



FARMACY

KITCHEN

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BRUNCH MENU

NIBBLES

NOCELLARA & USLU OLIVES (SU)	6.5
HOUSE FARM PICKLES (SU)	6
HOUSE MIXED NUT SELECTION (N)	6
ANCIENT GRAIN GF FLATBREAD (SS) With za'atar & organic olive oil.	7
RAW HOUSE MADE KIMCHI	7

BRUNCH SPECIALS

SUPERFOOD SUNDAE (N) Decadent sundae packed with date & maca caramel superfood swirl, fresh banana, coconut yoghurt, sweet oat crumble & berry compote.	17
PROTEIN OMELETTE (SS) Chickpea omelette filled with roasted butternut squash, avocado & pea guacamole, seasonal biodynamic greens & harissa, topped with a paprika tahini drizzle.	17
BUCKWHEAT PANCAKES Topped with a choice of: Berry compote & coconut yoghurt, served with a side of maple syrup or chocolate sauce, banana & coconut yoghurt.	18
FARMACY BENEDICT (SU, SS, M, N) Fresh GF protein muffins topped with roasted portobello mushrooms, sautéed seasonal greens, pea & avocado guacamole & finished with hollandaise sauce.	19.5
CORN BREAKFAST FRITTERS (M, N, SU) Corn fritters with guacamole, grilled tomato, peppered tofu & rocket.	18
FARMACY ENGLISH BREAKFAST (SY, G, SS, SU) BBQ jackfruit ribs with scrambled tofu, roasted portobello mushroom, crispy hash brown, sautéed seasonal greens & smoky beans in a rich tomato sauce. Served with grilled sourdough.	20
STRAIGHT FROM THE SOIL BIODYNAMIC VEGETABLES (SS) Roasted garden vegetables on a bed of labneh, finished with za'atar & raw vegetable cracker.	13
BUTTER BEAN PURÉE & MUSHROOM TOAST (G) Velvety butter bean purée with homemade sourdough toast, topped with tender sautéed mushrooms infused with garlic & thyme.	14



Our dishes are made
IN-HOUSE FROM SCRATCH
with 100% ORGANIC
& PLANT-BASED
INGREDIENTS.

Many of which are
HAND-PICKED FRESH
from our
BIODYNAMIC FARM
in Kent.

This menu is dedicated
TO ALL WHO HAVE
realised we can
VOTE WITH *our* FORKS.



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 13.5% service charge will be applied to your bill.

FARMACY CLASSICS

SPRING POKE BOWL (G, SS, SU, SY) Seasonal poke bowl with Asian slaw, quinoa, homemade kimchi, biodynamic farm greens, beetroot, edamame, lime, & truffle miso dressing.	18
GARDEN PIZZA (C) Our seasonal handmade pizza features rich tomato sauce, celeriac puree, roasted squash, Kalamata olives, chili flakes, & crispy kale.	19.5
GOT NO BEEF BURGER (G, M, N, SU, SY) Shiitake & chickpea miso burger with caramelised onions, lettuce, homemade Thousand Island dressing, goji berry ketchup, served with skin-on fries. GF bun option available.	22
FALAFEL WAFFLE (SS, SU, SY) Golden waffle with aubergine sambal, roasted beetroot hummus, cucumber yoghurt raita, puffed chickpeas & dressed baby leaves.	19.5
CAULIFLOWER POPCORN (M, SS, SU, SY) Sesame & hemp crumb with a side of Caesar dressing.	11
LOADED NACHOS TO SHARE (SU, N, M) Frijoles, marinara, pea & avocado guacamole, sour cream, chipotle mayo.	15
KALE CAESAR (M, SU, SY) Curly kale, mushroom anchovies, cucumber, red peppers, crispy chickpeas, activated seeds, in house Caesar dressing.	11/17

SIDES

PARMENTIER SWEET POTATOES (M) With chipotle mayo.	8
SKIN ON FRIES (M) With homemade aioli.	7
CHARRED BROCCOLI (N, SY, SU) Served with an umami almond & tamari butter, chili flakes.	8.5
STEAMED SEASONAL GREENS	7