



ALCHEMY

Food

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.

Monday to Wednesday 12pm-5pm

Thursday and Friday 12pm-8pm

Meat

Full Meat Board £17 - Plate £5

Served with bread and olive oil.

From The Ham & Cheese Co. in Bermondsey. All meat is sourced directly from butchers & farmers across Italy & France which guarantees us a unique range of charcuterie & cheese.

Prosciutto

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

Chorizo

Rare breed Chorizo from the Basque Country. Free Range. Pierre Oteiza seasons his chorizo with garlic and smoked paprika (warm, not hot) which gives it its deep orange colour.

Carne Salata

Smoked beef made by Mario Cardinale Bosio in Lanzada, in the mountains near the Swiss border. Mario rubs the silverside of beef with salt, cinammon, nutmeg and juniper. He leaves the beef in this mix for two weeks before hanging it to cure, then it is smoked and becomes ready to eat.

Coppa Trentina

From the neck of the pig. The fat marbling gives this salume its distinctive appearance. The meat is rubbed with a mixture of juniper, chilli, coriander, star anise, nutmeg, cinnamon, garlic and bay, then lightly smoked and aged for 11-12 months.

Cheese

Full Cheese Board £15 - Plate £4.5

Served with jam from London Borough of Jam, bread and French Salted butter.

From Mons Cheesemongers 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.

Bleu de Termignon

Natural blue cheese made by Catherine Richard in the Savoie's Vanoise National Park. Sweet and floral.

Charolais

Artisanal goats cheese from the granite plains of Charolais in the Burgundy region, France. The saltiness, sweetness and acidity sharpen with maturing. This cheese can be eaten young, half-matured or matured, when it becomes quite strong.

Gruyere de Jura Suisse

Gruyère is a French/Swiss dialectal word meaning small wood. The term lends its name to a family of cheeses because the fuel from these woods was employed to light fires under the vats of milk that were being turned to cheese in the local chalets. Boldness and breadth, with a smooth texture.

Parmigiano Reggiano from the Ham & Cheese Co.

Aged for 2 years before being opened. This Parmesan is from Tortiano a small village between Parma and Reggio Emilia.



ALCHEMY

Beer Menu

We've partnered up with the iconic bottle shop & tap room Mother Kelly's to bring you a rotating selection of some of the most interesting beers from around the world.

Monday to Wednesday 12pm-5pm

Thursday and Friday 12pm-8pm

Chorlton Brewery - Manchester - England

Marzen Weisse Berliner 660ml 5.5%

Refreshingly sour. Light yogurt tartness. White fruits, light and dry finish. To Share. £7

Tiny Rebel - Newport - Wales

Dirty Stop Out Smoked Oat Stout 5%

9 malts, smoked oats and tons of Slovenian hops give the beer a rich, bitter, malty and smoky flavour. £5

Gipsy Hill - London - England

Dissident English Porter 4.8%

Roasted malt flavour with chocolate sweetness. Spice and molasses, earthy richness. £5

Bevog Brewery - Bad Radkersburg - Austria

BAJA Oatmeal Stout 5.8%

Intense flavours and aroma of coffee and dark chocolate with a creamy texture. £6

Pohjala - Tallinn - Estonia

Meri Gose 4.4%

Sweet, sour and savoury. £6

Brouwerij Alvinne - Moen - Belgium

Kriek Van Mortagne Sour/Wild Ale 8.5%

A very nice kriek with intense cherry notes and little sweetness. £6

Alvinne Wild West Grape Edition Sour /Wild Ale 6%

Light sour ale with notes of red fruits and grapes. £6

Tempest Brewing Co - Tweedbank, Scottish Borders - Scotland

Long White Cloud APA 5.6%

Light, tropical, refreshing. £6

Easy Livin Pils 5%

Solid yet light malt backbone serves as the perfect foundation for hop notes of lemon and lime citrus, stone fruit, and honey, with a clean finish and smooth mouthfeel. £5

Unbarred Brewery - East Sussex - England

Brighton Strong Beer Belgian Strong Ale 8%

A muscle flexing homage to the act of Belgian brewing, made with Pilsner malts, Trappist yeast, noble hops and finished with a glug of Brighton & Hove honey. £6

Unbarred OPA Orange Pale Ale 4.7%

An Orange & Grapefruit infused Pale Ale. £6

Unbarred IPA 5.4%

Tropical fruits with a bitter finish

Redchurch Brewery - London

Urban Farmhouse Sour/Wild Ale 3.8%

A rather classically styled saison with a touch of sourness. £5

North Brewing Co. - Leeds - England

Sputnik APA 5%

Fresh citrus and exotic fruit flavours, easy drinking. £5

Transmission IPA 6.9%

A classic American IPA with a light body and dry finish £6



ALCHEMY

Wine

*Natural, Raw, Bio-Dynamic and Organic Wines
from Les Caves De Pyrene*

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Thursday and Friday 12pm-8pm

White

Filippi Soave Castelcerino
Veneto, Italy
Garganega
Notes: *white fruits, vanilla* £30

Baba Yaga, Si Vintners - Orange Wine
Rosa Glen, Australia
Sauvignon Blanc
Notes: *grassy, tropical, peach* £40

Baglio Bianco - Orange Wine
Sicily, Italy
Cataratto
Notes: *russet apples, red plums* £30

Haggis, Patrick Sullivan
Gippsland, Australia
*Moscato, Pinot Noir, Sauvignon Blanc,
Semillion and Malbec.*
Notes: *elderflower, strawberries, blossom* £35

Attention Chenin Mechant, Nicolas Reau
Loire Valley, France
Chenin blanc
Notes: *lime, orange peel, pear* £35

Feldstuck, Matthias Warnung
Kamptal, Austria
Gruner Vetliner
Notes: *stone fruits* £40

Un Saumon Dans La Loire, Frantz Saumon
Loire, France
Sauvignon Blanc 80%, Chenin Blanc, 20%
Notes: *floral, citrus* £35

SPARKLING

Casa Belfi Colfondo
Veneto, Italy
Prosecco
Notes: *citrus, butter, spice* £30

Red

Hacienda Grimon
Rioja, Spain
Tempranillo, Garnacha, Mencia.
Notes: *sweet cherry, ripe fruit, balsamic* £30

Vin de Sofa, Gentlefolk
Adelaide Hills, Australia
Pinot noir, Pinot Gris, Gewürztraminer
Notes: *bright red fruits* £40

Bonkers, Patrick Sullivan
Gippsland, Australia
Blend of 7 grapes, white and red.
Notes: *tropical fruit, spiced nut* £35

Intellego Kedungu, Jurgen Gouws
Swartland, South Africa
Syrah 66%, Cinsault 26%, Mourvèdre 8%
Notes: *red fruits, black olives, spice* £30

Horitschoner, Frank Weninger
Mittelburgenland, Austria
Blaufrankisch
Notes: *red and dark berries* £30

Ploussard, Domaine Hughes Beguet
Arbois, France
Ploussard
Notes: *savoury, red berries* £35

Warner Glen Red, Sam Vinciullo
Margaret River, Australia
Merlot 70%, Cabernet Sauvignon 30%
Notes: *raspberry, blackcurrant, spice* £40

Ottavio Rube, Valli Unite
Piemonte, Italy
Dolcetto 80%, Croatina 20%
Notes: *red berries, light and fresh* £30