



BREAKFAST & BRUNCH

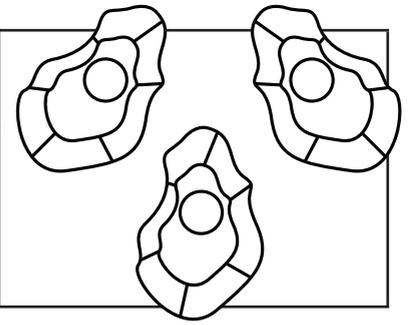
<p>BREAKFAST BURRITO 10.50 Eggs, smoked bacon, cheese, crispy mini hash browns & Rubies in the rubble* ketchup <small>*Sustainably made using surplus fruit & veg</small></p> <p>THE FULL ALCHEMIST 13.50 Smoked bacon, 2 eggs, farmhouse sausage, mushroom, tomato, baked beans, sourdough toast</p>	<p>CHICKEN & WAFFLES 12.00 Maple glazed fried chicken, pineapple, toasted waffles OR: Plant-based goujons V</p> <p>THE FULL FLEXIMIST 13.50 V Spinach, 2 eggs, tomato, hashbrown bites, halloumi, baked beans, mushroom, sourdough toast OR: Plant-based Spinach, avocado, tomato, hashbrown bites, crispy smoked tofu, baked beans, mushroom, sourdough toast</p>	<p>FRENCH TOAST 10.00 V Maple butter, vanilla brioche, candied pecans, vanilla ice cream, strawberries</p> <p>SMASHED POTATOES & SUNNY EGGS 10.50 V Crispy smashed potatoes, fried eggs, cherry tomatoes, spinach, green sauce, pickled red onions OR: Plant-based </p>	<p>THE HANGOVER KILLER</p> <p>THE LOADED BAP 10.50 Sausage patty, hash brown, fried egg, double cheese hot sauce OR: Veggie sausage patty V ADD: Extra patty 3.00</p>						
<p>EGGS BENEDICT Poached eggs on brioche served with:</p> <p>HAM HOCK 11.50 Sriracha hollandaise, crispy shallots</p> <p>FLORENTINE 11.50 V Buttered spinach, tomatoes, sriracha hollandaise</p>	<p>MAPLE BACON PANCAKES 12.00 Pancakes, smoked bacon, fried eggs, maple syrup</p> <p>YOGHURT & GRANOLA 8.00 V Greek yoghurt, granola, candied pecans, strawberries</p>	<p>SCRAMBLED EGGS ON TOAST 9.50 V Scrambled eggs on buttered sourdough toast</p> <p>BEANS & PARMESAN ON TOAST 9.50 V Baked beans with fresh parmesan on buttered sourdough toast</p>	<p>A LITTLE EXTRA</p> <table border="1"> <tr> <td>SMOKED BACON 2.50</td> <td>HALLOUMI 2.25 V</td> </tr> <tr> <td>SAUSAGE 2.50</td> <td>EGG 1.50 V</td> </tr> <tr> <td>MINI HASH BITES 2.50 </td> <td>AVOCADO 2.50 </td> </tr> </table>	SMOKED BACON 2.50	HALLOUMI 2.25 V	SAUSAGE 2.50	EGG 1.50 V	MINI HASH BITES 2.50	AVOCADO 2.50
SMOKED BACON 2.50	HALLOUMI 2.25 V								
SAUSAGE 2.50	EGG 1.50 V								
MINI HASH BITES 2.50	AVOCADO 2.50								

DRINKS

<p>WHITE CHOCOLATE & MINT FRAPPE 6.50 V</p> <p>TUMERIC & SPICY MANGO LATTE 5.50 V</p> <p>ICED BLUEBERRY & MATCHA LATTE 6.50 V</p> <p>SMOKING ALCHEMIST TEAS 3.75 Organic Rooibos, Earl Grey, Green Tea, Triple Mint or English Breakfast</p>	<p>ULTIMATE HOT CHOCOLATE 6.50 V</p> <p>MATCHA & GINGER LATTE 5.50 V</p> <p>COFFEE & CHOCOLATES 6.75 V Enjoy a handcrafted selection Serving 200 degrees coffee. Enjoy your usual style. Ethically sourced. Oat Milk Available</p>	<p>ULTIMATE RASPBERRY WHITE HOT CHOCOLATE 7.00 V</p>	<p>ALLERGENS & CALORIES</p> <div data-bbox="1665 1471 1808 1614" data-label="Image"> </div> <p>Capture the code with your phone camera to access calorie & allergen information for each menu item.</p> <p>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.</p>
<p>KEY Plant-Based V - Vegetarian</p> <p>The Alchemist has always taken great pride in the service we offer to our guests, and in the extraordinary efforts our teams make every day. That's why we have <u>always</u> ensured that any discretionary service charges or gratuities that are paid by you, go directly & completely, to the team in this venue.</p>			

A LIQUID START

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



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.

SNACKS

SALT & PEPPER EDAMAME BEANS 5.00

PORK CRACKLING 5.00

CHORIZO & CHEDDAR DOUGHBALLS 6.00

Cheese level > your choice

PIQUANTÉ PEPPERS 5.00 v

Fried in breadcrumbs & stuffed with cream cheese

GUINNESS RAREBIT 8.00 v

Toasted sourdough, cheese melt, house chilli jam

SMALL PLATES

CRISPY GYOZAS 8.50

Vietnamese sweet chilli dip

- CHICKEN
- VEGETABLE  

CAULIFLOWER BITES 8.25

Tempura batter, nice & spicy glaze, house pickled cucumber

NICE & SPICY FRIED CHICKEN 9.25

Crispy coated fried chicken, sriracha mayo

OR: Plain buttermilk 8.75

PULLED BEEF ON BRIOCHE 9.25

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

ULTIMATE BAO BUNS 9.25

Umami mayo, cucumber, spring onion, lettuce, sriracha

CHOOSE FROM:

- BUTTERMILK CHICKEN
- PLANT-BASED GOUJONS 

SALT & SHAKE POTATOES 8.25

Smashed potatoes, malt vinegar salt, garlic sauce

TEMPURA PRAWN LOLLIPOPS 8.75

Vietnamese sweet chilli dip

CRISPY SHROOMS 8.25

Miso mayo, crispy chilli oil

SHARERS

ALCHEMY SHARER 27.00

Crispy buttermilk chicken, tempura prawns, edamame, Guinness rarebit topped sourdough, vegetable gyozas, salt & shake potatoes

PLANT SHARER 27.00

Crispy cauliflower bites, vegetable gyozas, edamame, salt & pepper plant-based goujons, salt & shake potatoes, crispy shrooms

THE DUCK PANCAKES 15.00

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

TOSTADAS

2 x served with Alchemist sweet hot sauce

HOT HONEY PORK 8.50

Pork belly, pink onions, torched pineapple

CHILLI & LIME TOFU 8.50

Smoked Tofoo, guacamole, tomato salsa, pickled red onions

KEY  - Plant-Based v - Vegetarian

 The little purple icon within our menu represents our much loved partnership with Foodinate, a charity working to end food poverty by running a 'meal for a meal' initiative. Every time you order vegetable gyozas, The Alchemist donates a hot meal to someone in need, within a 3 mile radius of this venue.

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

- CHICKEN
- CRISPY SMOKED TOFU 

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

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

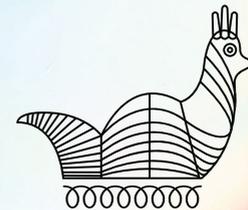
Asian style salad with carrot, cucumber, radish, lettuce, peanuts, sesame seeds, crispy shallots, Vietnamese sweet chilli dressing

ADD: Chargrilled chicken 3.00
OR: Smoked tofu 3.00 

CAESAR SALAD 12.00

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

ADD: Chargrilled chicken 3.00
OR: Smoked tofu 3.00 



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

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

DUCK SALAD 14.75

Shredded hoisin duck, cucumber, pickled watermelon, butterhead lettuce, spring onions, crispy rice noodles, sesame seeds

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

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

CHICKEN BURGER 15.50

Buttermilk chicken thigh, crispy cornflake crumb, crispy onions, dill pickle, Alchemist sweet hot sauce

FRENCH-DIP STEAK SANDWICH 15.75

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

Moving Mountains beef patty, smoked Applewood cheese, onions, dill pickle, house burger sauce

ADD: Extra patty 3.00

CHEESEBURGER 15.50

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

ADD: Extra patty 3.00

CUBANO SANGUICH 15.50

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

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

EXTRA TOPPINGS Smoked Bacon 2.50 / American Cheese 1.50  / Pickles 1.00  / Applewood Cheese 1.50  / Avocado 2.50 

SIDES

MAC & CHEESE 5.00

3 cheese, crispy shallot, truffle

EGG FRIED RICE 6.00

Sautéed vegetables, torched pineapple, peanut crumb

LOADED TRUFFLE TATER TOTS 6.25

Shaved parmesan, truffle oil, garlic mayo

SALT & PEPPER FRIES 5.75

ONION RINGS 5.00

HOUSE FRIES 4.75

SLAW 3.00

HOUSE CHOPPED SALAD 4.00

SAUCES 2.00 OR 3 FOR 5.00

Katsu 

Peppercorn 

Secret Truffle Gravy

Nice & Spicy 

Maple Bourbon BBQ 

Sriracha Hollandaise 

TO FINISH

CHURROS 8.50 v

Loaded with caramel, served with warm chocolate sauce

NEXT LEVEL CHOCOLATE BROWNIE 8.00 v

Vanilla gelato, miso caramel, chocolate togarashi snap

Plant-based available 

GELATO 6.75 (3 SCOOPS)

Mango  / Chocolate 
Blood Orange  / Vanilla v

WHITE CHOC CHEESECAKE CUP 8.00 v

Buttered biscuit base, lemon curd, burnt white chocolate, passionfruit pearls

CHOCOLATE COOKIE S'MORES 9.00 v

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

DRINKS

ICED BLUEBERRY & MATCHA LATTE 6.50 v

MATCHA & GINGER LATTE 5.50 v

TUMERIC & SPICY MANGO LATTE 5.50 v

WHITE CHOCOLATE & MINT FRAPPE 6.50 v

ULTIMATE HOT CHOCOLATE 6.50 v

ULTIMATE RASPBERRY WHITE HOT CHOCOLATE 7.00 v

SMOKING ALCHEMIST TEAS 3.75

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

* Oat milk available

COFFEE & CHOCOLATES 6.75 v

Enjoy a handcrafted selection

SERVING 200 DEGREES COFFEE
YOUR CHOICE ETHICALLY SOURCED

ESPRESSO

LATTE

AMERICANO

FLAT WHITE

CAPPUCCINO

ALLERGENS & CALORIES



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

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.

v1

EAT A MEAL GIVE A MEAL

The little purple icon within our menu represents our much loved partnership with Foodinade, a charity working to end food poverty by running a 'meal for a meal' initiative.

Every time you order vegetable gyozas, 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 170,000 meals to those in need.

THEATRE SERVED

The Alchemist has always taken great pride in the service we offer to our guests, and in the extraordinary efforts our teams make every day. That's why we have always ensured that any discretionary service charges or gratuities that are paid by you, go directly & completely, to the team in this venue.

KEY  - Plant-Based v - Vegetarian

