

SUNDAY FEAST

AVAILABLE 11AM-6PM

LOOKING FOR A HANGOVER FIX?



THE ULTIMATE SHARING PLATTER

Designed for 2

20.00 PP

BBQ baby back ribs, buttermilk fried chicken, pork belly bites, loaded truffle tater tots, house BBQ beans, slaw, macaroni cheese, pickles, fries & brioche buns for building

Served on a sharing board with BBQ, garlic & sriracha mayo dipping sauces

DRINKS

SMOKEY OLD FASHIONED 14.00

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

APEROL SPRITZ 13.00

Aperol, proccco, soda, orange

THE ESPRESSO MARTINI 14.00

Ketel One vodka, Mouse Kingdom Coffee, salted caramel, coffee, caramel caviar, chocolate

BLOODY MARY 13.00

Caramelised garlic Ketel One Vodka, lemon juice, Big Tom spiced tomato juice, red wine reduction

KEY

🌱 Plant-Based | 🌿 V - Vegetarian

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.

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.

