



THE ALCHEMIST

CONNOISSEUR CONCESSIONS

Nibbles for Table

- Salt and Pepper Edamame Beans (plant based)

Starters

- Pan-fried Chicken Gyozas (with Vietnamese Sweet Chilli Dip)
 - Duck Spring Rolls (with Hoisin Dipping Sauce)
- Crispy Mushrooms (with Miso Mayo and Crispy Chilli Oil) (plant based)
- Crispy Fried Halloumi Stix (with Sweet Mustard Mayo) (vegetarian)

Mains

- Cheeseburger (Short Rib & Flank Beef Patty, American Cheese, 'Next Level' Burger Sauce. Served with Fries or Salad)
- Chicken Katsu Curry (Nori crisps, Radish, Jasmine rice, House-made Katsu Sauce)
- Alchemy Fish and Chips (Black Activated Charcoal Battered Fish, Mushy Peas, Tartare Sauce, Curry Sauce, Lemon)
 - Remix Rice Bowl (Jasmin Rice, Crispy Glazed Tofu, Kimchi Slaw, Pickled Watermelon, Edamame, Nori Crisps, Crispy-Fried Free-Range Egg) (Vegetarian or plant-based with egg removed)

Desserts

- Churros (with Caramel and Warm Chocolate Sauce)
 - Gelato: 3 scoops (Bubblegum, Mango, Chocolate Blood Orange, Vanilla)
- Next Level Chocolate Brownie (with Vanilla gelato, Miso Caramel and Biscoff Crumb)

£30.00 per person

Includes a welcome glass of Bordeaux wine, a starter, a main and a dessert of your choice



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