



ALEMBIC

drinks and bites



BEING SERVED UNTIL
11:30

SEASONAL
SPECIALS 

BREAKFAST

FRESH, ARTFULLY CRAFTED, AND FULL OF FLAVOUR

Bacon Croissant Roll

12.00 595 kcal

New York croissant roll filled with Jolly Hog treacle back bacon, crumbled black pudding, Greek feta, horseradish and apple & plum chutney

Merguez Shakshuka

15.00 569 kcal

Spiced lamb sausages cooked in a rich tomato and pepper sauce, topped with a poached egg and cumin-infused yoghurt, served with toasted, wild-farmed sourdough

Scrambled Eggs

11.00 V 680 kcal

Creamy, free-range scrambled eggs served on toasted, wild-farmed sourdough

Passata Five Beans

9.00 V, Ve 345 kcal

A selection of five types of beans in a rich tomato passata sauce, served on toasted, wild-farmed sourdough

Greek Yoghurt Parfait

9.00 V 330 kcal

Creamy Greek yoghurt layered with kiwi, mango, and coconut, topped with raisin and almond granola

Mimosa 10.95

Prosecco and orange juice

Chorizo, Feta & Egg Croissant Roll

12.00 878 kcal

New York croissant roll filled with chorizo sausages, creamy free-range scrambled egg, and topped with Hollandaise and Greek feta cheese

Za'atar Eggs with Sunblazed Tomato Tapenade

12.00 V 905 kcal

Creamy eggs, fragrant with Middle Eastern spices, sunblazed tomato tapenade and toasted pine nuts, served on toasted bread

Spinach Rarebit & Baked Egg

11.00 V 418 kcal

Wilted spinach, baked free-range egg, served over a rich mustard rarebit, finished with smoked sea salt.

Mushrooms & Chargrilled Artichokes on Sourdough

13.00 V 319 kcal 

Baked flat-cap mushrooms with chargrilled artichokes marinated in a lemon and tarragon butter glaze



COMPLEMENT YOUR BREAKFAST
WITH A REFRESHING MORNING
COCKTAIL

Bloody Mary 12.45

Au vodka, tomato juice, celery and Tabasco

Egg & Cheese Croissant Roll

10.00 V 565 kcal

New York croissant roll with creamy free-range scrambled eggs, Greek feta cheese and finished with fresh chives

Treacle Bacon & Goat's Cheese

14.00 604 kcal

Whipped goat's cheese with thyme, macerated figs, and treacle bacon, finished with a drizzle of honey, served on toasted, wild-farmed sourdough

Avocado & Egg

14.00 V 667 kcal

Smashed avocado on toasted, wild-farmed sourdough with a free-range poached egg, cherry tomatoes, and a sprinkle of dukkah

Oatmeal Brulee

10.00 V 642 kcal

Oatmeal soaked in almond milk, baked with seasonal fruits, and finished with a caramelised sugar crust

Belgian Waffles

12.00 V 872 kcal

Belgian waffles topped with forest berries and sweetened cream, dusted with icing sugar

Bellini 10.95

Prosecco and peach purée

AFTERNOON

SMALL PLATES OF THE WORLD

Sourdough & Olives

9.00 V, Ve 606 kcal

Toasted wild-farmed sourdough with lemon and herb marinated Halkidiki olives

MULTI-PLATE OFFERS

2 for **17.00**, 3 for **25.00**

Padrón Peppers

9.00 V, Ve 59 kcal

Blistered Padrón peppers finished with smoked sea salt

Spanish Meatballs

9.00 372 kcal

Spanish-style meatballs flavoured with paprika, and served in a rich tomato and basil passata

Duck à l'Orange

15.00 463 kcal

Confit of slow-cooked duck leg with a classic orange sauce, served with a Moroccan-style candied orange and fruity couscous

Chicken Cacciatore

9.00 414 kcal

Braised Chicken on-the-bone, simmered with tomato passata, white wine, peppers, olives, onions and garlic

Salted Potatoes

9.00 V, Ve 258 kcal

Salt-baked baby potatoes with Mojo Verde sauce, finished with sea salt

Chorizo al Vino Tinto

9.00 592 kcal

Spanish chorizo slow-cooked in a rich red wine and balsamic sauce

Charred Broccoli & Dukkah

9.00 V 246 kcal

Charred tenderstem broccoli with a yoghurt-tahini sauce, topped with cashew dukkah

Lamb Kofta

9.00 330 kcal

Spiced lamb koftas served on a bed of lentils, semi-dried tomatoes, and soya beans, finished with a green chilli, coriander, lime, and mint yoghurt dressing

Sweet & Sour Chicken

9.00 290 kcal

Crispy Japanese karaage-style chicken coated in a tangy sweet & sour sauce, topped with pickled pineapple

Beef Bourguignon on Salted Sourdough

12.00 388 kcal

Slow-braised beef, in a traditional Bourguignon sauce with onions and red wine, served on salted toasted wild-farmed sourdough

Whipped Feta & Olive Tapenade

9.00 V 431 kcal

Whipped feta with lemon and mint, finished with green olive tapenade, served with warm flatbread

Gambas al Ajillo

9.00 186 kcal

King prawns cooked in garlic butter, red chilli, dry white wine and parsley, served with lemon and a slice of wild-farmed sourdough

Sweet Potato, Carrot, Coconut & Chilli Soup

9.00 Ve 267 kcal

A seasonal spiced soup, garnished with toasted seeds, cranberry and goji berry accents, served with warm bread

SHAREBITES

IDEAL FOR 2 PEOPLE

Charcuterie Board

25.00 661 kcal

A selection of prosciutto, Milano, and coppa served with roasted peppers, marinated olives, grilled artichokes, marinated feta, rocket, and a side of apple & plum chutney with wild-farmed sourdough

Hot Smoked Duck Insalata

20.00 584 kcal

Hot smoked duck slices on a bed of mixed baby leaf lettuce with feta cheese, roasted apples, pumpkin seeds, and a raspberry vinaigrette

Baked Feta & Honey

16.00 V 804 kcal

Warm baked feta drizzled with honey, served with Halkidiki olives, cherry tomatoes and thyme, accompanied by wild-farmed sourdough

DESSERTS

Chocolate & Orange Brownie Cake

8.00 V, Ve 381 kcal

An orange brownie cake on a biscuit base, topped with a chocolate mousse and chocolate crumb, served with a blood orange sorbet

Tiramisu

8.00 V 302 kcal

Layers of coffee-soaked sponge and zabaglione cream

Burnt Basque

8.00 V 381 kcal

Caramelised Basque-style cheesecake with a creamy centre, served with mixed berries and a raspberry coulis