDAMAME BEANS ™ PORK CRACKLING

Fresh chilli & spring onion

START

CRISPY CHICKEN GYOZAS

Vietnamese sweet chilli dip

CUBANO PORK BON BONS

Cuban spiced pulled pork, pickled red onion, apple sauce

CAULIFLOWER BITES

Tempura batter, nice 'n' spicy glaze, house pickled cucumber Vietnamese sweet chilli dip

SALT 'N' PEPPER SQUID

Miso mayo

MAIN EVENT

PLANT BURGER 🖘

Plant-based patty,
Applewood cheese, burnt onions,
'next level' burger sauce.
With fries or salad

ADD: Extra Patty 3.00

TEMPURA FISH & CHIPS

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

CHICKEN KATSU CURRY

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

CUBANO SANGUICH

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

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

GELATO (3 SCOOPS)

Mango ♥, Chocolate ♥,
Blood Orange ♥, Vanilla V

NEXT LEVEL CHOCOLATE BROWNIE v

Vanilla gelato, miso caramel, chocolate togarashi snap



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

		<u>SOIRÉE</u>