A LIQUID START

COSMIC OYSTER 5.50

Bombay presse gin, limoncello, yuzu, citrus, disco blue, passionfruit pearls.

APERITIVO OYSTER 5.50

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

APERI-ZERO OYSTER 5.50

Non Alc Aperitif, bergamot, citrus, disco grenadine, passionfruit pearls. 0.0% ABV.

A MINI COCKTAIL SERVED ON A BED OF ICE >>>>>>





KEY 🛛 🕫 - Plant-Based V - Vegetarian

➡ See that little icon next to the vegetable gyozas? That means when you order them, we donate a meal to someone in need. It's a small choice that makes a big difference. You can check out all the local initiatives we support on our website

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.



SCAN THE QR FOR ALLERGENS & CALORIES

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

LARGE PLATES

TEMPURA FISH & CHIPS 18.00

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

KATSU CURRY 16.00

Panko crumb, house katsu sauce, jasmine rice

O CHICKEN

O CRISPY SMOKED TOFU SI

STEAK & CHIPS 30.00

British Rib-Eye. 30-day aged, soy caramel glaze, fries & choice of sauce

LOBSTER MAC & CHEESE 18.00

Lobster, crayfish, 3 cheese sauce, truffle dust, crispy panko & shallot crumb

COCONUT TOFU CURRY 16.00 90

Smoked Tofoo, sautéed vegetables, coconut curry sauce, furikake rice

CRISPY CURRIED FISH 19.50

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

BANG BANG SALAD 12.75 S

Asian style salad with carrot, cucumber, radish, lettuce, peanuts, sesame seeds, crispy shallots, Vietnamese sweet chilli dressing

ADD: Chargrilled chicken 3.00 OR: Smoked tofu 3.00 SØ

XO CAESAR SALAD 12.00

Chopped lettuce, sesame croutons, parmesan, miso mayo, XO sauce

ADD: Chargrilled chicken 3.00 OR: Smoked tofu 3.00 SØ



CHICKEN IN A **BASKET 16.00**

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

> OR: Plant-based goujons 🐨 ADD: Nice & spicy glaze 1.00

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

- O BEEF FILLET STEAK 23.00
- **O BBQ PORK 18.00**
- O BBQ CHICKEN 17.50
- O PLANT-BASED **GOUJONS 17.50** v

HANDHELDS

THE AFC FLATBREAD 13.00

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

OR: Plant-based goujons 🧐

DUCK WRAP 15.50

Lettuce, pickled cucumber, Hoisin sauce

PANKO HALLOUMI FLATBREAD 12.50 v

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

CHICKEN BURGER 15.50

cornflake crumb, crispy onions, dill pickle. Alchemist sweet hot sauce

FRENCH-DIP STEAK

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

PLANT BURGER 13.50 9

smoked Applewood cheese, onions,

ADD: Extra patty 3.00

CHEESEBURGER 15.50

DUCK SALAD 14.75

Shredded hoisin duck, cucumber, pickled

onions, crispy rice noodles, sesame seeds

watermelon, butterhead lettuce, spring

Smashed beef patties, American cheese, onions, dill pickle, house burger sauce

CUBANO SANGUICH 15,50

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

'sanguich' inspiring this hearty handheld

ALL SERVED WITH FRIES OR SALAD >>> LEVEL UP YOUR FRIES - SALT & PEPPER + 1.00

EXTRA TOPPINGS

Smoked Bacon 2.50 / American Cheese 1.50 V / Pickles 1.00 🖤 / Applewood Cheese 1.50 🖤 / Avocado 2.50 🖤

S		SAUCES 2.00 OR 3 FOR 5.00			
1	MAC & CHEESE 5.00 v	LOADED TRUFFLE	ONION RINGS 5.00 S		
	3 cheese, crispy shallot, truffle	TATER TOTS 6.25	HOUSE FRIES 4.75 1	Katsu 🛷	Peppercorn v
		Shaved parmesan, truffle oil, garlic mayo			
			SLAW 3.00 🕫	Secret Truffle Gravy	Nice & Spicy @
	EGG FRIED RICE 6.00 v	SALT & PEPPER	HOUSE CHOPPED SALAD 4.00 %		
	Sautéed vegetables, torched pineapple, peanut crumb	FRIES 5.75 %		Maple Bourbon BBQ 🧐	Sriracha Hollandaise v

Buttermilk chicken thigh, crispy

SANDWICH 15.75

ADD: Extra patty 3.00

Moving Mountains beef patty, dill pickle, house burger sauce

During a trip to Little Havana in Miami we found the most incredible Cubano





ALLERG	ENS & CALORIES	DINE & DONATE	THEATRE SERVED
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	fryers where allergenic ingredients have also been cooked, please ask a member of our team for more details.		KEY ∞ - Plant-Based V - Vegetarian

