ALEMBIC

drinks and bites

BEING SERVED UNTIL
11:30

BREAKFAST

SEASONAL SPECIALS

Chorizo, Feta & Egg Croissant Roll

12.25 879 kcal

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

Bacon Croissant Roll

12.25 577 kcal

New York croissant roll filled with bacon, feta cheese, crumbled black pudding, horseradish, and apple & fig chutney

Buttermilk Pancakes with Forest Berries

12.50 V 582 kcal

Fluffy buttermilk pancake duo served with seasonal berries, topped with a fresh strawberry & mint salsa, finished with crème fraîche

Merguez Shakshuka

15.25 569 kcal

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

Smoked Salmon, Avocado & Cream Cheese Bagel

12.50 342 kcal

Oak smoked salmon, served on a toasted half bagel, dressed with an avocado cream, finished with soft cheese and a tangy citrus vinaigrette

Spinach Rarebit & Baked Egg

11.75 V 418 kcal

Wilted spinach and a baked free-range egg served with a rich mustard rarebit over toasted Wildfarmed sourdough and finished with smoked sea salt

Scrambled Eggs

11.25 V 685 kcal

Creamy, free-range scrambled eggs served on toasted Wildfarmed sourdough

Greek-Style Scrambled Eggs

12.25 V 708 kcal

Soft scrambled eggs served on toasted Wildfarmed sourdough, topped with crumbled feta, tomato & cucumber salsa, a coarse sun-dried tomato tapenade, and dressed with olive oil

Avocado & Egg

14.00 V 666 kcal

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

Pan Tumaca with Butter Beans

9.25 Ve 358 kcal

Spanish-style toasted Wildfarmed sourdough rubbed with garlic, topped with a salsa of fresh tomatoes, butter beans, olives, and fresh herbs

Yoghurt Parfait

9.50 V 331 kcal

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

Crispy Pancetta & Roasted Pepper Tostada

12.25 423 kcal

Toasted Wildfarmed sourdough topped with roasted red peppers, olives, and crispy pancetta, drizzled with garlic aioli

COMPLEMENT YOUR BREAKFAST WITH A REFRESHING MORNING COCKTAIL

Mimosa 11.25
Prosecco and orange juice

Bloody Mary 12.65
Au vodka, tomato juice, celery and Tabasco

Bellini 11.15
Prosecco and peach purée

S2 SEASONAL SPECIALS

BEING SERVED FROM
11:30

AFTERNOON

WE RECOMMEND 2-3 PLATES PER PERSON

SMALL PLATES OF THE WORLD

S2 Duck & Orzo Salad
9.25 442 kcal

Crispy duck with orzo pasta, cucumber and orange, topped with hot honey, red onion and parsley

MULTI-PLATE OFFERS
2 for **17.50**, 3 for **26.00**

Padrón Peppers
9.25 Ve 59 kcal

Blistered Padrón peppers finished with smoked sea salt

Spanish Meatballs
9.25 372 kcal

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

Patatas Bravas with Garlic Aioli
9.25 V 663 kcal

Spanish-style crispy potatoes topped with salsa brava and roasted garlic aioli

Shredded Pork Bao Buns
9.25 452 kcal

Steamed bao buns filled with gochujang-glazed slow-cooked shredded pork, Asian slaw, sweet chilli sauce and sesame seeds

S2 Gambas al Horno
9.25 317 kcal

King prawns baked in a garlic béchamel with a crispy chive crumb, served with mini toasts

Chorizo al Vino Tinto
9.25 592 kcal

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

Charred Broccoli & Dukkah
9.25 Ve 245 kcal

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

Lamb Kofta
9.25 330 kcal

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

Sweet & Sour Chicken
9.25 289 kcal

Crispy Japanese karaage-style chicken coated in a tangy sweet & sour sauce, topped with pickled pineapple, garnished with coriander and sesame seeds

Spiced Onion Hummus
9.25 Ve 538 kcal

Moroccan inspired hummus finished with dukkah and marinated red pepper oil, served with warm flatbread

Whipped Feta & Olive Tapenade
9.25 V 431 kcal

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

S2 Smoked Salmon & Herb Pâté
9.25 219 kcal

Smoked salmon and herby soft cheese with radish, dill and pickled gherkins, served with brioche crostini

Duck Gyozas
9.25 159 kcal

Japanese-style dumplings filled with duck and vegetables, served with a quinoa salad and a spicy gochujang sauce

SEASONAL SPECIALS S2

SHAREBITES

IDEAL FOR 2 PEOPLE

Charcuterie Board

26.00 669 kcal

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

Dipping Trio

21.00 V 1185 kcal

Spiced onion hummus with dukkah, whipped feta and green
olive tapenade, and creamed artichoke & crispy onions,
served with warm flatbreads

DESSERTS

Chocolate & Orange Brownie Cake

9.00 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

Burnt Basque

8.25 V 381 kcal

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