



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
Cauliflower popcorn, smoked baba ghanoush with za'atar flatbread, ezme salsa on baby gem served with Farmacy chilli jam <i>NF</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 caramelised onion and garlic sauce, Oyster & Portobello mushrooms, smoked paprika red peppers, chilli jam <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	9
Chef's seasonal, organic vegetable soup <i>NF GF</i>	

SALADS - STARTER OR MAIN

ASIAN SALAD	8/14
Seaweed, broccoli, mixed 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 NF</i>	



EARTH BOWLS

MEXICAN BOWL	15.5
Sprouted coriander rice, guacamole, frijoles, chipotle 'sour cream', whipped squash, corn chips & jalapeño dressing <i>GF</i>	
PROTEIN BOWL	15.5
Scrambled Tofu, charred polenta, mung bean dhal & sautéed Seasonal greens. <i>GF NF</i>	
JAPANESE BOWL	15
Sticky sprouted rice, pickled radish with arame, carrot kinpira, pan fried kale, daikon kimchi, chilli miso dip <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

GOT NO BEEF BURGER	16.5
Mushroom, walnut & beetroot burger, tomato, lettuce, Farmacy burger sauce, goji berry ketchup & beetroot pickled onions served with your choice of potato fries or sweet potato fries.	
CHEF'S CURRY	16.5
Using seasonal organic produce, please ask your server for details <i>GF</i>	
MUSHROOM & MISO RAMEN	16
Cloudy miso broth, sesame shitake mushrooms, tofu, spinach, Spring onion, brown rice ramen noodles, nori seaweed <i>GF NF</i>	
FARMACY LASAGNE	15
Mushroom, courgette & pepper cooked in a rich tomato sauce & layered between green lentil lasagne sheets <i>GF NF</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>	
POTATO WEDGES	11
Roast potato wedges topped with a mixed bean chilli, "sour cream" & coriander <i>GF</i>	

SIDES

RATATOUILLE	5
SWEET POTATO FRIES WITH SPICY MAYO	5
CHARRED BROCCOLI WITH ALMOND BUTTER	5
SEASONAL GREENS FROM OUR GARDEN	4
HUMMUS	4
POTATO CHIPS WITH AIOLI	4
KIMCHI	4


FARMACY
DESSERT MENU

CLASSIC DESSERTS	FARMACEUTICAL TEAS
<p>NICE CREAM BROWNIE SUNDAE 12 Farmacy brownie served with vanilla nice cream, seasonal fruits, raw cacao & housemade maca caramel <i>GF</i></p> <p>RAW CHOCOLATE TART 11 Served with coconut sorbet and housemade caramel sauce <i>R GF NF</i></p> <p>CHOCOLATE & COFFEE CHESSECAKE 10 Silken tofu cheesecake & chocolate base with salted caramel Popcorn and chocolate sauce <i>GF NF</i></p> <p>STICKY TOFFEE PUDDING 10 Steamed date pudding served with a caramel sauce & vanilla nice cream <i>NF</i></p> <p>WARM CHOCOLATE CHIP COOKIES 9 Served with a glass of almond milk <i>GF</i></p>	<p>HONEY ORCHARD TEA 6</p> <p>CHAI TEA 5</p> <p>HEART CHAKRA - ROSE 5</p> <p>BRAIN TONIC TEA 5 A tonic that increase mental cognitive functions</p> <p>FRESH MINT & LEMON VERBENA 4 A calming digestive aid</p> <p>GINGER ROOT & LEMON PEEL 4 An immune boosting & antibacterial infusion</p> <p>BEETROOT & CINNAMON 4 A blood cleanser which boosts the lymphatic system</p> <p>DIGESTIVE SOOTHER 4 Increases digestive enzymes within the gut</p> <p>GREEN TEA 4</p> <div style="text-align: center;">  </div>
PROBIOTIC JARS	SPECIALITY HOT DRINKS
<p>BERRY RIPPLE 9 Housemade probiotic coconut 'yoghurt' blended with berries & topped with omega rich hemp seeds <i>GF NF</i></p> <p>SWEET TART 9 Housemade vanilla-infused coconut 'yoghurt', seasonal fruit compote with sprouted buckwheat rawnola <i>GF NF</i></p>	<p>FARMACY HOT CHOCOLATE 7 Cacao, coconut milk, cacao butter, cinnamon, vanilla & nutmeg topped with our housemade whipped 'cream' <i>GF</i></p> <p>MATCHA LATTE 6 Matcha & coconut milk <i>GF NF</i></p> <p>ADAPTOGENIC LATTE 6 Reishi, chaga, ho shu wu, maca, vanilla protein powder & coconut milk <i>GF NF</i></p> <p>CHAI LATTE 5 Chai spice & coconut milk <i>GF NF</i></p> <p>MACA LATTE 5 Maca, cinnamon & coconut milk <i>GF NF</i></p> <p>GOLDEN MILK 5 Turmeric, black pepper, cardamom & coconut milk <i>GF NF</i></p>
MOONJI NICE CREAM	
<p>VANILLA NICE CREAM 3 <i>GF NF</i></p> <p>MATCHA NICE CREAM 3 A blend of Matcha, cardamom, cinnamon & cloves <i>GF NF</i></p> <p>GOLDEN TURMERIC NICE CREAM 3 A blend of Turmeric, cardamom, cinnamon, ginger & black pepper <i>GF NF</i></p>	
PROCAFFEINATING	
<p>THREE IMMORTALS HOT CHOCOLATE 11 An adaptogenic blend of cacao, siberian ginseng & shilajit to improve cognitive function <i>GF NF</i></p> <p>ANCIENT COFFEE BREW 8 Low acidity coffee beans with ancient spices high in L-Theanine <i>GF NF</i></p> <p>GINGERBREAD LATTE 7 An immune-boosting blend of maca, vanilla, cinnamon & fresh ginger <i>GF NF</i></p> <p>SALTED CARAMEL MOCHA 7 An energising blend of espresso, fresh vanilla & maca drizzled with salted date caramel <i>GF NF</i></p> <p>FARMACY BULLETPROOF COFFEE 5 An energising blend of espresso, almond butter, vanilla & MCT oil <i>GF</i></p>	

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.