

FARMACY

KITCHEN



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À LA CARTE 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

TO BEGIN

LOADED NACHOS TO SHARE (SU, N, M) Frijoles, marinara, pea & avocado guacamole, sour cream, chipotle mayo.	15
MEZZE PLATTER TO SHARE (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.	24
CAULIFLOWER POPCORN (M, SS, SU, SY) Sesame & hemp crumb with a side of Caesar dressing.	11
SLOW-ROAST BEETROOT HUMMUS (SS, SU, M) 13 Topped with roasted carrots, toasted, puffed chickpeas, za'atar, house pickles & extra virgin olive oil. GF flatbread to dip	13
STRAIGHT FROM THE SOIL BIODYNAMIC VEGETABLES (SS) Roasted garden vegetables on a bed of labneh, finished with za'atar & raw vegetable cracker.	13
CHILLI BEAN & CHIPOTLE MUSHROOM TOSTADA (M, SU) Crispy corn tortilla layered with refried beans, chipotle mushrooms, Pico de Gallo, chipotle mayo & pickled red onions, served with spicy pineapple salsa.	13
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.	13

SEASONAL BIODYNAMIC SOUP Daily soup made with fresh, biodynamically grown vegetables from Kent, served with sourdough. *Ask for allergens	10
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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

KALE CAESAR (M, SU, SY) Curly kale, mushroom anchovies, cucumber, red peppers, crispy chickpeas, activated seeds, in house Caesar dressing.	11/17
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
GARDEN PIZZA (C) Our seasonal handmade pizza features rich tomato sauce, celeriac puree, roasted squash, Kalamata olives, chili flakes, & crispy kale.	18.5
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, mixed sprouted beans & red chillies.	19.5
SPRING POKE BOWL (SS, SU, SY) Seasonal poke bowl with Asian slaw, quinoa, homemade kimchi, biodynamic farm greens, beetroot, avocado, edamame, lime, & truffle miso dressing.	19.5
PAD THAI (PN, SY, SU) Our twist on the classic: rice noodles, roasted tofu, rainbow vegetables, bean sprouts, red chillies, roasted peanuts.	20
ANCIENT GRAIN SPELT PASTA, MUSHROOM & LENTIL RAGU (G, C, SY, M, SU) Hearty mushroom & lentil ragu, slow-simmered with aromatic herbs, with crunchy tofu. Served with a fresh farm salad.	21
AYURVEDIC DHAL (M) Blended beetroot with ayurvedic spices & sprouted lentils, topped with cucumber yoghurt raita & tadka. Served with brown coriander rice & homemade flatbread.	19
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