

# FARMACY

KITCHEN

## BRUNCH MENU

Our dishes are made in-house from scratch with 100% organic and plant-based ingredients, many of which are hand-picked fresh from our biodynamic farm in Kent

NIBBLES		FARMACY CLASSICS	
NOCELLARA & USLU OLIVES	5.50	KALE CAESAR (SU, M, SY) Finely chopped kale & romaine lettuce with cucumber, peppers, activated seeds and mushroom 'anchovies', tossed in our house Caesar dressing*	14
HOUSE FARM PICKLES (SU)	5.50		
HOUSE MIXED NUT SELECTION (N)	5.50		
HAND ROLLED GF FLATBREAD <i>With organic olive oil</i>	6.50	FARMACY BENEDICT (SU, M) Fresh GF waffles topped with roasted portobello mushrooms, seasonal greens, courgette & avocado guacamole and finished with Hollandaise sauce	17
TORTILLA CHIPS	5.50		
SMALL PLATES			
CHIPOTLE SHROOM TOSTADA (N, SY, SU) Roasted chipotle portobello mushrooms, fermented sour cream, pico de gallo, red & white cabbage, spicy pineapple salsa	9	FARMACY ENGLISH BREAKFAST (SY, M, G, SS, SU) BBQ jackfruit ribs, scrambled tofu, roasted portobello mushroom, sauteed seasonal greens and smoky butter beans in a rich tomato sauce. <i>Served with grilled sourdough</i>	18
ROAST CHESTNUT-MUSHROOM PARFAIT (G, SU) Earthy, rich pâté topped with caramelised onions & house pickles <i>Served with grilled sourdough (GF bread available)</i>	12	JACKFRUIT LOADED TACOS (M, SU) Jackfruit carnitas, frijoles, pico de gallo, jalapeños, pickled shallots, chipotle mayo and our freshly made spicy pineapple salsa	12
SLOW-ROAST BEETROOT HUMMUS (SS, SU) With roast carrots, toasted puffed chickpeas, chopped house pickles, extra virgin olive oil and hand-rolled, GF flatbread to dip	12	MEXICAN BOWL (SU, M) Red rice, frijoles, butternut squash mash, lightly pickled red & white cabbage, pico de gallo, pickled shallots, chipotle mayo and jalapeño dressing	18
LOADED NACHOS (S, SU, M) Refried frijoles, marinara sauce, courgetti & avocado guacamole, fermented sour cream, chipotle mayo	10	FARMACY GARDEN PIZZA (N) A celebration of the season, our handmade pizza is served with a rich tomato sauce, topped with celeriac puree, roasted squash, Kalamata olives, chilli flakes and finished with crispy kale	16.50
SIDES			
SKIN ON FRIES, HOME MADE AIOLI (M)	7	GOT NO BEEF BURGER (M, SY, N, G, SU) Mushroom, walnut & beetroot burger served with beetroot pickled onions, tomato, lettuce, home-made Thousand Island dressing and goji berry ketchup*. <i>Served with skin-on fries (GF bun available)</i>	19
CAULIFLOWER POPCORN (SS, SY, M, SU) <i>Sesame &amp; hemp crumb</i>	7		
TRUFFLE MAC 'N' CHEESE (M)	7	FALAFEL WAFFLE (SS, SY) A fresh golden waffle served with aubergine sambal, roast beetroot hummus, cucumber yoghurt raita, puffed chickpeas and dressed baby leaves	18
		SWEET	
		BUCKWHEAT PANCAKES An indulgent stack of pancakes topped with berry compote, seasonal fresh berries, and coconut yoghurt <i>Served with a side of maple syrup</i>	17

### ALLERGEN GUIDE

CELERY-C, GLUTEN-G, MUSTARD-M, NUTS-N, PEANUTS-PN, SESAME SEEDS-SS, SULPHITES SU, SOYA-SY

Please be aware that our dishes are prepared in a kitchen where allergens are present throughout, therefore we cannot guarantee that any dishes or drinks will be free from trace ingredients. Please let your waiter know before ordering if you have any allergies or intolerances.

A discretionary 12.5% service charge will be applied to your bill.

***\*Discover our range of homemade dressings and sauces available to buy via our grab'n'go fridge***

