



FARMACY MAIN MENU

We have our own plot of land in Kent, where we grow our own Biodynamic vegetables. These vegetables get delivered in our electric van directly to the restaurant as soon as they get picked. Please ask a member of the team which vegetables on the menu are from our Farmacy Kitchen Garden

STARTERS & SHARERS

MEZZE FOR TWO TO SHARE	16
Sweet Corn & polenta fritters with coconut & cucumber raita, toasted charcoal bread, pea & tahini dip served with beetroot & sweet potato crisps	
<i>NF GF</i>	
NACHOS	14.5
Corn chips, guacamole, Mexican frijoles with marinara salsa & 'sour cream'	
<i>GF NF Option Available</i>	
ARTICHOKE PIZZETTA	12
Served on our housemade sourdough with a tomato & artichoke sauce, macadamia herb 'cheese', olives, capers, spinach & cherry tomatoes	
SEASONAL PIZZETTA	12
Served on our housemade sourdough with chargrilled courgettes from our Farmacy Garden, spiced salsa verde, sun-blushed tomatoes, chilli flakes, tahini dressing & rocket	
<i>NF</i>	
FALAFELS	11.5
Served with hummus, tomato salsa & pickled cucumber	
<i>GF NF</i>	
MAC 'N' 'CHEESE'	11
Rice pasta in a truffled 'cheese' sauce topped with sage crumble	
<i>GF NF</i>	
SEASONAL SOUP	8
Chef's seasonal organic vegetable soup	
<i>GF</i>	

SALADS - STARTER OR MAIN

ASIAN SALAD	8/14
Seaweed, broccoli, salad leaves, cucumber, mushrooms, sprouts, sesame seeds & sesame ginger dressing	
<i>GF NF</i>	
MARKET SALAD	7/13
Mixed leaves from our Farmacy Kitchen Garden, fresh herbs & seasonal vegetables with a creamy mustard dressing & activated seeds	
<i>GF</i>	
WEDGE SALAD	10
Iceberg lettuce, vine tomatoes, cucumber & avocado with our housemade Caesar dressing	
<i>GF NF</i>	



EARTH BOWLS

MEXICAN BOWL	15.5
Sprouted coriander rice, romaine lettuce, tomatoes, guacamole, frijoles, chipotle 'sour cream', whipped squash, corn chips & jalapeño dressing	
<i>GF</i>	
MACRO BOWL	15.5
Steamed quinoa, roasted sweet potato, Kombu seaweed, samphire, kale, avocado, Farmacy pickles & ginger miso dressing	
<i>GF NF</i>	
KIMCHI BOWL	15
Soba noodles, spicy kimchi, sautéed chard stems, raw kohlrabi, brine carrots, marinated mushrooms, radish sprouts & tamarind vinaigrette	
<i>GF NF</i>	
MIDDLE EASTERN BOWL	15
Steamed buckwheat, kale-walnut fatoush, falafels, sumac-roasted aubergine & onion, hummus, za'atar crackers & lemon tahini dressing	
<i>GF</i>	

FARMACY CLASSICS

FARMACY BURGER	16.5
Millet, black bean & mushroom burger, aquafaba aioli, goji ketchup, carrot & celeriac remoulade, housemade pickles & tomato in a sourdough bun, served with your choice of potato chips or sweet potato fries	
<i>Gluten free option available</i>	
CHEF'S CURRY	16.5
Using seasonal organic produce, please ask your server for details	
<i>GF</i>	
PAD THAI	14.5
Rice noodles, tofu, chilli, fresh lime & toasted cashews	
<i>GF</i>	
LOADED MUSHROOM TACOS	12
Corn tortillas loaded with roasted mushrooms, frijoles, chipotle sour cream & jalapeno served with charred corn salsa & guacamole	
<i>GF</i>	
GARDEN GREEN PESTO	12
With ancient spelt spaghetti, housemade macadamia ricotta & chili flakes	

SIDES

HERITAGE TOMATO SALAD	5
SWEET POTATO FRIES WITH SPICY MAYO	5
SEASONAL GREENS	4
CHARRED BROCCOLI WITH ALMOND BUTTER	4
HUMMUS	4
POTATO CHIPS WITH AIOLI	4
KIMCHI	3.75





DESSERT MENU

CLASSIC DESSERTS

NICE CREAM BROWNIE SUNDAE Farmacy brownie served with vanilla nice cream, seasonal fruits, raw cacao & housemade maca caramel <i>GF</i>	11
BANANA BREAD & PEANUT BUTTER PUDDING Gluten free banana bread, caramelised bananas, peanut cream & peanut butter nice cream <i>GF</i>	10
RAW CHOCOLATE TART Served with coconut sorbet and housemade caramel sauce <i>R GF</i>	10
BERRY ETON MESS Housemade meringue, berry cream & fresh raspberries <i>GF</i>	9
WARM CHOCOLATE CHIP COOKIES Served with a glass of housemade almond milk <i>GF</i>	8

PROBIOTIC JARS

BERRY RIPPLE Housemade probiotic cashew 'yoghurt' blended with berries & topped with omega rich hemp seeds <i>GF</i>	9
SWEET TART Housemade vanilla-infused cashew 'yoghurt', seasonal fruit compote with sprouted buckwheat rawnola <i>GF</i>	9

MOONJI NICE CREAM

VANILLA NICE CREAM <i>GF NF</i>	3
MATCHA NICE CREAM <i>GF NF</i>	3
GOLDEN TURMERIC NICE CREAM <i>GF NF</i>	3

PROCAFFEINATING

THREE IMMORTALS HOT CHOCOLATE An adaptogenic blend of cacao, siberian ginseng & shilajit to improve cognitive function <i>GF NF</i>	11
ANCIENT COFFEE BREW Low acidity coffee beans with ancient spices high in L-Theanine <i>GF NF</i>	8
GINGERBREAD LATTE An immune-boosting blend of maca, vanilla, cinnamon & fresh ginger <i>GF NF</i>	7
SALTED CARAMEL MOCHA An energising blend of espresso, fresh vanilla & maca drizzled with salted date caramel <i>GF NF</i>	7



FARMACEUTICAL TEAS

HONEY ORCHARD TEA	5.5
CHAI TEA	5
HEART CHAKRA - ROSE	5
BRAIN TONIC TEA Yerba Mate, Red Bush, Damiana herb	5
FRESH MINT & LEMON VERBENA A calming digestive aid	4
GINGER ROOT & LEMON PEEL An immune boosting mix	4
BEETROOT & CINNAMON A blood cleanser which boosts the lymphatic system	4
DIGESTIVE SOOTHER Ground cardomom & fresh mint leaves	4
FORAGED WILD NETTLE TEA WITH MINT	4
GREEN TEA	4



SPECIALITY HOT DRINKS

FARMACY HOT CHOCOLATE Cacao, coconut milk, cacao butter, cinnamon, vanilla & nutmeg topped with our housemade whipped 'cream' <i>GF</i>	7
MATCHA LATTE Matcha & coconut milk <i>GF NF</i>	6
ADAPTOGENIC LATTE Reishi, chaga, ho shu wu, maca, vanilla protein powder & coconut milk <i>GF NF</i>	6
CHAI LATTE Chai spice & coconut milk <i>GF NF</i>	5
MACA LATTE Maca, cinnamon & coconut milk <i>GF NF</i>	5
GOLDEN MILK Turmeric, black pepper, cardamom & coconut milk <i>GF NF</i>	5

GF - GLUTEN FREE | NF - NUT FREE | R - RAW

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 server know before ordering if you have any allergies or intolerances.

A discretionary 12.5% service charge will be applied to your bill & is shared amongst all staff.