

FARMACY

KITCHEN

DRINKS MENU

ORGANIC BEER & CIDER	WHITE WINE	GLASS / CARAFE / BOTTLE
FREEDOM HELLES LAGER 7 A balanced, pale, floral, organic, helles lager - 330ml 4.8% ABV	GRAN CERDO (SU) 6/20/28 Grape: Viura & Mixed Grapes - Rioja, Spain - 2021	
WIGNAC APPLE CIDER BIO 6.50 Soft and fizzy apple cider - 330ml 4.5% ABV	MONTALTO PINOT GRIGIO* 7/24/35 Grape: Pinot Grigio - Sicily, Italy - 2021	
SIGNATURE COCKTAILS	VERDICCHIO DI GINO* 8 /26/38 Grape: Verdicchio - Marche, Italy - 2021	
FORAGER'S MARTINI 12 Gin, blackberry, cranberry & lemon juice	FRESCO DI MASI BIANCO ORGANIC 9/32/42 Grape: Garganega, Chardonnay & Pinot Grigio - Veneto, Italy - 2021	
TEQUILA MOCKINGBIRD 12 Tequila, lime juice & pink himalayan salt	ZEPHYR* 10/37/52 Grape: Sauvignon Blanc - Marlborough, New Zealand - 2021	
ESPRESSO MARTINI 13 Sapling Vodka, vanilla extract, organic coffee & organic coffee liqueur	PETIT CHABLIS LES PLANTES, JULIEN BROCARD* 11/44/60 Grape: Chardonnay - France - 2020	
MEZCAL MARY 13 Jalapeño infused mezcal mixed with our house spice mix, lemon, tomato juice, salt & black pepper	ORANGE WINE	GLASS / CARAFE / BOTTLE
BERRY ME 13 Sapling Vodka, berry puree, hemp & bay leaf syrup and lemon	ENROSADO DE ALTOLANDON 11/39/50 Grape: Grenache Gris - Machueal, Spain - 2021	
THE AMERICAS 14 Blanco tequila, mezcal blend with pineapple, ginger, lime & apple juice	RED WINE	GLASS / CARAFE / BOTTLE
MATCHA CAIPIROSKA 14 Sapling Vodka, matcha, apple, lemon & ginger juice	MONTALTO NERO D'AVOLA 6/20/30 Grape: Nero D'Avola - Sicily, Italy - 2020	
GOLDEN COLADA 12 Rum, pineapple juice, coconut cream, maple syrup, coconut yogurt & our golden spice mix	MIL HISTORIAS MALBEC* 7/25/35 Grape: Malbec - Manchuela, Spain - 2019	
STRAWBERRY FIELDS FOREVER 13 Sapling vodka, fresh strawberries, lemon, rose syrup, violet and lavender bitters	L'ATTO AGLIANICO, CANTINE DEL NOTAIO* 8/35/40 Grape: Aglianico del Vulture - Italy - 2021	
HIGH GREEN (C) (CBD) 15 CBD, gin, cucumber, apple, hemp & bay leaf syrup, celery bitters, matcha, lemon	BOUT D'ZAN ROUGE* 9/39/45 Grape: Grenache Noir & Syrah - Rhone, France - 2020	
	PINOT NOIR CÔTE DE ROUFFACH, MURÉ* 12/50/65 Grape: Pinot Noir - Alsace, France - 2019	
SPARKLING WINE	SOFT DRINKS	
DOMAINE KLUR, CRÉMANT D'ALSACE* 7/38 Grape: Pinot Blanc & Pinot Auxerrois - Alsace, France	MOMO ELDERFLOWER KOMBUCHA 6.50	
CAVA BRUT ROSADO 9/46 Grape: Pinot Noir - Catalunya, Spain - 2019	MOMO GINGER & LEMON KOMBUCHA 6.50	
CASA CANEVEL PROSECCO EXTRA DRY 8/40 Grape: Glera - Veneto, Italy	PASSIONFRUIT & RASPBERRY AGUA DE MADRE 6.50 Fermented water kefir	
DRAPPIER CLAREVALLIS 14/100 Grape: Pinot Noir, Chardonnay, Pinot Meunier, Blanc Vrai	GINGERELLA GINGER ALE 5	
	FILTERED WATER (PER GUEST) 1.10 Unlimited pure still or sparkling filtered water	
ROSÉ	 *BIODYNAMIC	
L'APOSTROPHE* 8/32/44 Grape: Grenache, Carigan & Cinsault - Provence, France - 2021	ALLERGEN GUIDE	
	CELERY-C, GLUTEN-G, MUSTARD-M, NUTS-N, PEANUTS-PN, SESAME SEEDS-SS, SULPHITES SU, SOYA-SY	
DESSERT WINE	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 13.5% service charge will be applied to your bill.	
GUILLAUME GONNET, MUSCAT DE BEAUMES DE VENISE* 8/45 Grape: Muscat Blanc à Petits Grains - Southern Rhône, France - 2021		

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ORGANIC COLD-PRESSED JUICES	FARMACEUTICAL SHOTS
ALKALINE BOOSTER (C) 8.60 Cucumber, kale, celery, spinach, romaine, lemon & parsley	FIRE STARTER SHOT 5.30 Ginger, turmeric, cayenne & lemon
APPLE-AID 8.60 Cucumber, apple, spinach, lime & parsley	O.M.G. SHOT 5.30 CBD, flaxseed oil & grapefruit juice
HIGH ON C 8.60 Carrot, apple, lemon & ginger	SPECIALITY COLD DRINKS
WITCHES' BREW 8.60 Beetroot, carrot, apple & lemon	SAYURI MATCHA TONIC 7.50 An antioxidant blend of matcha, lemon, ginger, raw coconut water & fresh mint
SUPERFOOD SMOOTHIES	BERRY PUNCH 6.50 An immune boosting mix of raspberries, lemon juice, mint, ginger, strawberries, pineapple & grapefruit juice
CACAO PEANUT BUTTER OATMEAL PUNCH (N) 8.60 Peanut butter, banana, oats, coconut milk, vanilla extract, Sun Warrior Protein and ground flax seeds	ORANGE CRUSH 6.50 Relaxing and refreshing caffeine free iced Rooibos tea mixed with lemon juice, cardamon, hemp and bay leaf syrup
GREEN WARRIOR 8.60 Spirulina, Vanilla Sun Warrior Protein, spinach, cucumber, raw coconut water & chia seeds	SAYURI ICED MATCHA 6.50 Matcha & coconut milk over ice
LONDON SUNSET 8.60 Fresh pineapple, banana, blueberries & raw coconut water	LEMON-AID 6.50 Lemon juice & raw coconut water
MACA MALT (N) 8.60 Maca, almond butter, dates, banana, vanilla & cinnamon with fresh almond milk	FARMACEUTICAL TEAS
GRASS ME UP (CBD) 11 CBD, raw coconut water, pineapple, fresh lime juice, housemade hemp & bay leaf syrup, açai powder, hemp seeds & banana	EARL GREY 4.30
SPECIALITY HOT DRINKS	ENGLISH BREAKFAST 4.30
HOT CHOCOLATE (N) 7.50 Cacao, cacao butter, cinnamon, vanilla & nutmeg, whipped 'cream' & coconut milk	FRESH MINT & LEMON VERBENA 4.30
GINGERBREAD LATTE 7.50 Maca, vanilla, cinnamon, fresh ginger & coconut milk	GINGER ROOT & LEMON PEEL 4.30
SAYURI MATCHA LATTE 6.50 Matcha & coconut milk	BEETROOT & CINNAMON 4.30
ADAPTOGENIC LATTE 6.50 Reishi, chaga, He Shou Wu, maca, vanilla protein powder & coconut milk	DIGESTIVE SOOTHER 4.30
MACA LATTE 5.40 Maca, cinnamon, nutmeg & coconut milk	CHAMOMILE 4.30
CHAI LATTE 5.40 Chai spice & coconut milk	FORAGED NETTLE 5.40
GOLDEN MILK LATTE 5.40 Turmeric, cinnamon, ginger, nutmeg, black pepper, cardamom, coconut milk & coconut sugar	HEMP LEAF 5.40
SPIRIT OF HEMP LATTE 6 Hemp, maca & coconut milk	APPLE & HIBISCUS 5.40
SAYURI HOJICHA LATTE 7 Japanese roasted & ground green tea leaf & coconut milk	BO HOJICHA GREEN TEA 5.40
ESPRESSO (SINGLE/DOUBLE) 3.30/4.30	BRAIN TONIC 5.40
LATTE 4.30	ROSE HEART CHAKRA 5.40
CAPPUCCINO 4.30	CHAI 5.40
FLAT WHITE 4.30	HONEY ORCHID 6.50



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