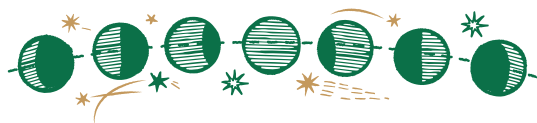


OUR MISSION is to create a *sustainable, holistic* approach to food AND agriculture. This is a *movement* that promotes **PLANT-BASED ORGANIC EATING** that's **CHEMICAL-FREE**, connecting *everything* between the *soil* AND THE SUN.



FARMACY CLASSICS

- FARMACY BURGER**..... 20
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
GF OPTION AVAILABLE
- CHEF'S CURRY**..... 20
Using seasonal organic produce, please ask your server for details
GF
- TAGLIATELLE AI FUNGHI** 20
Fresh spelt pasta served with a porcini mushroom sauce & truffle oil
NF VG

SALADS - STARTER OR MAIN

- MARKET SALAD**..... 9/17
Mixed leaves, fresh herbs & seasonal vegetables with a creamy mustard dressing & activated seeds
GF NF
- ASIAN SALAD**..... 10/18
Seaweed, broccoli, salad leaves, cucumber, mushrooms, sprouts, sesame seeds & sesame ginger dressing
GF NF

EARTH BOWLS

- KIMCHI BOWL**..... 20
Soba noodles, spicy kimchi, sautéed chard stems, raw kohlrabi, raw brine carrots, marinated mushrooms, radish sprouts & tamarind vinaigrette
GF NF
- MEXICAN BOWL**..... 20
Sprouted coriander rice, romaine lettuce, tomatoes, guacamole, frijoles, chipotle 'sour cream', whipped squash, corn chips & jalapeño dressing
GF
- MACRO BOWL**..... 19.50
Steamed quinoa, roasted sweet potato, Kombu seaweed, samphire, kale, avocado, Farmacy pickles & ginger miso dressing
GF NF

SIDES

- Sweet potato fries with spicy mayo..... 6
- Guacamole..... 6
- Seasonal greens..... 5
- Potato chips with aioli..... 5
- Frijoles..... 5
- Seasonal flatbread basket..... 5
- Kimchi..... 5

STARTERS AND SHARERS

- NACHOS**..... 16
Corn chips, guacamole, Mexican frijoles with marinara salsa & 'sour cream'
GF
- ARTICHOKE PIZZETTA**..... 15
Served on housemade sourdough with a tomato & artichoke sauce, macadamia herb 'cheese', olives, capers, spinach & cherry tomatoes
- SEASONAL PIZZETTA**..... 15
Served on housemade sourdough, please ask your waiter for more details.
- FALAFELS**..... 14
Served with hummus, tomato salsa and pickled cucumber
GF NF
- MAC 'N' 'CHEESE'**..... 14
Rice pasta in a truffled 'cheese' sauce topped with sage crumble
GF NF
- SEASONAL SOUP**..... 11
Chef's seasonal organic vegetable soup
GF

GF — GLUTEN FREE | **NF** — NUT FREE | **R** — RAW

CLASSIC DESSERTS

- NICE CREAM BROWNIE SUNDAE**..... 14
Farmacy brownie served with vanilla nice cream, seasonal fruits, raw cacao & housemade maca caramel
GF
- STICKY TOFFEE PUDDING**..... 12
Steamed date pudding served with a caramel sauce & vanilla cashew nice cream
- ETON BERRY MESS**..... 11
Meringue, almond cream & fresh berries
- WARM CHOCOLATE CHIP COOKIE**..... 11
Served with a glass of housemade almond milk
GF

NICE CREAM

- VANILLA CASHEW NICE CREAM**..... 3
GF R
- CHOCOLATE NICE CREAM**..... 3
GF R
- PEANUT BUTTER NICE CREAM**..... 3
GF R

PROCAFFEINATING

- THREE IMMORTALS HOT CHOCOLATE**..... 14
An adaptogenic blend of cacao, siberian ginseng & shilajit to improve cognitive function
GF NF
- ANCIENT COFFEE BREW**..... 10
Low acidity coffee beans with ancient spices high in L-Theanine
GF NF
- GINGERBREAD LATTE**..... 8
An immune-boosting blend of maca, vanilla, cinnamon & fresh ginger
GF NF
- SALTED CARAMEL MOCHA**..... 8
An energising blend of espresso, fresh vanilla & maca drizzled with salted date caramel
GF NF



FARMACEUTICAL TEAS

- BRAIN TONIC TEA**..... 7
Yerba Mate, Red Bush, Damiana herb
 - FRESH MINT & LEMON VERBENA**..... 7
A calming digestive aid
 - RAW GINGER ROOT & LEMON PEEL**..... 7
An immune boosting mix
 - BETROOT & CINNAMON**..... 7
A blood cleanser which boosts the lymphatic system
 - DIGESTIVE SOOTHER**..... 7
Freshly ground cardamom & fresh mint leaves
 - HEART CHAKRA**..... 7
Whole dried rose buds
 - FORAGED WILD NETTLE TEA**..... 7
With mint
 - CHAI TEA**..... 7
 - GREEN TEA**..... 7
- ALL TEAS GF NF**

SPECIALTY HOT DRINKS

- FARMACY HOT CHOCOLATE**..... 8
Cacao, coconut milk, cacao butter, cinnamon, vanilla & nutmeg topped with our housemade whipped 'cream'
GF
- ADAPTOGENIC LATTE**..... 8
Wild-crafted reishi, chaga, ho shu wu, maca, vanilla protein powder & coconut milk
GF NF
- MATCHA LATTE**..... 7
Matchaful matcha & coconut milk
GF NF
- GOLDEN MILK**..... 7
Turmeric, black pepper, cardamom & coconut milk
GF NF
- CHAI LATTE**..... 7
Chai spice & coconut milk
GF NF
- MACA LATTE**..... 7
Maca, cinnamon & coconut milk
GF NF

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.