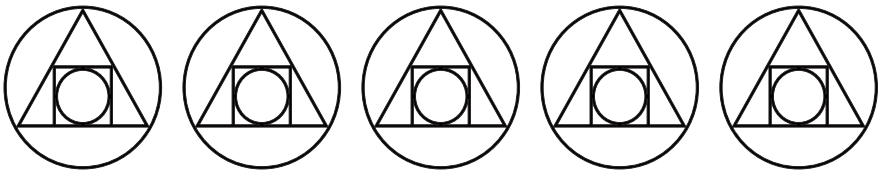


CHRISTMAS



3 COURSES **SERVING EVERYDAY**

2 COURSE SET MENU IS AVAILABLE SUNDAY – TUESDAY

INDULGENCE **3 COURSES**
2 COCKTAILS

GO EXTRA WITH A LIQUID LIVENER ON ARRIVAL, ALL
3 COURSES & A SIGNATURE FESTIVE COCKTAIL

START

PANKO PULLED BEEF

Celeriac puree, wasabi emulsion, truffle dust, shimeji mushrooms & green oil

DRUNKEN DUMPLINGS

Vegetable gyoza, miso soup, greens, charred corn, coloured oils, togarashi

24 HOUR CHIP V

Layered potato chip, fluffy Italian hard cheese, truffle mayo

CHEDDAR X SHRIMP TOASTIE

Furikake seasoning, chives, house chilli jam

MAIN

TURKEY IN A BASKET

Crispy old bay seasoned buttermilk turkey, pork & apple stuffing, festive fries, cranberry slaw & aromatic jus

RIBEYE STEAK (£5 SUPPLEMENT)

8oz cut, soy caramel, celeriac puree, cheddar & potato gratin, burnt leek, heritage carrots, aromatic jus, burnt onion petal

TERIYAKI KING OYSTER MUSHROOM

King oyster mushroom, 24 hour chip, aromatic jus, heritage carrots, burnt leek, wasabi emulsion, togarashi

LOADED FESTIVE BURGER

Smashed beef patty, pork & apple patty, bacon jam, truffle mayo, onion rings, glazed pig in blanket, dipping gravy, festive fries
The works.

PLANT-BASED BASKET

Plant-based goujons, festive seasoning, fries, cranberry slaw & aromatic jus

CRISPY WHITE FISH

Split velouté sauce, greens, lobster pearls, togarashi rice

TABLE EXTRAS

TO SHARE. CROWD PLEASERS FOR THE ULTIMATE FESTIVE FEAST – PAY EXTRA

CAULIFLOWER CHEESE V

PORK & APPLE BON BON

FESTIVE FRIES

CRANBERRY GLAZED PIGS IN BLANKETS

GARLIC & ROSEMARY ROASTIES, TOSSED IN HONEY & PARMESAN

TOSSED GREENS IN TOASTED ALMONDS & YUZU

FINISH

SALTED CARAMEL POT V

White chocolate & caramel pot, sticky toffee bites, sesame tuile, burnt orange segments, toasted almonds, gold

CHOCOLATE ORANGE BROWNIE V

Chocolate sauce, orange dusting, vanilla gelato

Plant-based available 

GELATO (3 SCOOPS)

Mango  Chocolate V, Blood Orange  Vanilla V

ALLERGENS & CALORIES



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

KEY  Plant-Based | V - Vegetarian

The Alchemist has always taken great pride in the service we offer to each and every one of our guests, and in the extraordinary efforts our teams make, to deliver that experience. That's why we have always ensured that any discretionary service charges or gratuities that are paid by you, the guest, go directly & completely, to the team in this venue. No monies are retained by the company.