

# FARMACY

KITCHEN



*The Alchemy Room*

PRIVATE DINING

# FARMACY

KITCHEN

## SHARING MENU 3 COURSES £60 PER PERSON

*Shared in the middle, family style*

### ON ARRIVAL

HOUSE FARM PICKLES (SU) & OLIVES (SU)

### TO BEGIN

CAULIFLOWER POPCORN (M, SS, SU, SY)

Sesame & hemp crumb with a side of Caesar dressing.

### MAIN COURSE

KALE CAESAR (M, SU, SY)

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

MEZZE PLATTER (G, SS, SU, SY)

Mediterranean sharing platter with harissa hummus, tzatziki, stuffed vine leaves, tofu-stuffed piquillo peppers, kale tabbouleh, pickled onions, radishes, marinated olives, & flatbread with za'atar crackers.

GOT NO BEEF SLIDERS (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

MINI TIRAMISU POTS (G, SY)

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

RAW CHOCOLATE TART BITES

Finished with cacao nibs and chocolate sauce.

#### 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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KITCHEN



*The Alchemy Room*

PRIVATE DINING

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KITCHEN

## SHARING MENU 3 COURSES £70 PER PERSON

*Shared in the middle, family style*

### ON ARRIVAL

HOUSE FARM PICKLES (SU) & OLIVES (SU)

### TO BEGIN

CAULIFLOWER POPCORN (M, SS, SU, SY)  
Sesame & hemp crumb with a side of Caesar dressing.

LOADED NACHOS (SU, N, M)  
Frijoles, marinara, courgette, avocado guacamole, sour cream, chipotle mayo.

SEASONAL SHOT (C)  
Made with fresh, biodynamically grown vegetables from Kent, served with sourdough.  
**\*Ask for allergens**

### MAIN COURSE

KALE CAESAR (M, SU, SY)  
Curly kale, mushroom anchovies, cucumber, red peppers, crispy chickpeas, activated seeds, in house Caesar dressing.

MEZZE PLATTER (G, SS, SU, SY)  
Mediterranean sharing platter with harissa hummus, tzatziki, stuffed vine leaves, tofu-stuffed piquillo peppers, kale tabbouleh, pickled onions, radishes, marinated olives, & flatbread with za'atar crackers.

PAD THAI (PN, SY, SU)  
Our twist on the classic: rice noodles, roasted tofu, rainbow vegetables, bean sprouts, red chillies, roasted peanuts.

### DESSERT

MINITIRAMISU POTS (G, SY)  
Decaf espresso-dipped sponge savoiardi, mascarpone cream, cocoa powder and cacao nibs.

RAW CHOCOLATE TART BITES  
Finished with cacao nibs and chocolate sauce.

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

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