

# GOSMG SUPPERGUB

THE DEAL -

OYSTER 1 -

- OR OYSTER 2

ONE COSMIC OYSTER MINI COCKTAIL >>> & 3 SMALL PLATES FOR £20

# **COSMIC OYSTER**

Bombay Presse Gin. Limoncello Yuzu, Citrus Disco Blue Passionfruit Pearls

# **APERITIVO OYSTER**

Aperol, Italicus Bergamot Aperitivo Citrus Disco Grenadine, Orange Bitters, Pearl [No alcohol option available]

SALT & PEPPER EDAMAME BEANS ©

KEY Ø Plant-Based | V - Vegetarian

SALT & PEPPER FRIES SO

**CRISPY SHROOMS** SO

Miso mayo, crispy chilli oil

**CAULIFLOWER BITES** SO

Tempura batter, nice 'n' spicy glaze, house pickled cucumber

# **JALAPEÑO & PARMESAN DONUT**

House dough with smashed pretzel & bacon bit cheese fondue

# NICE 'N' SPICY FRIED CHICKEN

Crispy coated fried chicken, sriracha mayo OR: Plain buttermilk

### LOADED TRUFFLE TATER TOTS

Shaved parmesan, truffle oil, garlic mayo

## SALT 'N' SHAKE POTATOES W

Smashed potatoes, malt vinegar salt, house garlic sauce

### **VEGETABLE DIM SUM**

Crispy shredded leek, black rice & chilli sauce. Steamed

### **PORK CRACKLING**

Fresh chilli & spring onion

### **HOUSE FRIES**

ONION RINGS W

### **CRISPY CHICKEN GYOZA**

Vietnamese sweet chilli dip

# NEXT LEVEL CHOCOLATE BROWNIE V

Vanilla gelato, miso caramel, chocolate togarashi snap

Plant-based available SO

### **CUBANO PORK BON BONS**

Cuban spiced pulled pork, pickled red onion, apple sauce

# **GELATO (3 SCOOPS)**

Mango @, Chocolate @, Blood Orange @, Vanilla V

### **TEMPURA PRAWN LOLLIPOPS**

Vietnamese sweet chilli dip

### YUZU CHEESECAKE CUP V

Buttered ginger biscuits, yuzu cream cheese, lemon curd, burnt white chocolate

**ALLERGENS & CALORIES** 

**GRATUITIES & SERVICE CHARGE** 

Capture the code with your phone camera to access calorie & allergen information for



We take every care & attention to identify the allergens that are in our ingredients but we cannot guarantee that our dishes are 100% allergen free due to the risk of cross contamination of trace allergens during cooking & preparation processes. This includes items that are cooked in our deep fat fryers where allergenic ingredientshave also been cooked, please ask a member of our team

The Alchemist has always taken great pride in the service we offer to each and every one of our guests, and in the extraordinary efforts our teams make, to deliver that experience. That's why we have always ensured that any discretionary service charges or gratuities that are paid by you, the guest, go directly & completely, to the team in this venue. No monies are retained by the company