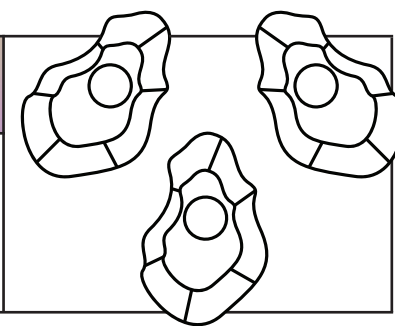


A LIQUID START

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

CHORIZO & CHEDDAR DOUGHBALLS 6.00

Cheese level > your choice

EDAMAME BEANS 5.00

ADD: Sweet chilli soy coating: 0.50

PIQUANTÉ PEPPERS 5.00 v

Fried in breadcrumbs & stuffed with cream cheese

GUINNESS RAREBIT 8.00 v

Toasted sourdough, cheese melt, house chilli jam

PORK CRACKLING 5.00

GREEN OLIVES 4.50

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

SALT & PEPPER SQUID 9.25

Miso mayo

PANKO HALLOUMI 8.75 v

Chilli jam

TACOS

2 x served with Alchemist 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

SHARERS

ALCHEMY SHARER 27.50

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


PLANT SHARER 27.50

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

KEY  - Plant-Based  - 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, lemon, nori crushed peas & tartar sauce

KATSU CURRY 16.00

Panko crumb, house katsu sauce, jasmine rice

- CHICKEN
- CRISPY SMOKED TOFU 

LOBSTER MAC & CHEESE 20.00

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

RIB-EYE 30.00

Served with fries or salad & choice of sauce

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 8.75/12.75

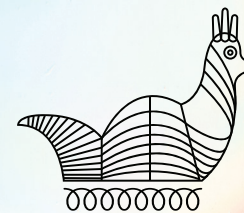
Asian style salad with carrot, cucumber, radish, lettuce, peanuts, sesame seeds, crispy shallots, Vietnamese sweet chilli dressing

ADD: Chargrilled chicken 3.00
OR: Smoked tofu 3.00 

CAESAR SALAD 8.00/12.00


Chopped cos lettuce, caesar dressing, ciabatta croutons, parmesan, chive

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.

Shredded lettuce, 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 v

DUCK SALAD 10.50/14.75

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 14.50

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

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

CUBANO SANGUICH 15.50

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

PLANT BURGER 15.00

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

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

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 2.75 

SIDES

MAC & CHEESE 5.00 v

3 cheese, crispy shallot, truffle

EGG FRIED RICE 6.00 v

Sautéed vegetables, torched pineapple, peanut crumb

LOADED TRUFFLE TATER TOTS 6.25

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

Curry 

Peppercorn v

Secret Truffle Gravy

Nice & Spicy 

Maple Bourbon BBQ 

Sriracha Hollandaise v

TO FINISH



CHURROS 8.50 v

Loaded with caramel, served with warm chocolate sauce

NEXT LEVEL CHOCOLATE BROWNIE 8.00 v

Vanilla ice cream, miso caramel, chocolate togarashi snap

Plant-based available 

ICE CREAM 6.75 (3 SCOOPS) v

Ask your server for today's flavours

Sustainably crafted by Northern Bloc

Plant-based available 

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



HOT DRINKS



SMOKING ALCHEMIST TEAS 3.75

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

COFFEE & CHOCOLATES 6.75 v

Enjoy a handcrafted selection

SERVING 200 DEGREES COFFEE

YOUR CHOICE ETHICALLY SOURCED -

OAT MILK AVAILABLE

CHOOSE FROM	ESPRESSO	FLAT WHITE
AMERICANO	LATTE	CAPPUCCINO

COCKTAILS



SCREWBALL 12.00 v

Absolut Raspberry Vodka, Mouse Kingdom Blue, Bubblegum, Apple, Lime, White Choc Cream Foam.

BRÛLÉE VOUS 12.00 v

Courvoisier VS Cognac, Buffalo Trace, Licor 43, Crème Brûlée Syrup, Cream. Indulgent.

THE ESPRESSO MARTINI 12.50 v

Ketel One Vodka, Mr Black Coffee Liqueur, Salted Caramel, Coffee, Caramel Caviar, Chocolate.

SMOKEY OLD FASHIONED 12.50

Buffalo Trace Bourbon, Maple Syrup, Jerry Thomas Bitters, Smoke. The Original.


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DINE & DONATE

 See the little icon next to the vegetable gyozas? That's part of our dine & donate initiative – when you order them, we donate a meal to someone in need within your city.

So far, over 170,000 meals have been donated, all thanks to choices like yours. Want to see where your meal's making a difference? Check out the full list of local initiatives on our website.

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

