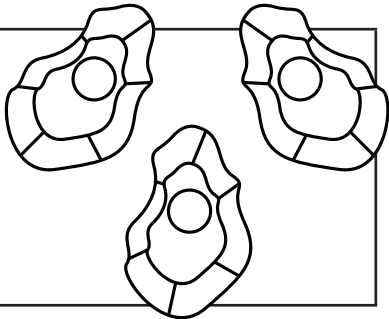


A LIQUID START

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

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 **V** - Vegetarian

M 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.

[illegible]Plant-based available Plant-based available

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

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

[illegible]

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

Enjoy a handcrafted selection

SERVING 200 DEGREES COFFEE

YOUR CHOICE ETHICALLY SOURCED -

OAT MILK AVAILABLE

CHOOSE FROM

ESPRESSO

FLAT WHITE

AMERICANO

LATTE

CAPPUCCINO

[illegible]

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

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

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

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

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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.

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.

 - Plant-Based V - Vegetarian

CHRISTMAS BEYOND THE COSMOS

CHRISTMAS 2025 AT THE ALCHEMIST • CHRISTMAS 2025 AT THE ALCHEMIST •

OPTION 1

3 COURSES – £40

SERVING EVERYDAY

2 COURSE SET MENU IS AVAILABLE SUNDAY – TUESDAY

OPTION 2

INDULGENCE – £65

3 COURSES & 2 COCKTAILS

GO EXTRA WITH A FESTIVE BELLINI ON ARRIVAL.
ALL 3 COURSES & A SIGNATURE FESTIVE COCKTAIL

SNOWGLOBE

Tanqueray Gin, Grand Marnier, Velvet Falernum, Prosecco, Lemon Bitters. Cranberry & Rosemary Snow Balls.

THE TRIFLE

Ketel One Vodka, Sarti Sicilian Blood Orange Aperitif, Passoa, Tangerine, Lemon. Advocaat foam & Tangerine Jelly.

THE LAST BOUNTY

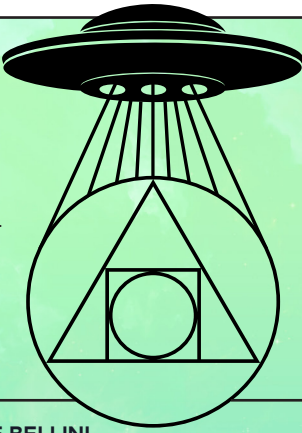
Mozart Coconut liqueur, Bacardi Coconut, Briottet Cacao Dark, Coconut Cream. White Chocolate Foam.

FESTIVE BELLINI

Spiced Berry, Red Wine reduction, Alchemist Prosecco. Festive glitter.

NOT TERRY'S CHOCOLATE OYSTER

Mozart Chocolate Liqueur, Bombay Sapphire, Cointreau, Chocolate. Blood Orange Pearl.



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	CHEDDAR X SHRIMP TOASTIE Furikake seasoning, chives, house chilli jam	24 HOUR CHIP V Layered potato chip, fluffy Italian hard cheese, truffle mayo
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MAIN

		TABLE EXTRAS	
TURKEY IN A BASKET Crispy old bay seasoned buttermilk turkey, pork & apple stuffing, festive fries, cranberry slaw & aromatic jus		TO SHARE. CROWD PLEASERS FOR THE ULTIMATE FESTIVE FEAST – £6 EACH	
RIBEYE STEAK (£5 SUPPLEMENT) Soy caramel, celeriac puree, cheddar & potato gratin, burnt leek, heritage carrots, aromatic jus, burnt onion petal		FESTIVE FRIES 	CAULIFLOWER CHEESE V
TERIYAKI KING OYSTER MUSHROOM 		GARLIC & ROSEMARY ROASTIES, TOSSED IN HONEY & PARMESAN	PORK & APPLE BON BON
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.		TOSSED GREENS IN TOASTED ALMONDS & YUZU 	CRANBERRY GLAZED PIGS IN BLANKETS
PLANT-BASED BASKET 			
CRISPY WHITE FISH Wasabi velouté sauce, greens, togarashi rice			

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 ice cream Plant-based available 	ICE CREAM (3 SCOOPS) Ask your server for today's flavours Sustainably crafted by Northern Bloc Plant-based available 	ALLERGENS & CALORIES  Capture the code with your phone camera to access calorie & allergen information for each menu item.
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