



ALEMBIC

drinks and bites



BEING SERVED UNTIL
11:30

SEASONAL
SPECIALS 

BREAKFAST

FRESH, ARTFULLY CRAFTED, AND FULL OF FLAVOUR

Bacon Croissant Roll

12.00 577 kcal

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

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

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

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 Wildfarmed sourdough

Spinach Rarebit & Baked Egg

11.00 V 418 kcal

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

Buttermilk Pancakes with Forest Berries

12.00 V 582 kcal

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

Greek-Style Scrambled Eggs

12.00 V 704 kcal

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

Scrambled Eggs

11.00 V 680 kcal

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

Smoked Salmon, Avocado & Cream Cheese Bagel

12.00 341 kcal 

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

Pan Tumaca with Butter Beans

9.00 V, Ve 394 kcal 

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

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

Avocado & Egg

14.00 V 667 kcal

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



COMPLEMENT YOUR BREAKFAST WITH A REFRESHING MORNING COCKTAIL

Mimosa 10.95

Prosecco and orange juice

Bloody Mary 12.45

Au vodka, tomato juice, celery and Tabasco

Bellini 10.95

Prosecco and peach purée

AFTERNOON

SMALL PLATES OF THE WORLD

Sourdough & Olives

9.00 V, Ve 606 kcal

Toasted Wildfarmed 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

Patatas Bravas with Garlic Aioli

9.00 V 735 kcal

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

Shredded Pork Bao Buns

9.00 452 kcal

Steamed bao buns, filled with a mix of slow-cooked shredded pork, Asian slaw and a hoisin glaze

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

Spiced Onion Hummus

9.00 V, Ve 512 kcal

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

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 Wildfarmed sourdough

SHAREBITES

IDEAL FOR 2 PEOPLE

Charcuterie Board

25.00 661 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

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

Spanish Mussels & Prawns with Chorizo

18.00 503 kcal

Spanish-style mussels, head & tail on king prawns, baked with diced chorizo in a classic tomato, garlic and white wine sauce

Dipping Trio

20.00 V 1186 kcal

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

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