

# FARMACY

KITCHEN

100% ORGANIC & PLANT-BASED

## SHARING MENU

£60 PER PERSON

*Shared in the middle of the table family-style*

### HOUSE FARM PICKLES (SU) & MIXED NUT SELECTION (N)

#### SUPER GREEN SHOTS

Spinach leaves, spirulina, courgette,  
garden peas, carrot and fresh mint

#### KALE CAESAR (M, SU, SY)

Curly kale, mushroom anchovies, cucumber, red peppers, crispy chickpeas and activated seeds, tossed in our house Caesar dressing

#### GOT NOT BEEF SLIDERS (SY, N, SU, M, G)

Shiitake & chickpea miso burger, caramelised onions, lettuce,  
home-made Thousand Island dressing and goji berry ketchup

#### GARDEN PIZZETTA (C)

A celebration of the season, our handmade pizza is served with a rich tomato sauce, topped with celeriac purée, roasted squash, Kalamata olives, chilli flakes and finished with crispy kale

## DESSERT

#### MINI TIRAMISU POTS (G, SY)

Decaff espresso-dipped sponge savoiardi, vegan mascarpone cream,  
cocoa powder and cacao nibs

#### RAW CHOCOLATE TART

Finished with cacao nibs and chocolate sauce

#### ALLERGEN GUIDE

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