

# FARMACY

KITCHEN

100% ORGANIC & BIODYNAMIC PRODUCE

## ROOTS & ROLLS SUPPER CLUB SHARING MENU

£70 per person

Powered by Clearspring, pioneering authentic Japanese specialities and organic fine foods since 1993.

### APPLE & YUZU MARTINI ON ARRIVAL

Local organic apple vodka, yuzu, apple juice, xylitol

## DISHES

### FARMACY KIMCHI

Chinese cabbage, spring onion, green chillies, ginger, garlic, sea salt

### CEVICHE (S, C)

Candied king oyster mushrooms, avocado, cherry tomatoes, pickled red onion, toasted corn, cilantro, homemade leche de tigre

### GYOZA (SY, SS)

Japanese dumplings with shiitake mushrooms and Roots & Rolls sweet dashi sauce

### EMERALD ROLL (S, N, M SS)

Vegan caviar, wakame, sugar snap peas, cucumber, cream 'cheese', pak choi, black quinoa rice, wasabi sesame, yuzu miso

### NIGIRI SELECTION (S, N, M)

- Marinated crispy king oyster mushroom, chimichurri, black quinoa rice
- Vegan caviar, pear tomato, sun dried tomato, aioli, basil, black quinoa rice

### GEISHA ROLL (S,M)

Avocado maki with gluten-free panko, heūra tartare, fermented chili sauce, chives & black quinoa rice

### FARMACY MATCHA MILLE CRÊPE (G, SY)

Layers of crêpes and light ceremonial-grade matcha cream, topped with powdered matcha

### ALLERGEN GUIDE

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



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# ROOTS & ROLLS

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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