

2024 XXX ALCHEMIST

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FESTIVE MENU



SERVING EVERYDAY

3 COURSES £45

EXTRA EXPERIENCE £67.50

3 COURSES, 2 COCKTAILS

GO EXTRA WITH A LIQUID LIVENER ON ARRIVAL,
ALL 3 COURSES AND A SIGNATURE FESTIVE COCKTAIL

START

PANKO PULLED BEEF

Brown butter & miso cauliflower, wasabi emulsion, shimeji mushrooms & green oil

DRUNKEN DUMPLINGS

Vegetable gyoza, radish, charred corn, crispy leek, house broth

WHIPPED FETA

Candied pecans, mandarin, radish, avocado, flatbread bites

CHEDDAR X SHRIMP TOASTIE

Furikake seasoning, chives, house chilli jam

MAIN EVENT

TURKEY IN A BASKET

Crispy buttermilk turkey, ham hock bon bon, festive seasoned fries, slaw & aromatic jus

RIBEYE STEAK (£5 SUPPLEMENT)

8oz cut, brown butter & miso cauliflower, umami seasoning, smoked hispi, burnt onion petal, potato gratin & aromatic jus

CRISPY SEA BREAM

Aromatic lobster & tom yum sauce, crispy noodles, greens, furikake

GARLIC & SOY BAKED AUBERGINE

Charred sweet potato, coconut curry sauce, black garlic & sesame oil, black puffed rice, crispy leek, greens, togarashi, rice


PLANT-BASED BASKET

Plant-based goujons, festive seasoning, fries, slaw & aromatic jus

TABLE EXTRAS

- GARLIC ROAST POTATOES WITH HONEY & PARMESAN
- SMOKED HISPI CABBAGE 

TO SHARE. CROWD PLEASERS FOR THE ULTIMATE FESTIVE FEAST - £6 EACH

- HAM HOCK BON BONS
- FESTIVE FRIES 
- PIGS IN BLANKETS

TO FINISH

WHISKEY PANNA COTTA





White chocolate & malt, salted biscuit, caramel brittle & whiskey syrup

NEXT LEVEL CHOCOLATE BROWNIE

Burnt white chocolate, raspberry crumb, vanilla gelato & miso caramel

Plant-based available 

GELATO (3 SCOOPS)



Mango , Chocolate , Blood Orange , Vanilla 

ALLERGENS & CALORIES



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

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.