

FARMACY

KITCHEN



The Alchemy Room

PRIVATE DINING

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BRUNCH MENU £40 PER PERSON

ON ARRIVAL

AVOCADO ON TOAST BITES (SS)

Creamy pea & avocado guacamole, pico de gallo and sesame seeds served on sourdough
Gluten free option available

BRUNCH SPECIALS

BUCKWHEAT PANCAKES

Topped with a choice of: Berry compote & coconut yoghurt, served with a side of maple syrup *or* chocolate sauce, banana & coconut yoghurt.

BUTTER BEAN PURÉE & MUSHROOM TOAST (G)

Velvety butter bean purée atop homemade sourdough toast, topped with tender sautéed mushrooms infused with garlic & thyme.

FARMACY SPECIALS

GARDEN PIZZA (C)

Our seasonal handmade pizza features rich tomato sauce, celeriac puree, roasted squash, Kalamata olives, chili flakes, & crispy kale.

FALAFEL WAFFLE (SS, SU, SY)

Golden waffle with aubergine sambal, roasted beetroot hummus, cucumber yoghurt raita, puffed chickpeas, & dressed baby leaves.

KALE CAESAR (M, SU, SY)

Curly kale, mushroom anchovies, cucumber, red peppers, crispy chickpeas, activated seeds, in house Caesar dressing

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.

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.