


## NIBBLES

**SALT & PEPPER EDAMAME BEANS** 4.50 

**NORI CRISPS** - Lightly coated crispy seaweed, Vietnamese sweet chilli dip 4.00 

**PORK CRACKLING** - Fresh chilli & spring onion 4.50

**CHORIZO & CHEDDAR DOUGHBALLS** - Cheese level. Your choice 5.25

**NOCELLARA OLIVES** 4.00 

**PADRON PEPPERS** - Dusted with shichimi 4.75 

**APPLEWOOD CHEESE CRISPS** 3.75 

## STARTERS

**CHICKEN WINGS** - **CHOOSE FROM:**  
Salt & Pepper 7.50 Or Korean Fried Gochujang 7.50

**CRISPY BAO BUNS** - Miso mayo, spring onion, cucumber, lettuce, fresh chilli  
**CHOOSE FROM:** Shredded Plant-based Duck 8.50   
Or Tempura Tenderstem Broccoli 8.00 

**DUCK SPRING ROLLS** - Hoisin dip 7.75

**PORK BON BONS** - Crispy pulled pork, Sriracha mayo 7.00

**TEMPURA PRAWN LOLLIPOPS** -  
Vietnamese sweet chilli dip 7.50

**PAN-FRIED GYOZA** - Vietnamese sweet chilli dip  
**CHOOSE FROM:** Vegetable 7.25  Or Chicken 7.50   
A Foodinate partnered dish that provides a hot meal to those in need.

**CRISPY BUTTERMILK CHICKEN** - Secret crispy coating, Sriracha mayo 7.50

**SALT & PEPPER SQUID** - Miso mayo 8.00

**PLANT-BASED BITES** 7.50  
**CHOOSE FROM:** Salt & Pepper  Or Korean Gochujang 

**CRISPY FRIED HALLOUMI STIX** -  
Sweet mustard mayo 7.00 

**ELECTRIC PINK SALMON** - Beetroot cured salmon, wasabi mayo, crispy noodles, yuzu dressing 9.75

**CRISPY SHROOMS** - Miso mayo, crispy chilli oil 7.00 

**YAKITORI CHILLI BBQ CHICKEN** - Padron peppers, kimchi slaw, yuzu miso mayo, crispy chilli oil, served on a mini grill 9.50

## SHARERS

**ALCHEMY SHARER** - Crispy buttermilk chicken, tempura prawns, edamame, salt & pepper chicken wings, vegetable gyoza, padron peppers 26.50

## THE MAIN EVENT

**KATSU CURRY** - Nori crisps, radish, jasmine rice, house-made katsu sauce **CHOOSE FROM PANKO CRUMBED:**  
Chicken 15.25 Or Roasted Miso Cauliflower 14.25 

**ALCHEMY FISH & CHIPS** - Sustainably caught haddock in a black activated charcoal batter, mushy peas, tartare sauce, curry sauce 15.50

**CRISPY CURRIED FISH** - Seasonal fish, coconut curry sauce, herb oil, snap peas, samphire, crispy noodles, jasmine rice 18.50

**CHICKEN IN A BASKET** - Crispy buttermilk chicken, fries, coleslaw, hickory BBQ sauce 14.75  
**ADD | Truffle Gravy For 2.25**

**9OZ RIB-EYE STEAK** - Miso butter, fries.  
Choose truffle gravy, béarnaise or peppercorn sauce 24.00

**SURF 'N TURF** - 9oz rib-eye steak, miso butter, tempura prawns, charred gem wedge, fries. Choose truffle gravy, béarnaise or peppercorn sauce 29.50

### SMOKING BOARDS


Both served on a signature hot skillet

**SMOKING BBQ PORK** - Slow cooked, crispy pork belly & pork crackling, dirty slaw, pickles, American cheese melt, grilled peppers & onions, fries 16.75



**SMOKING BBQ CHICKEN** - Dirty slaw, guacamole, sour cream, American cheese melt, grilled peppers & onions, tortilla 15.75

## LIGHTER PLATES


**SCORCHED CAESAR WEDGE** - Baby gem wedge, plant-based bacon bits, Caesar dressing with Applewood cheese crisps & toasted ciabatta sticks 11.25   
**ADD | Chargrilled Chicken 3.25**

**REMIX RICE BOWL** - Jasmine rice, crispy glazed tofu, kimchi slaw, pickled watermelon, edamame, nori crisps, crispy-fried free range egg 12.25 

**DUCK SALAD** - Shredded hoisin duck, cucumber, pickled watermelon, butterhead lettuce, spring onions, nori crisps, sesame seeds 13.75

**BANG BANG SALAD** - Asian style salad with carrot, cucumber, radish, lettuce, peanuts, sesame seeds, crispy shallots, Vietnamese sweet chilli dressing 10.75  

**ADD | Chargrilled Chicken 3.25**

**PLANT SHARER** - Tempura tenderstem broccoli bao, vegetable gyoza, edamame, salt & pepper bites, padron peppers, crispy shrooms 25.50 

## HANDHELDS

ALL SERVED WITH FRIES OR SALAD

**KOREAN-FRIED CHICKEN BURGER** -  
Crispy-fried chicken breast, gochujang glaze, pickled slaw, Sriracha mayo 15.00

**CHEESEBURGER** - Short rib & chuck beef patty, American cheese, 'next level' burger sauce 14.25

**FRENCH-DIP STEAK SANDWICH** - Beef fillet, cheese sauce, green peppers, burnt onions, American cheese, sweet mustard mayo, rocket. With smoking rosemary and secret truffle dipping gravy 15.25

**PLANT BURGER** - Meatless Farm® patty, Applewood cheese, 'next level' burger sauce 14.75 

**CRISPY-FRIED HALLOUMI WRAP** - Pickled slaw, cucumber, lettuce, Sriracha mayo 10.75 

**ALCHEMIST FRIED CHICKEN WRAP** - Crispy-fried chicken, hickory BBQ sauce, slaw, lettuce 11.00

## HANDHELD EXTRAS

**BACON** 2.25

**AMERICAN CHEESE** 1.75 

**PICKLES** 0.75 

**BURNT ONIONS** 0.75 

**VEGAN CHEESE** 1.75 

**DOUBLE UP BURGER** 3.25  
Meat Or Plant-Based 

## SIDES

**GREENS** - Vietnamese sweet chilli dressing 4.25 

**HOUSE CHOPPED SALAD** 4.00 

**COLESLAW** 3.25 

**LOADED FRIES** - Plant-based bacon bits, smoked cheese, BBQ sauce 5.50 

**HOUSE FRIES** 4.25 

**SALT & PEPPER FRIES** 4.75 

**BEARNAISE OR PEPPERCORN SAUCE** 2.25 

**SECRET TRUFFLE GRAVY** 2.25



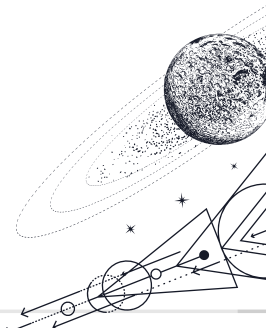
KEY |  Plant-Based |  - Vegetarian |  - Peanuts

Gluten free menu available.  
Please ask.

Theatre Served



100% of gratuities & service charge go to the team in this venue. Zero is taken by the company.  
A discretionary 12.5% service will be charged on all tables.





### ALLERGENS?

Capture the code with your phone camera to access allergen information for every drink & dish

### CALORIE INFO

Capture the code with your phone camera to access calorie information for every food dish



## AFTERS

**CHOCOLATE COOKIE S'MORES** - Soft warm cookies, vanilla gelato, torched marshmallow, freeze-dried raspberries, warm chocolate sauce **8.25**

**GELATO** - Bubblegum **V**, Mango **V**, Chocolate **V**, Blood Orange **V**, Vanilla **V** **3 SCOOPS 5.75**

**COTTON CANDY BAKED ALASKA** - Waffle, blood orange gelato, meringue & Grand Marnier. Boozy with fire **7.75 V**

**CHURROS** - Caramel injection, warm chocolate sauce **7.75 V**

**NEXT LEVEL CHOCOLATE BROWNIE** - Vanilla gelato, miso caramel, Biscoff crumb **7.50 V**

### MINI GRILL

**YAKITORI CARAMELISED PINEAPPLE** - Pumpkin seed snap, Pina Colada foam, rum syrup **8.25**

**200<sup>+</sup> SERVED  
COFFEE HERE**

A roastery as meticulous about coffee as we are cocktails; enjoy your usual style, ethically sourced.

**COFFEE & CHOCOLATES 6.25 V**

SELECTION CRAFTED BY XO CHOCOLATE

**SMOKING ALCHEMIST TEAS** - Organic Rooibos, Earl Grey, Green Tea, Triple Mint or English Breakfast **3.25**

## DESSERT COCKTAILS

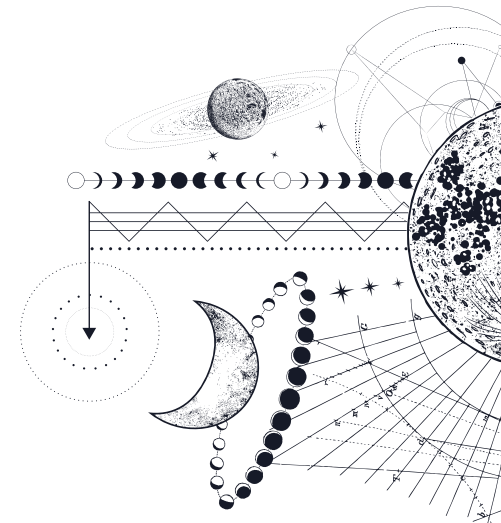
**SCREWBALL** - Absolut raspberry vodka, Briottet blue curacao, Giffard bubblegum, apple, lime, white chocolate cream foam **10.00 V**

**BREAKING AND EGGS** - Glenmorangie X, Martini Rubino, banana, cinnamon, maple syrup, Jerry Thomas Bitters **10.75**

**THE EDIBLE ONE** - Avallen Calvados, green apple, lime sherbet, salted caramel, white choc cream foam, edible stroodle cup **11.75 V**

**NEXT-SPRESSO MARTINI** - Ketel One vodka, Café, salted caramel, coffee, caramel caviar, chocolate **11.75 V**

**BIG BABY GUINNESS** - Haku vodka, Guinness reduction, cold brew coffee, Bailey's foam **9.75 V**



## EAT A MEAL. GIVE A MEAL.

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 chicken 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 125,000 meals to those in need.



## SUSTAINABILITY

### OUR RESPONSIBILITY

Alchemy means making amazing transformations & that's the ethos behind our five pillars of change, public commitments to support our long-term goals of sustainable operations and community outreach.

View our sustainable projects here...



## WE ARE CARBON NEUTRAL

We're investing into offsetting our carbon footprint and are proud to say we are a carbon neutral business.

FOR MORE INFO SEARCH  
'THE ALCHEMIST SUSTAINABILITY'  
[THEALCHEMIST.UK.COM/SUSTAINABILITY](http://THEALCHEMIST.UK.COM/SUSTAINABILITY)

