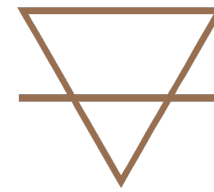


ALCHEMY



CHARCUTERIE BOARDS

When it comes to Charcuterie boards you're in the right place. All our cheeses and wines are carefully picked from the best producers locally, helping to support local businesses in Sussex.

HOW IT WORKS

We recommend when 2 people are sharing you choose 6 items from the Meats & Cheeses to the right

THE BASE BOARD £10.00

Our base boards start with crusty bread, Crackers, Pickles, Chutneys, fresh and dried fruits, nuts & vine tomatoes



Please ask any member of staff if you have any allergies or questions about our ingredients.
An optional 10% service charge will be automatically added to the bill

Gluten free options available as a member of staff.
v=vegetarian vg=vegan



CHEESE

BARBERS 1833 CHEDDAR £4.00
24 months aged sweet and savoury Dorset cheddar

BRIGHTON BLUE £4.00
mellow semi-soft blue with a slightly salty finish

LORD OF THE HUNDREDS £5.00
4 month matured sheep milk cheese slightly sweet

GOLDEN CROSS £5.00
Soft goats from East Sussex

BARON BIGOD £5.00
An award-winning British soft cheese, with a golden curd & long-lasting, earthy flavours

COLSTON BASSET £4.00
rich & tangy with an mellow blue flavour

WILD GARLIC YARG £4.00
wrapped in ramose leaves giving a gentle garlicky tone

SOMERSET BRIE £4.00
soft rich and creamy brie from Somerset

DAIRY FREE CHEDDAR £5.00
plant based dairy free cheese

VEGAN CHEESE £5.00 (v-vg)

MEATS

HONEY ROAST HAM £4.00
Kent reared ham with a honey glazing

MILANO SALAM £4.00
salami seasoned with pepper & garlic

HUNGARIAN SALAMI £5.00
hot smokey & spicy flavoured

SERRANO £5.00
dry cured with a sweet & nutty flavour

PARMA HAM £5.00
low in fat high in minerals with a sweet flavour

CHORIZO £5.00
full of flavour light & spicy

CHORIZO CON VINO £5.00
red wine flavoured

NAPOLI £4.00
bold dry and spicy sausage

DIPPING BOARDS

VEGGIE BOARD £13.00 (v-vg) Serves 1

Hummus and Guacamole dip
Chopped Peppers
Fresh and dried fruit
Grapes
Carrot Sticks
Sliced Cucumber
Tomatoes
Olives

Served with toasted pitter and breadsticks
Optional extra choose a vegan cheese +£5.00

BAKED CAMEMBERT

Baked with garlic & thyme

Served with ciabatta bread & a mixed leafy salad

Want something a bit different then why not try our signature chorizo baked camembert +£4.00



ALCHEMY

BRUNCH

SOURDOUGH OR GRANARY TOAST WITH

POACHED EGGS WITH AVOCADO £9.00

SMASHED AVOCADO, ROCKET, VINE TOMATOES WITH CHILLI FLAKES.

BACON AND EGGS £9.00

CRISPY SMOKED BACON & EGGS OF YOUR CHOICE ON TOAST
POACHED OR SCRAMBLED

TOASTED PANINI, BAGUETTE, WRAP

CHICKEN MAYO, PARMA HAM AND PESTO £9.00

WITH TOMATO AND ROCKET

CORONATION CHICKEN £9.00

WITH SPRING ONION & LETTUCE.

BACON AND BRIE £9.00

CRISPY BACON, THICK SLICED BRIE TOPPED WITH CRANBERRY.

HAM AND CHEESE £8.00

HONEY ROAST HAM, MOZZARELLA, TOMATO & BASIL.

HUMMUS & ROASTED RED PEPPERS £8.00 (V-VG)

GRATED CARROT, CUCUMBER, LETTUCE, PESTO.

TUNA MELT £8.00

TUNA MAYO WITH MELTED CHEESE AND RED ONION

JACKET POTATO WITH SIDE SALAD £4.95

CHEESE £1.20

BEANS £1.20

TUNA £1.80

CORONATION CHICKEN £2.20

SOUP OF THE DAY £6.00

SERVED WITH TOASTED BREAD

GRANOLA CUP £6.00 (V-VG)

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CHILDREN'S MENU

BREAKFAST

Mini pancake stack £4.50 (v)
with fruit and a pot of chocolate sauce or syrup

Egg on toast £3.50 (v)
White, Granary bread

Greek yogurt £3.50 (vg)
Served with mixed berries

Croissant or Pain au chocolat
Served with a baby chino £3.50

MAINS

Sandwich fingers with white bread, or Wrap with choice of fillings £4.50
Tuna, ham & Cheese, Egg Mayonnaise
Comes with Vegetable Sticks & Crisps

Kids Grazing Board £7.00
Cream Crackers, Flat Bread, Cheese cubes, Honey roast ham, Veggie sticks, Grapes, berries & a choice of
Hummus or Salsa dip

Cheese and Ham Toasted Sandwich £5.00
Served with Veggie Sticks and Crisps

Fruit Kebabs £4.00 (v-vg)
2 Sticks full out fruit with chocolate sauce drizzled over the top

DESERT

Slice of Cake £2.95
Choose from the counter add vanilla ice cream for £1.00

Cheesecake £2.95
Ask staff for flavours

DRINKS

Orange Juice £1.20
Apple Juice £1.20
Pineapple Juice £1.20

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SPARKLING WINE

BOTTLE

PROSECCO LUNETTA NV - VENETO, ITALY - 11%	(200ML) £8.95
Full of ripe green fruits; apples and pears finishing lively and moreish	
CIELO PROSECCO SPUMANTE NV - VENETO, ITALY - 11% (V)	£28.00
Lively and fresh with notes of green apple and peach	
AUTRÉAU-ROUALET RÉSERVE CHAMPAGNE - CHAMPAGNE, FRANCE - 12%	£45.00
Rich biscuity notes following on to ripe stone fruits and a brioche finish	

WHITE WINE

175ML 250ML BOTTLE

CETTE NUIT SAUVIGNON BLANC - VDP, FRANCE - 12% (V)	£5.50	£7.75	£23.00
Aromatic, fresh and crisp with green fruit flavours			
ORSINO PINOT GRIGIO - VENETO, ITALY - 12% (V)	£6.50	£8.50	£26.00
Delicious and crisp, with floral freshness and bright stone and citrus fruit flavours			
PICPOUL DE PINET PRESTIGE FONCALIEU - VDP, FRANCE - 13% (V)			£28.00
A lovely balance between fresh, crunchy minerality and soft, ripe exotic fruit			

ROSÉ WINE

175ML 250ML BOTTLE

BELFIORE PINOT GRIGIO BLUSH - VENETO, ITALY - 12%	£6.50	£8.50	£26.00
Juicy summer fruits complimented by fresh acidity and a dry finish			

RED WINE

175ML 250ML BOTTLE

CETTE NUIT MERLOT - VDP, FRANCE - 13.5% (V)	£5.50	£7.75	£23.00
Soft and smooth with red cherry flavours			
MIRADOR TINTO - RIOJA, SPAIN - 13.5%	£6.95	£8.95	£28.00
Young, fruity and vibrant with mouth-watering black fruits of the forest			
LA TROCHITA MALBEC - SAN JUAN, ARGENTINA - 13.5%			£28.00
Smooth with sweet blackberry and plum fruits finishing with notes of spice			

COCKTAILS

VODKA MOJITO	Vodka 50ml, Mint, Sugar, Soda	£11.00
STRAWBERRY MOJITO	Vodka 50ml, Strawberry, Mint, Sugar, Soda	£11.00
ESPRESSO MARTINI	Vodka 50ml, Espresso, Coffee Liqueur	£10.00
MANGO MARTINI	Vodka 50ml, Mango Juice, Orange Liqueur, Lime, Sugar	£10.00
ROCKSTAR MARTINI	White Rum 50ml, Peach, Mango, Passionfruit, Prosecco	£10.00
LONG ISLAND ICE TEA	Vodka 25ml, Tequila 25ml, Rum 25ml, Orange Liqueur 25ml, Gin, Cola	£14.00
CAMPARI BERRY	Campari, Cranberry Juice, Orange Juice	£11.00
RASPBERRY LYCHEE DAIQUIRI	Vodka 50ml, English Raspberry, Lychee	£11.00

(V) = Vegan. Please note wines on this list may contain allergens, please ask your server for more information.

Wines offered by the glass are also available in 125ml measures upon request. Where a wine is unavailable, the nearest suitable alternative will be offered.

ALCHEMY

Afternoon Tea

Finger Sandwiches
with white, granary or gluten free bread

Egg mayonnaise & Cress
Cucumber and mint cream cheese
Coronation Chicken
Cheese & Spring onion

Sausage rolls
Crispy puff pastry sausage rolls, or cheese and onion sausage roll, with home made
chilli jam

Scones
A choice of plain , fruit or cheese scones with clotted cream and jam

Sweet
A selection of yummy cakes and shortbread, strawberries and grapes.

Tea or filtered coffee
Pot of our specialty tea
English breakfast tea or earl grey,

£19 pp or £24pp with a glass of Prosecco .

Add a bottle of Cielo Prosecco Spumante £28.00

-All cakes and scones come with a gluten option
-bookings only

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