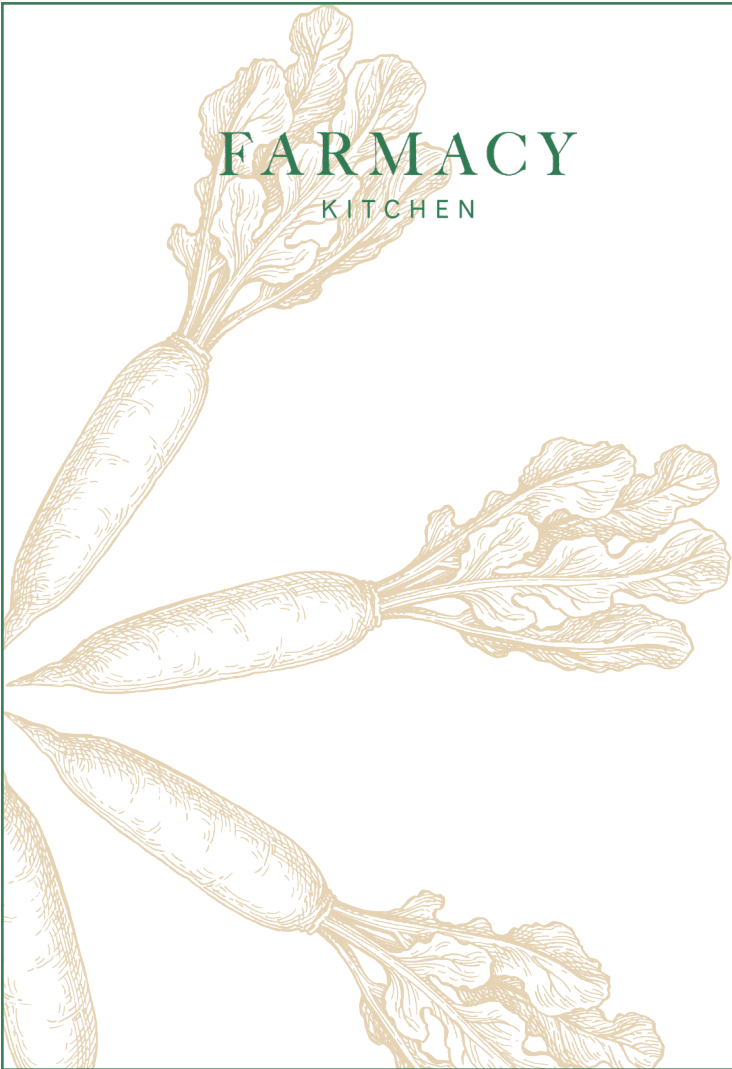


FARMACY

KITCHEN



FARMACY

KITCHEN

Introducing a tailored selection from our à la carte menu, featuring smaller, more manageable portions designed specifically for children aged 12 and under, all made with organic ingredients to ensure the same level of freshness and deliciousness.

SLOW-ROAST BEETROOT HUMMUS (SS, SU, M) 6
Topped with roasted carrots, toasted, puffed chickpeas,
house pickles & extra virgin olive oil. *GF flatbread to dip*

GOT NO BEEF BURGER (N, G, SY, SU, M) 9
Shiitake & chickpea miso burger with caramelised onions, lettuce,
homemade Thousand Island dressing, goji berry ketchup,
served with skin-on fries. *GF bun option available.*

VEGGIE PIZZA (C) 9
Tomato sauce, celeriac puree, roasted squash, olives, fresh rocket

ANCIENT GRAIN SPELT PASTA, MUSHROOM & LENTIL RAGU (G, C, SY, M, SU) 9
Hearty mushroom & lentil ragu, slow-simmered with aromatic
herbs, topped with crunchy tofu.

DESSERT

SCOOP OF ICE CREAM 5
With 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.*