



BOTTOMLESS BRUNCH

Enjoy a curated dining journey alongside 90 minutes of free-flowing drinks.

Saturdays - Sundays

12:00 to 16:30

£75 per person*

Pre-starter Garden Peas Soup

Starter

Ceviche



Sea bream, sweet potato and parsnip puree, lumpfish roe, celery, baby coriander, baby corn, lemon balm, cancha, pickled red onion.

or

Watermelon Ceviche



Watermelon, sweet potato puree, parmesan, fermented black garlic, celery, baby corn, cancha, truffle oil, black truffle, nasturtium micro herbs, shallots.

Mains

Pescado a la Inglesa



Cod, blue torch mashed potato, lemon and juniper berries hot tartar sauce, caper berries, brewdog lager beer, turmeric, curry powder, garden peas, pea shoots, caviar.

or

Guinea fowl a la Huancaína



Guinea fowl, parmesan, arborio rice, yellow peppers, red tomatoes, red onions, garlic, wild mushrooms, cumin, oregano and red wine sauce, black truffle.

or

Aubergine Anticucho



Aubergine, tikka and cumin sauce, fondant potatoes, aubergine mash, heritage baby carrots, celeriac.

Dessert

Paddington Toast



Steamed sponge, passion fruit and aguaymanto custard, Peruvian dulce de leche, chantilly cream, strawberry juice reduction.

Drinks

Petit Ballon Red Wine • Sanziana White Wine • BrewDog Lager • Sparkling Wine • Classic Chilcano

Terms & Conditions

- ❖ 90-minute seating begins from the first drink
- ❖ Drinks are served one at a time, your next drink will be served once the previous one is finished
- ❖ All guests at the table must participate
- ❖ Please enjoy responsibly—if a guest appears intoxicated, we reserve the right to refuse further service.

*A discretionary service charge of 12.5% will be added to your bill

Allergens: gluten dairy egg fish celery
 vegetarian vegan



EL ALQUIMISTA



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