ALEMBIC

drinks and bites

We're proud to serve coffee and spirits sourced locally to Bristol Airport, ensuring your sips support the region's brands.

TRIPLE CO

Triple Co Roast We believe coffee should be a sweet and tasty beverage void of bitterness – in our sourcing we aim to find the most high quality coffees that exhibit fruity and sweet flavours. We aim to source direct with trade farmers where possible ensuring an ethical supply chain that rewards farmers for their hard work.

Triple Co Roast is an open access roastery so come and visit us sometime!

THE SPIRIT OF BRISTOL®
ECCENTRIC IN SPIRIT
FIERCELY INDEPENDENT

The Spirit of Bristol Distillery stands as a beacon of artisanal craft. Helmed by award-winning Head Distiller Peter Lumber, born and bred on these very shores, the brand honours our maritime past by blending the finest of botanicals into spirits that stir the soul.

6 O'CLOCK GIN

6 O'Clock Gin A family-run business based in Thornbury, 6 O'Clock Gin is a range of strikingly smooth artisan gins, handcrafted in small batches using traditional skills and only the best ingredients. The name originates from a long-standing tradition of the family indulging in a G&T at 6 O'Clock! The signature smoothness is developed by a copper pot still.

PENDERYN
DISTILLERY

Penderyn Produce award-winning single malt whiskies and spirits at their distillery on the foothills of the Brecon Beacons (Bannau Brycheiniog).

A unique copper single-pot still, which produces an industry high draw of 92% means Penderyn's whiskies are light, fruity and flavoursome.

DEAD MAN'S FINGERS

Dead Man's Fingers Originating from Cornwall (its spiritual home), Dead Man's Fingers now calls Bristol its home where its original creations of spiced rum continue to be distilled along with other popular flavours of Cherry, Banana, Vanilla and more. When you return from your trip, why not give them a visit to find out the true origins of its name.

Estd 2014
COTSWOLDS
DISTILLERY

Cotswolds Distillery Nestled amongst the rolling hills of the Cotswolds countryside, the Cotswolds Distillery was born from a dream in 2014 to produce delicious spirits in one of the most beautiful regions in the world.

BEING SERVED UNTIL
11:30

SEASONAL SPECIALS

BREAKFAST

FRESH, ARTFULLY CRAFTED, AND FULL OF FLAVOUR

Bacon Croissant Roll
12.25 553 kcal

New York croissant roll filled with bacon, feta cheese, crumbled black pudding, horseradish, and apple & fig chutney

Spinach Rarebit & Baked Egg
11.75 V 418 kcal

Wilted spinach and a baked free-range egg, served over a rich mustard rarebit on toasted Wildfarmed sourdough finished with smoked sea salt

Greek-Style Scrambled Eggs
12.25 V 708 kcal

Soft scrambled eggs served on toasted Wildfarmed sourdough, topped with crumbled feta, tomato & cucumber salsa, a coarse sun-dried tomato tapenade and dressed with olive oil

Pan Tumaca with Butter Beans
9.25 Ve 358 kcal

Spanish-style toasted Wildfarmed sourdough rubbed with garlic, topped with a salsa of fresh tomatoes, butter beans, olives, and fresh herbs

Chorizo, Feta & Egg Croissant Roll
12.25 726 kcal

New York croissant roll filled with chorizo sausages, creamy free-range scrambled egg, and topped with Hollandaise and feta cheese

Albóndigas Shakshuka
16.25 453 kcal

Spiced beef meatballs cooked in a rich tomato and pepper sauce, topped with a baked egg and cumin-infused yoghurt

Scrambled Eggs
11.25 V 693 kcal

Creamy, free-range scrambled eggs served on toasted Italian bread

Yoghurt Parfait
9.50 V 331 kcal

Creamy yoghurt layered with kiwi, mango, and coconut, topped with raisin & almond granola

Crispy Pancetta & Roasted Pepper Tostada
12.50 423 kcal

Toasted Wildfarmed sourdough topped with roasted red peppers, olives, and crispy pancetta, drizzled with garlic aioli

Buttermilk Pancakes with Forest Berries
12.50 V 582 kcal

Fluffy buttermilk pancake duo served with seasonal berries, topped with a fresh strawberry & mint salsa, finished with crème fraîche

Smoked Salmon, Avocado & Cream Cheese Bagel
12.50 342 kcal

Oak smoked salmon, served on a toasted half bagel, dressed with an avocado cream, finished with soft cheese and a tangy citrus vinaigrette

Avocado on Focaccia
14.00 Ve 739 kcal

Smashed avocado on warmed rosemary focaccia, with cherry tomatoes, and a sprinkle of dukkah

COMPLEMENT YOUR BREAKFAST WITH A REFRESHING MORNING COCKTAIL

Mimosa 11.95
Prosecco and orange juice

Bloody Mary 13.95
Au vodka, tomato juice, celery and Tabasco

Bellini 11.95
Prosecco and peach purée

SEASONAL SPECIALS

BEING SERVED FROM
11:30

AFTERNOON

WE RECOMMEND 2-3 PLATES PER PERSON

SMALL PLATES OF THE WORLD

MULTI-PLATE OFFERS

2 for **17.50** • 3 for **26.00** • 4 for **34.50** • 5 for **43.00**

Whipped Feta & Olive Tapenade

9.25 V 431 kcal

Whipped feta with lemon and mint, finished with green olive tapenade, served with warm flatbread

Duck Gyozas

9.25 159 kcal

Japanese-style dumplings filled with duck and vegetables, served with a quinoa salad and a spicy gochujang sauce

Patatas Bravas with Garlic Aioli

9.25 V 663 kcal

Spanish-style crispy potatoes topped with salsa brava and roasted garlic aioli

Charred Broccoli & Dukkah

9.25 Ve 232 kcal

Charred Tenderstem® broccoli with a yoghurt-tahini sauce, topped with cashew dukkah

Duck & Orzo Salad

9.25 442 kcal

Crispy duck with orzo pasta, cucumber and orange, topped with hot honey, red onion, and parsley

Spanish Meatballs

9.25 319 kcal

Baked pork meatballs served in a herby paprika, tomato and basil sauce

Plant Based Lamb-Style Kofta

9.25 Ve 279 kcal

Spiced plant based lamb-style koftas served on a bed of lentils, semi-dried tomatoes, and soya beans, finished with a green chilli, coriander, lime & mint yoghurt dressing

Shredded Pork Bao Buns

9.25 452 kcal

Steamed bao buns filled with gochujang-glazed slow-cooked shredded pork, Asian slaw, sweet chilli sauce and sesame seeds

Spiced Onion Hummus & Flatbread

9.25 Ve 538 kcal

Moroccan inspired hummus finished with dukkah and marinated red pepper oil, served with warm flatbread

Sweet & Sour Chicken

9.25 289 kcal

Crispy Japanese karaage-style chicken coated in a tangy sweet & sour sauce, topped with pickled pineapple, garnished with coriander and sesame seeds

Gambas al Horno

9.25 317 kcal

King prawns baked in a garlic béchamel with a crispy chive crumb, served with mini toasts

Padrón Peppers

9.25 Ve 59 kcal

Blistered Padrón peppers finished with smoked sea salt

Smoked Salmon & Herb Pâté

9.25 219 kcal

Smoked salmon and herby soft cheese with radish, dill and pickled gherkins, served with brioche crostini

SEASONAL SPECIALS

SHAREBITES

IDEAL FOR 2 PEOPLE

Charcuterie Board

26.50 652 kcal

A selection of prosciutto, Milano, and coppa salami served with roasted peppers, marinated olives, grilled artichokes, marinated feta, rocket, and a side of apple & plum chutney, with schiacciata Romana

Dipping Trio

21.00 V 1185 kcal

Spiced onion hummus with dukkah, whipped feta and green olive tapenade, and creamed artichoke and crispy onions, served with warm flatbreads

DESSERTS

Chocolate & Orange Brownie Cake

9.00 Ve 381 kcal

An orange brownie cake on a biscuit base, topped with a chocolate mousse and chocolate crumb, served with a blood orange sorbet

Burnt Basque

9.00 V 381 kcal

Caramelised Basque-style cheesecake with a creamy centre, served with mixed berries and a raspberry coulis

SEASONAL SPECIALS

COCKTAILS

ALL COCKTAILS COMPLEMENTED WITH ONE CHOICE OF BAR NIBBLE – SEE BELOW

Mimosa 11.95
Prosecco and orange juice

Bloody Mary 13.95
Au vodka, tomato juice, celery and Tabasco

Bellini 11.95
Prosecco and peach purée

Hugo Spritz 13.95
Prosecco, fresh mint leaves and elderflower liqueur

Aperol Spritz 13.95
Aperol, prosecco and a splash of soda

Elderflower Spritz 13.95
6 O'clock Elderflower Gin, prosecco, elderflower cordial, dash of lime and a splash of soda

Mojito 13.95
Bacardi Carta Blanca, fresh mint and a dash of lime

English Garden 13.95
6 O'clock Elderflower Gin with elderflower cordial, apple juice and hints of mint and lemon

Raspberry Mojito 13.95
Bacardi Carta Blanca, fresh raspberries, mint and a dash of lime

Margarita 14.95
Olmeca Reposado Tequila, Cointreau, lime juice and cane sugar syrup

Old Cuban 13.95
Prosecco, Bacardi Carta Blanca, lime juice, cane sugar syrup and a dash of angostura aromatic bitters

Spiced Margarita 14.95
Tequila Patrón Añejo, Cointreau, lime juice, jalapeño and cane sugar syrup

Pornstar Martini 14.95
Au vodka, Passoã, prosecco, vanilla syrup and fresh passionfruit

Espresso Martini 14.95
Au vodka, Kahlúa, espresso and coffee beans

Passionfruit & Elderflower Spritz Mocktail 12.50 55 kcal
Passionfruit purée, lemon juice, elderflower cordial, tonic water and fresh passionfruit

Sangria 12.65
Red wine mixed with citrus fruits, apple, orange juice, Cointreau and lemonade, served over ice

BAR NIBBLES

COMPLIMENTARY WHEN CHOOSING A COCKTAIL, LARGER SERVINGS FROM £3.00 WITH ALL OTHER DRINKS

Sweet & Salted Popcorn
3.00 Ve 70 kcal

Salted Caramel Pretzels
4.00 V 147 kcal

Pickles & Parmesan
5.00 87 kcal

Chilli Rice Crackers
4.00 Ve 142 kcal

Piri-Piri Cashews
5.00 Ve 315 kcal

Salted Nuts
4.00 Ve 282 kcal

Halkidiki Green Olives
5.00 Ve 164 kcal

Smoked Almonds
4.00 Ve 302 kcal

WINE MENU

ROSÉ WINE

Wicked Lady White Zinfandel 9.5%
175ml **10.00** / 250ml **13.30**
Bottle **33.00**

Medium sweet rosé made using Zinfandel grapes from California. The juice from the crushed grapes spends a short time in contact with the skins which gives the wine a salmon-pink colour. Shows red-fruits on the rich, juicy palate

Belvino Pinot Grigio Rosato delle Venezie 10.5%
175ml **11.10** / 250ml **13.85**
Bottle **36.00**

A delicate pink wine full of fresh, summer-fruit aromas and flavours. Made using pink-skinned Pinot Grigio grapes



FRENCH CHAMPAGNE

Veuve Clicquot Brut 12.5%
Bottle **90.00**

Well known for both its full-bodied and consistent style, with aromas and flavours of baked apple, biscuit and brioche. A blend of over 50 Premier and Grand Crus

WHITE WINE

Spy Valley Sauvignon Blanc 13%
175ml **11.65** / 250ml **14.90**
Bottle **41.00**

Bright and fresh, with aromas and flavours of citrus fruit, peach and gooseberry. A delicately balanced wine with a mouth watering finish

Allumea Organic Grillo Chardonnay 12.5%
175ml **11.10** / 250ml **13.85**
Bottle **36.00**

Elegant pale yellow, with a bouquet reminiscent of pineapple and lemon. The palate is fresh and crisp, with a great minerality and a long, lingering finish

San Floriano Pinot Grigio IGT Pavia 10.5%
175ml **10.00** / 250ml **13.30**
Bottle **33.00**

The fashionable Pinot Grigio grape that delivers a light, delicate fruit flavour and a refreshing unoaked finish



RED WINE

Lunaris by Callia, Malbec 13%
175ml **11.60** / 250ml **14.90**
Bottle **41.00**

A rich and powerful Malbec that shows a good concentration of blackberry, plum and herbal flavours alongside oak spice from the medium toast American and French oak employed during the maturation

Nero d'Avola Terre Siciliane 13%
175ml **11.10** / 250ml **13.85**
Bottle **36.00**

Made from 100% Nero d'Avola grapes grown on the fertile volcanic soils of Sicily. Bright and fresh aromas on the nose; the palate is generous, with a note of oak on the finish



ENGLISH SPARKLING

Silver Reign Brut 12%
Bottle **61.00**

Delicate aromas of elderflower, white hedgerow flowers, pear and apricot, leading to a fine mousse and refreshing finish. With lingering flavours of citrus and ripe stone fruit

PROSECCO

Da Luca Prosecco Rosé NV 11%
125ml **10.30** / Bottle **45.00**

Fruity scent of pears and apples with overtones of blackberries. A good balance between the Glera and Pinot Noir grapes giving both a delicate colour and intense flavour

Da Luca Prosecco NV 11%
125ml **10.30** / Bottle **45.00**

A classic example of the Glera grape grown in the Prosecco region. Pear and peach fruit on a lively, yet soft and generous palate

BARREL & BOTTLE

BEER

DRAUGHT BEER

Guinness *4.2%*	*½ Pint*	4.00	*Pint*	7.95
Estrella Damm *4.6%*	*½ Pint*	4.00	*Pint*	7.95

BOTTLED BEER & CIDER

Magners Dark Fruit *4.0%*	*500ml*	7.95
Orchard Pig Reveller *4.5%*	*500ml*	7.50
Estrella Damm *4.6%*	*330ml*	6.95
Peroni Gluten Free *5%*	*330ml*	6.85
Budweiser *4.5%*	*330ml*	6.85

SPIRITS *25ml*

VODKA

Grey Goose *40%*	7.30
Au Original *40%*	6.80
Ketel One *40%*	6.55

GIN

The Spirit of Bristol London Dry *42%*	7.35
6 O'clock London Dry *43%*	7.35
6 O'clock Brunel London Dry *50%*	7.35
6 O'clock Damson *40%*	7.35
6 O'clock Elderflower *40%*	7.35
Hendrick's *41.4%*	7.05
Tanqueray London Dry *41.3%*	7.00

COGNAC

Courvoisier VS *40%*	6.50

RUM

Dead Man's Fingers White *37.5%*	6.95
Dead Man's Fingers Spiced *37.5%*	6.95
Kraken Black Spiced *40%*	6.65
Bacardi Carta Blanca *37.5%*	6.50
Havana Club Añejo 7yo *40%*	6.40

BOURBON

Bulleit Frontier *45%*	6.75

WHISKIES

Balvenie Doublewood 12yo *40%*	9.00
Cotswolds Signature Single Malt *46%*	8.35
Penderyn Welsh Single Malt *46%*	7.85
Talisker 10yo Single Malt *45.8%*	7.05
Jameson Triple Distilled *40%*	6.50
Monkey Shoulder Blended Malt *47%*	6.20
Jack Daniel's Single Malt *45%*	6.20

TEQUILA

Patrón Añejo *40%*	10.10
Olmeca Reposado *35%*	6.35

NO & LOW ALCOHOL

Brooklyn Special Effects *0.4%* 96 kcal	*330ml*	6.00

6 O'CLOCK GIN

DEAD MAN'S FINGERS

COTSWOLDS DISTILLERY

PENDERYN DISTILLERY

THE SPIRIT OF BRISTOL®

FIERCELY INDEPENDENT

We're proud to serve spirits sourced locally to Bristol Airport, ensuring your sips support the region's brands.

DRINKS

HOT DRINKS

Single Espresso 0 kcal	3.70
Double Espresso 0 kcal	4.30
Americano 0 kcal	4.20
Cappuccino 128 kcal	4.45
Latte 124 kcal	4.50
Flat White 83 kcal	4.50
Mocha 280 kcal	4.90
Macchiato 23 kcal	4.10
Cortado 38 kcal	4.10
Hot Chocolate 280 kcal	5.20

TEAPIGS TEA

Everyday 24 kcal	4.00
Earl Grey 24 kcal	4.00
Peppermint 0 kcal	4.00
Mao Feng Green 0 kcal	4.00
Super Fruit 0 kcal	4.00

EXTRAS

Extra Coffee Shot 0 kcal	1.50
Milk Alternatives Oat, Soya, Coconut	0.60
Syrup Vanilla, Caramel	1.00

TRIPLE CO

Our mission is to roast high-quality coffee beans, via direct trade with bean farmers, whilst focusing on roaster-to-customer relations.

SOFT DRINKS

Coca-Cola 139 kcal	*330ml* 4.10
Diet Coke 1 kcal	*330ml* 3.90
Coca-Cola Zero 1 kcal	*330ml* 3.90
Sprite Zero 3 kcal	*330ml* 3.90

FENTIMANS

Classic Ginger Beer 61 kcal	*275ml* 3.85
Rose Lemonade 58 kcal	*275ml* 4.00

FEVER-TREE

Tonic Water 60 kcal	*200ml* 3.75
Light Tonic 30 kcal	*200ml* 3.75
Mediterranean Tonic 68 kcal	*200ml* 3.75

SCHWEPPES

Lemonade 36 kcal	*200ml* 3.10
Ginger Ale 40 kcal	*200ml* 3.10
Soda Water 0 kcal	*200ml* 3.10
Pink Soda 40 kcal	*200ml* 3.10
Tonic Water 42 kcal	*200ml* 3.10

SCHWEPPES SLIMLINE

Tonic Water 7 kcal	*200ml* 3.10
Elderflower Tonic Water 2 kcal	*200ml* 3.10

HARROGATE SPA WATER

Still or Sparkling Water 0 kcal	*330ml* 3.35
Still or Sparkling Water 0 kcal	*750ml* 6.00

JUICES

Orange Juice 232 kcal	*Large* 5.20
Apple Juice 232 kcal	*Large* 5.20

V Suitable for vegetarians **VE** Suitable for vegans

Allergen Information

Food and drinks served on these premises may contain potential allergens that could trigger allergic reactions. Whilst every precaution is taken to prevent cross-contamination, a risk of trace amounts of allergens may still be present in the food and drink preparation areas. We encourage guests with food allergies to inform the team about any dietary restrictions before placing an order to ensure the trained team can assist with your allergy-related enquiry.

Calories

Adults need around 2,000 kcal a day.
All calories are accurate at time of menu print.

Live nutrition information is available online, please scan this QR code to access.

All prices are quoted in pounds Sterling and inclusive of VAT where applicable. We accept all major credit cards. Gratuities accepted but service is not included.

ALEMBIC

drinks and bites

GLUTEN INFORMATION MENU

This menu highlights dishes made without gluten-containing ingredients.
Please note that these items are prepared in a shared kitchen, and while care is taken, there is a risk of cross-contamination. Therefore, we cannot guarantee that any dish is completely gluten free.

V Suitable for vegetarians **VE** Suitable for vegans

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Live nutrition information is available online, please scan this QR code to access.

All prices are quoted in pounds Sterling and inclusive of VAT where applicable.
We accept all major credit cards.
Gratuities accepted but service is not included.

BEING SERVED UNTIL **11:30**

BREAKFAST

FRESH, ARTFULLY CRAFTED, AND FULL OF FLAVOUR

Bacon Bagel
12.25 454 kcal

Toasted bagel filled with bacon and feta cheese, finished with horseradish, and apple & fig chutney

Smoked Salmon, Avocado, & Cream Cheese Bagel
12.50 374 kcal

Oak smoked salmon, served on a toasted half bagel, dressed with an avocado cream, finished with soft cheese and a tangy citrus vinaigrette

Greek-Style Scrambled Eggs on Toasted Bagel
12.25 V 772 kcal

Soft scrambled eggs served on a toasted bagel, topped with crumbled feta, tomato & cucumber salsa, and sun-dried tomato tapenade, finished with fresh herbs and olive oil

Scrambled Eggs on Toasted Bagel
11.25 V 747 kcal

Creamy free-range scrambled eggs served on a toasted bagel, finished with fresh chives

Pan Tumaca with Butter Beans
9.25 Ve 420 kcal

Spanish-style toasted bagel rubbed with garlic, topped with a salsa of fresh tomatoes, butter beans, olives, and fresh herbs

BEING SERVED FROM **11:30**

AFTERNOON

SMALL PLATES OF THE WORLD

MULTI-PLATE OFFERS

2 for **17.50** • 3 for **26.00** • 4 for **34.50** • 5 for **43.00**

Spiced Onion Hummus
9.25 Ve 465 kcal

Moroccan inspired hummus finished with dukkah and marinated red pepper oil, served with a warm soft corn tortilla

Padrón Peppers
9.25 Ve 59 kcal

Blistered Padrón peppers finished with smoked sea salt

Whipped Feta & Olive Tapenade
9.25 V 355 kcal

Whipped feta with lemon and mint, finished with green olive tapenade, served with soft corn tortilla

Smoked Salmon and Herb Pâté 204 kcal **9.25**

Smoked salmon and herby soft cheese with radish, dill, and pickled gherkins, served with a soft corn tortilla

Charred Broccoli & Dukkah Ve 276 kcal **9.25**

Charred Tenderstem® broccoli with a yoghurt-tahini sauce, topped with cashew dukkah

SHAREBITES

IDEAL FOR 2 PEOPLE

Charcuterie Board 644 kcal **26.50**

A selection of prosciutto, Milano, and coppa salami served with roasted peppers, marinated olives, grilled artichokes, marinated feta, rocket, and a side of apple & plum chutney with a toasted bagel

Dipping Trio V 826 kcal **21.00**

Spiced onion hummus with dukkah, whipped feta and green olive tapenade, and creamed artichoke & crispy onions, served with warm soft corn tortillas

DESSERTS

Chocolate & Orange Brownie Cake Ve 381 kcal **9.00**

An orange brownie cake on a biscuit base, topped with a chocolate mousse and chocolate crumb, served with a blood orange sorbet

BAR NIBBLES

COMPLIMENTARY WHEN CHOOSING A COCKTAIL,
LARGER SERVINGS FROM £3.00 WITH ALL OTHER DRINKS

Sweet & Salted Popcorn
3.00 Ve 70 kcal

Piri-Piri Cashews
5.00 Ve 315 kcal

Salted Nuts
4.00 Ve 282 kcal

Pickles & Parmesan
5.00 87 kcal

Halkidiki Green Olives
5.00 Ve 164 kcal