

FARMACY

KITCHEN

100% ORGANIC & PLANT-BASED

FESTIVE SET MENU

£60 per person

TO START

FARM PUMPKIN, LEEK & TRUFFLE SOUP

Topped with sautéed chanterelle mushrooms and white truffle oil

— or —

ROASTED CAULIFLOWER (SS)

Kale, spinach & chestnut stuffing on a bed of herb tahini and crispy chestnut sage crumbs

FOLLOWED BY

FESTIVE SPROUTED NUT LOAF (N, SY, C)

Sautéed seasonal greens, gravy, cranberry & rosehip sauce

— or —

WILD MUSHROOM & STUFFED SAVOY CABBAGE (N, SU)

Butternut squash and pickled shimeji, in a chestnut mushroom sauce

TO SHARE

BRUSSEL SPROUTS (SU, M)

On a bed of maple carrot purée topped with activated seeds

POTATOES PAVÉ (G)

Thinly sliced layered baked potatoes

BIODYNAMIC WINTER LEAF SALAD (M, SU)

Tossed in a mustard vinaigrette, topped with paprika and turmeric seeds

DESSERT

APPLE MAPLE TART (N, G)

Maple caramel drizzle, served with a side of homemade vanilla sorbet

— or —

CACAO & CINNAMON MOUSSE (N)

Topped with a layer of sweet cherry jam and almond brittle

ALLERGEN GUIDE

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



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Please be aware our dishes are prepared in a kitchen where allergens are present throughout so we cannot guarantee any dish will be free from trace ingredients. Please inform your server of any allergies or intolerances.

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