



ALCHEMY

Thursday and Friday 5pm - 10pm

We have carefully selected suppliers who share the same passion for quality as we do. Like us with coffee, all the suppliers on this menu source directly from the producers.

Snacks

Sourced by Oliveology from independent farmers of the Peloponnese who use traditional & sustainable techniques to grow their crops.

Oliveology share our ethos of quality & offer some of the best Greek culinary treasures money can buy.

We're also working with Brindisa - a wholesaler who have not only been around for more than 27 years but are amongst the most respected in the business – supplying produce to the finest restaurants, delis and food halls in the country.

- Organic Kalamata Olives -

3.5

- Messina Figs

3.5

- Anchovies -

8

- Grilled Padron Peppers -

5

Meat

From The Ham & Cheese Co. & Brindisa in Bermondsey – just over the river. All meat is sourced directly from butchers & farmers across Italy & France. This guarantees us a unique range of charcuterie & cheese.

- Full Board -

15

- Single Meat -

5

- Coppa -

Seasoned with salt, pepper, wine & garlic before being stuffed into a caecum casing & aged for a year.

- Prosciutto -

Made by The Montali family who are generally considered the best of all 120 producers. Aged for 2 ½ years.

- Bresaola -

Beef silverside that is salted, spiced and air cured for 2 months. Due to the use of fresh meat and longer curing our Bresaola has a lower moisture content than industrial Bresaola.

- Ventricina -

From Vasto in Italy. This is a unique 10 month aged salami made from big hand cut pieces of loin, shoulder and ham. Contains Pork, salt, chilli and fennel seeds (no saltpeter).

Cheese

From Mons Cheese Mongers in Bermondsey. Mons began life in France during the early 1960's maturing cheese in the back of a van. After realising that affinage de camion (van maturing) was not viable Hubert Mons constructed his first purpose built maturing room – insulated with 2 meters of earth.

- Full Board with poached pears -

14

- Single Cheese -

4

- Fourme d'Ambert -

Blue cheese from the Auvergne region in France made using pasteurised Cow's milk.

- Petit Blaja -

Matured over several days – this is an unusual recipe designed to highlight acidity, structure and intensify overall flavour

- Comte -

A hard cheese made with raw Cow's milk. Comte is the first co-operatively made cheese.

- Parmigiano Reggiano from the Ham & Cheese Co. -

Aged for 2 years before being opened. This Parmesan is from Tortiano.