

FARMACY

KITCHEN



The Alchemy Room

PRIVATE DINING

FARMACY

KITCHEN

SET MENU

3 COURSES £65 PER PERSON

ON ARRIVAL

HOUSE FARM PICKLES (SU) & OLIVES (SU)

TO BEGIN

SEASONAL BIODYNAMIC SOUP

Daily soup made with fresh, biodynamically grown vegetables from Kent, served with sourdough.

**Ask for allergens*

STRAIGHT FROM THE SOIL BIODYNAMIC VEGETABLES (SS)

Roasted garden vegetables on a bed of labneh, with za'atar and a raw vegetable cracker

MAIN COURSE

KALE CAESAR (M, SU, SY)

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

MUSHROOM & JACKFRUIT GREEN THAI CURRY (G, SS, SY)

Green Thai roasted jackfruit curry with mushrooms, lemongrass, galangal, kaffir lime, & coconut base, served with brown rice & sprouted lentils.

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.

DESSERT

TIRAMISU (G, SY)

Decaf espresso-dipped sponge savoiardi, mascarpone cream, cocoa powder and cacao nibs.

CARAMEL HAZELNUT GANACHE BROWNIE (N)

Chocolately fudgy brownie with roasted hazelnuts, drizzled with coconut caramel sauce and topped with caramel ice cream.

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.

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SET MENU

3 COURSES £75 PER PERSON

ON ARRIVAL

HOUSE FARM PICKLES (SU) & OLIVES (SU)

TO BEGIN

BEETROOT TARTARE WITH OYSTER MUSHROOM (M, N)

A tartare of candied beetroot with oyster mushroom and dill dressing

SWEET POTATO, AVOCADO & CRUNCHY QUINOA CAUSA (M)

Creamy sweet potato mash with lime juice & aji amarillo, layered with crunchy quinoa & avocado, topped with aji verde sauce & crispy plantain.

MAIN COURSE

SPRING POKE BOWL (G, SS, SU, SY)

Seasonal poke bowl with Asian slaw, quinoa, homemade kimchi, biodynamic farm greens, beetroot, avocado, edamame, lime, & truffle miso dressing.

MUSHROOM & JACKFRUIT GREEN THAI CURRY (G, SS, SY)

Green Thai roasted jackfruit curry with mushrooms, lemongrass, galangal, kaffir lime, & coconut base, served with brown rice & sprouted lentils.

FALAFEL WAFFLE (SS, SU, SY)

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

DESSERT

CARAMEL HAZELNUT GANACHE BROWNIE (N)

Chocolatey fudgy brownie with roasted hazelnuts, drizzled with coconut caramel sauce and topped with caramel ice cream.

BERRY CHEESECAKE (N)

A sweet and velvety cashew and coconut cream with tangy mixed berry coulis on a bed of dates and coconut flakes. Served with an almond brittle.

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SESAME SEEDS-SS, SULPHITES-SU, SOYA-SY

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