

FARMACY

BREAKFAST MENU

Our mission is to help raise consciousness around food. We are part of a *community* promoting a healthy lifestyle. This is a movement that promotes plant-based, *organic* eating and a chemical-free approach to increase health and *wellness* for both us and the *planet*.

BREAKFAST CLASSICS

RAWNOLA Sprouted buckwheat granola & fresh seasonal fruit served with housemade tigernut milk <i>GF VG</i>	9
FARMACY BREAKFAST Potato rosti with truffle cream, roasted cherry tomatoes, seasonal greens, marinated portobello mushroom & sprouted house baked beans served with sourdough toast <i>NF VG</i> Gluten free toast or bun available	14
PROTEIN 'OMELETTE' Chickpea pancake filled with roasted butternut squash, avocado, chard & harissa served with a smoked paprika dressing <i>GF NF VG</i>	12
CHOCOLATE CHIP WAFFLES Made with 100% gluten free oats, sunwarrior protein & chia seeds served with banana, housemade nutella & coconut 'yoghurt' <i>GF VG</i>	10.5
FARMACY BENEDICT Toasted seeded muffin with marinated portobello mushrooms & seasonal greens topped with sesame avocado & Farmacy hollandaise <i>VG</i>	11
HOUSE PANCAKES Made with buckwheat flour served with seasonal fruits, coconut 'yoghurt', caramelised pecans & maple syrup <i>GF VG</i> Ask for nut free option	11.5
AVOCADO TOAST Avocado, tomatoes, dukkah & herbs served on sourdough <i>VG</i> Gluten free toast or bun available	10
BEANS ON TOAST Sprouted beans on sourdough toast with roasted seasonal asparagus & truffle sauce <i>NF VG</i>	11
CELESTIAL BERRY BOWL Mixed berry compote & coconut milk with lucuma, spirulina & maca root topped with banana, goji berries & crunchy rawnola <i>GF VG</i>	9

PROBIOTIC JARS

BEE GRATEFUL Housemade probiotic spirulina 'yoghurt' served with chia seed porridge, seasonal fresh fruit, crunchy almonds & bee pollen <i>GF R</i>	9
SWEET TART Housemade vanilla infused cashew 'yoghurt', spiced apple & plum compote with sprouted buckwheat granola <i>GF R</i>	9

LET *FOOD* BE THY MEDICINE AND MEDICINE BE THY *FOOD*

SYRINGE SHOTS

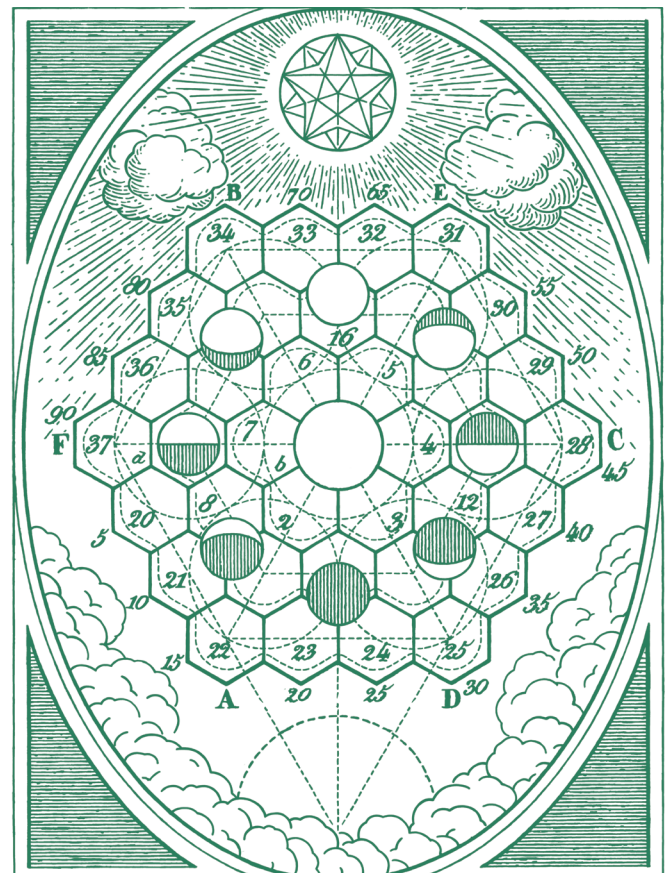
FIRE STARTER Ginger, turmeric, cayenne & lemon <i>GF NF R VG</i>	5
O.M.G. Organic CBD powder, flaxseed oil & grapefruit <i>GF NF R VG</i>	5
BEAUTIFY Goji berries, shizandra berries, silica & aloe vera <i>GF NF VG</i>	5
ANTIDOTE Activated charcoal & raw coconut water <i>GF NF R VG</i>	5
MELT AWAY Ginkgo, turmeric, gotu kola, garcinia, milk thistle & cucumber juice <i>GF NF VG</i>	5

SIDES

TOASTED SOURDOUGH	3.75
AVOCADO	3.75
GUACAMOLE	3.75
TRUFFLE POTATO ROSTI	3.75
HOUSE BAKED BEANS	3.75

GF - GLUTEN FREE | *NF* - NUT FREE | *R* - RAW | *VG* - VEGAN

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 and is shared amongst all staff.



FARMACY

BRUNCH MENU

Farmacy is a *plant-based* brand, that aims to make healthy eating fun, in a beautiful setting. Our mission is to help raise consciousness around food. We are part of a *community* promoting a healthy lifestyle. This is a movement that promotes plant-based, *organic* eating and a chemical-free approach to increase health and *wellness* for both us and the *planet*.

STARTERS & SHARERS

MAC 'N' 'CHEESE'	10
Rice pasta in a truffled 'cheese' sauce topped with a sage crumble <i>GF NF VG</i>	
ARTICHOKE PIZZETTA	12
Served on our housemade sourdough with a tomato & artichoke sauce, macadamia herb 'cheese', olives, capers, spinach & cherry tomatoes <i>VG</i>	
NACHOS	12
Corn chips, guacamole & frijoles with salsa & 'sour cream' <i>GF VG</i>	
SWEET POTATO FALAFELS	7.5
Served with harissa & mixed sprouts <i>GF NF VG</i>	

SALADS — STARTER OR MAIN

FARMACY SALAD	7/13
Mixed green leaves, avocado, sprouts, fresh herbs, goji berries, hemp seeds & activated seeds served with za'atar crackers & a beetroot dressing <i>GF NF R VG</i>	
CAESAR SALAD	7/13
Romaine lettuce, mushroom anchovies, avocado, capers, sundried tomatoes served with a caesar dressing & omega 3 flax crackers <i>GF NF VG</i>	
ASIAN SALAD	7/13
Seaweed, broccoli, spinach, cucumber, mushrooms, sprouts & sesame seeds with a sesame ginger dressing <i>GF NF VG</i>	

EARTH BOWLS

KIMCHI SPRING BOWL	15
Soba noodles, spicy kimchi, sautéed spinach stems, raw seasonal asparagus, raw brine carrots, marinated mushrooms, radish sprouts & tamarind vinaigrette <i>GF NF VG</i>	
MEXICAN BOWL	15.5
Sprouted coriander rice, romaine, guacamole, frijoles, tomatoes, chipotle 'sour cream', purple potato, corn chips & jalapeño dressing <i>GF VG</i>	
MACRO BOWL	14.5
Steamed quinoa, roasted sweet potato, Kombu seaweed, sautéed kale, radish sprouts, avocado, Farmacy pickles & ginger miso dressing <i>GF NF VG</i>	

CLASSICS

RAWNOLA	9
Sprouted buckwheat granola & fresh seasonal fruit served with housemade tigernut milk <i>GF VG</i>	
FARMACY BREAKFAST	14
Potato rosti with truffle cream, roasted cherry tomatoes, seasonal greens, marinated portobello mushroom & sprouted house baked beans served with sourdough toast <i>NF VG</i> Gluten free toast or bun available	
PROTEIN 'OMELETTE'	12
Chickpea pancake filled with roasted butternut squash, avocado, chard & harissa served with a smoked paprika dressing <i>GF NF VG</i>	
CHOCOLATE CHIP WAFFLES	10.5
Made with 100% gluten free oats, sunwarrior protein & chia seeds served with banana, housemade nutella & coconut 'yoghurt' <i>GF VG</i>	
FARMACY BENEDICT	11
Toasted seeded muffin with marinated portobello mushrooms & seasonal greens topped with sesame avocado & Farmacy hollandaise <i>VG</i>	
HOUSE PANCAKES	11.5
Made with buckwheat flour served with seasonal fruits, coconut 'yoghurt', caramelised pecans & maple syrup <i>GF VG</i> Ask for nut free option	
AVOCADO TOAST	10
Avocado, tomatoes, dukkah & herbs served on sourdough. <i>VG</i> Gluten free toast or bun available	
FARMACY BURGER	15.5
Millet, black bean & mushroom burger served with garlic aioli, goji ketchup, avocado, pickles, tomato & potato chips served in a sourdough vegan bun <i>VG</i> Gluten free toast or bun available served with your choice of potato chips or sweet potato fries	
BEANS ON TOAST	11
Sprouted beans on sourdough toast with roasted seasonal asparagus & truffle sauce <i>NF VG</i>	
CELESTIAL BERRY BOWL	9
Mixed berry compote & coconut milk with lucuma, spirulina & maca root topped with banana, goji berries & crunchy rawnola <i>GF VG</i>	

SIDES

BREAD BASKET	3.75
AVOCADO OR GUACAMOLE	3.75
SEASONAL GREENS	3.75
SPROUTED GRAINS	3.75
KIMCHI	3.75
POTATO CHIPS	3.75
SWEET POTATO FRIES	3.75
ZA'ATAR CRACKERS	3.75
HUMMUS	3.75
TRUFFLE POTATO ROSTI	3.75
HOUSE BAKED BEANS	3.75

FARMACY

MAIN MENU

Our mission is to help raise consciousness around food.
We are part of a *community* promoting a healthy lifestyle.
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and a chemical-free approach to increase health and *wellness*
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STARTERS & SHARERS

MAC 'N' 'CHEESE'	10
Rice pasta in a truffled 'cheese' sauce topped with sage crumble <i>GF NF VG</i>	
ARTICHOKE PIZZETTA	12
Served on our housemade sourdough with a tomato & artichoke sauce, macadamia herb 'cheese', olives, capers, spinach & cherry tomatoes <i>VG</i>	
NACHOS	12
Corn chips, guacamole & frijoles with salsa & 'sour cream' <i>GF VG</i>	
SWEET POTATO FALAFELS	7.5
Served with harissa & mixed sprouts <i>GF NF VG</i>	
SEASONAL MEZZE FOR TWO TO SHARE	16
Carrot hummus, pea tapenade, crispy turmeric cauliflower, Farmacy pickles, za'atar crackers & seeded flatbread <i>NF VG</i>	
SEASONAL PIZZETTA	11
Please ask your server for the chef's seasonal special <i>VG</i>	
SUPER GREENS SOUP	8
A spinach, courgette & pea soup blended with spirulina served with Farmacy flatbread <i>GF NF VG</i>	
SOUP OF THE SEASON	8
Chef's seasonal organic vegetable soup served with Farmacy flatbread <i>VG</i>	

SALADS — STARTER OR MAIN

FARMACY SALAD	7/13
Mixed green leaves, avocado, sprouts, fresh herbs, goji berries, hemp seeds & activated seeds served with za'atar crackers & beetroot dressing <i>GF NF R VG</i>	
CAESAR SALAD	7/13
Romaine lettuce, mushroom anchovies, avocado, capers, sundried tomatoes served with a caesar dressing & omega 3 flax crackers <i>GF NF VG</i>	
ASIAN SALAD	7/13
Seaweed, broccoli, spinach, cucumber, mushrooms, sprouts, sesame seeds & sesame ginger dressing <i>GF NF VG</i>	

LET *FOOD* BE THY *MEDICINE* *AND* *MEDICINE* BE THY *FOOD*

EARTH BOWLS

KIMCHI SPRING BOWL	15
Soba noodles, spicy kimchi, sautéed spinach stems, raw seasonal asparagus, raw brine carrots, marinated mushrooms, radish sprouts & tamarind vinaigrette <i>GF NF VG</i>	
MEXICAN BOWL	15.5
Sprouted coriander rice, romaine, guacamole, frijoles, tomatoes, chipotle 'sour cream', purple potato, corn chips & jalapeño dressing <i>GF VG</i>	
MACRO BOWL	14.5
Steamed quinoa, roasted sweet potato, Kombu seaweed, sautéed kale, radish sprouts, avocado, Farmacy pickles & ginger miso dressing <i>GF NF VG</i>	
MIDDLE EASTERN BOWL	15
Steamed buckwheat served with baba ganoush, spirulina hummus, sprouted tabbouleh, sweet potato falafels, pickled beetroot topped with sprouts & za'atar crackers <i>GF NF VG</i>	

FARMACY CLASSICS

FARMACY BURGER	15.5
Millet, black bean & mushroom burger served with garlic aioli, goji ketchup, avocado, pickles, tomato & potato chips served in a sourdough vegan bun. Gluten free toast or bun available served with your choice of potato chips or sweet potato fries <i>VG</i>	
KITCHARI DAHL	16
Ayurvedic blend of seasonal greens & sprouted mungbeans, cooked in a nutrient rich coconut & turmeric broth, served with coconut 'yoghurt' and your choice of grains; sprouted rice or quinoa <i>GF NF VG</i>	
CHEF'S GREEN CURRY	16
Broccoli, sugar snap peas, aubergine, mangetout & chinese cabbage cooked with chilli, coconut, lemongrass & spices, served with sprouted brown rice & coriander <i>GF NF VG</i>	
LOADED VEGETABLE QUESADILLA	12
Chickpea tortilla packed with macadamia 'cheese', seasonal vegetables & root green sauce <i>GF VG</i>	
TAGLIATELLE AI FUNGHI	14.5
Fresh spelt pasta, porcini mushroom sauce & truffle oil <i>NF VG</i>	

SIDES

BREAD BASKET	3.75
AVOCADO OR GUACAMOLE	3.75
SEASONAL GREENS	3.75
SPROUTED GRAINS	3.75
KIMCHI	3.75
POTATO CHIPS	3.75
SWEET POTATO FRIES	3.75
ZA'ATAR CRACKERS	3.75
HUMMUS	3.75

FARMACY

DESSERT MENU

CLASSIC DESSERTS

COCONUT RICE PUDDING	9
Warm arborio rice with green cardamom served with a crisp coconut cookie <i>GF NF VG</i>	
BANANA BREAD & PEANUT BUTTER PUDDING	10
Gluten free banana bread, caramelised bananas, peanut cream & peanut butter nice cream <i>GF VG</i>	
NICE CREAM BROWNIE SUNDAE	10
Farmacy brownie served with vanilla nice cream, seasonal fruits, raw cacao & housemade maca caramel <i>GF VG</i>	
RAW CHOCOLATE TART	10
Naturally sweetened with dates & served with vanilla coconut nice cream & chocolate crumble <i>GF R VG</i>	
WARM CHOCOLATE CHIP COOKIE	8
Served with a glass of housemade almond milk <i>GF VG</i>	

PROBIOTIC JARS

BEE GRATEFUL	9
Housemade probiotic spirulina 'yoghurt' served with chia seed porridge, seasonal fresh fruit, crunchy almonds & bee pollen <i>GF R</i>	
SWEET TART	9
Housemade vanilla infused cashew 'yoghurt', spiced apple & plum compote with sprouted buckwheat granola <i>GF R</i>	

NICE CREAM

VANILLA CASHEW NICE CREAM	2
<i>GF R VG</i>	
COCONUT NICE CREAM	2
<i>GF VG</i>	
CHOCOLATE NICE CREAM	2
<i>GF R VG</i>	

COFFEE

LATTE	4
CAPPUCCINO	4
AMERICANO	4
ESPRESSO	3
With oat <i>NF VG</i> , coconut <i>GF NF VG</i> or almond milk <i>GF VG</i>	

FARMACEUTICAL TEAS

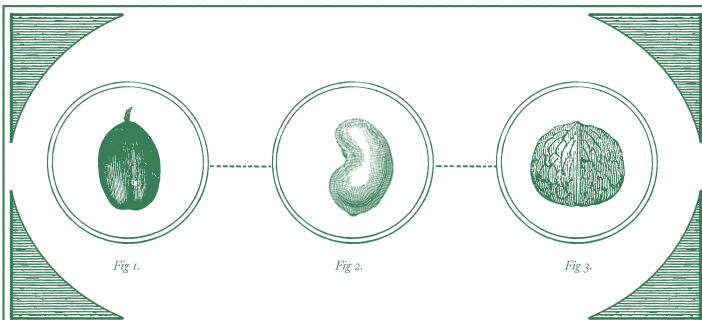
FRESH MINT & LEMON VERBENA	4
A calming digestive aid <i>GF NF VG</i>	
GINGER ROOT & LEMON PEEL	4
An immune boosting mix served with an optional spoonful of raw honey <i>GF NF VG</i>	
BEETROOT & CINNAMON	4
A blood cleanser which boosts the lymphatic system <i>GF NF VG</i>	
HEART CHAKRA	4
An awakening mix of fresh rose buds <i>GF NF VG</i>	
CHAMOMILE FLOWER	4
<i>GF NF VG</i>	
EARL GREY TEA	4
<i>GF NF VG</i>	
CEYLON TEA	4
<i>GF NF VG</i>	
HONEY ORCHARD TEA	4
<i>GF NF VG</i>	
GREEN TEA	4
<i>GF NF VG</i>	
CHAI TEA	4
<i>GF NF VG</i>	

SPECIALITY HOT DRINKS

FARMACY HOT CHOCOLATE	7
Cacao, coconut milk, cacao butter, cinnamon, vanilla & nutmeg topped with our housemade whipped 'cream' <i>GF VG</i>	
GOLDEN MILK	4
Turmeric, black pepper, cardamom & coconut milk <i>GF NF VG</i>	
MATCHA LATTE	6
Matcha & coconut milk <i>GF NF VG</i>	
ADAPTOGENIC LATTE	6
Reishi, chaga, ho shu wu, maca, vanilla protein powder & coconut milk <i>GF NF VG</i>	
MACA LATTE	4
Maca, cinnamon & coconut milk <i>GF NF VG</i>	
CHAI LATTE	4
Chai spice & coconut milk <i>GF NF VG</i>	

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FARMACY

DRINKS MENU

CBD SPECIALS

THERE'S SOMETHING ABOUT MARY	12
Organic CBD powder, vanilla infused vodka, housemade hemp & bayleaf syrup, a dash of chilli sauce, mango puree & lime juice	
GRASS ME UP	8
Organic CBD powder, raw coconut water, pineapple juice, fresh lime juice, housemade hemp & bayleaf syrup, acai protein powder, hemp seeds & frozen banana	

SIGNATURE COCKTAILS

COOL AS A CUCUMBER	10
Gin, cucumber & lime juice	
TEQUILA MOCKINGBIRD	10
Tequila, lime juice & pink himalayan salt	
MEZCAL MAGIC	12
Mezcal, pineapple juice & lime juice	
COCO LOCO	10
Vodka, raw coconut water & lemon juice	
RUM ME UP THE RIGHT WAY	10
Rum, mango & lime juice	
FORAGER'S MARTINI	10
Gin, blackberry, cranberry & lemon juice	
CLEAN COSMO	10
Vodka, cranberry & lime juice with an orange twist	
MATCHA CAIPIROSKA	12
Vodka, matcha, apple, lemon & ginger juice	
GINGER NINJA	10
Rum, ginger, lime juice & fresh mint	
ESPRESSO MARTINI	12
House infused vanilla vodka, organic coffee & organic coffee liqueur	

ORGANIC BEER

FREEDOM ORGANIC HELLES	5
Bavarian-style helles with floral hop aroma & crisp finish	
JUST FREEDOM PALE	5
A dry pale ale that derives its colour and body from cara malt & notably an inclusion of rye	
FREEDOM AMBER RYE LAGER	5
Cara & crystal malt feature whilst a healthy dose of rye adds fullness & a hint of spice	

SPARKLING

FERRANDO ROSATO	8/46
Quarticello, Emilia-Romagna, Italy, 2016	
CASCINARONCHI	9.50/55
Quarticello, Emilia-Romagna, Italy, 2015	
CUVÉE RÉSERVE	12.50/73
Pierre Gerbais, Champagne, France, NV	

ROSE

PETIT ARNAUD	6/24/34
Bodegas Loxarel, Penedès, Spain, 2016	
L'APOSTROPHE ROSÉ	7.75/31/43
Terre Promises, Provence, France, 2016	
IL VA, ÇA VA – JE VAIS, JE SAIS	55
Anders Frederik Steen, Ardeche, France, 2016	

WHITE / ORANGE WINE

GRAN CERDO BLANCO	5/20/27
Gonzalo Grijalba, Rioja Alta, Spain, 2016	
VERDICCHIO GINO	36
Fattoria San Lorenzo, Marche, Italy, 2016	
VOUVRAY SEC	7/28/39
La Dilettante, Catherine & Pierre Breton, Loire, France, 2016	
DINAVOLINO	43
Denavolo, Emilia Romagna, Italy, 2015	
REBULA	8/32/46
Nando, Brda, Slovenia, 2016	
TERRE SILVATE	8/32/46
La Distesa, Marche, Italy, 2016	
MALVAZIJA	10.50/42/61
Marko Fon, Kras, Slovenia, 2016	
CHINURI	47
Skin contact, Qvevri-1, Iago Bitarishvili, Kartli, Georgia, 2015	
TSOLIKAURI	9/36/52
Pheasant's Tears, Imereti, Georgia, 2016	
OPOK WHITE	8/32/46
Maria + Sepp Muster, Styria, Austria, 2015	
A THOUSAND FIRES	63
Jauma, Basket Range, Australia, 2016	
GRILLO	11/44/64
Nino Barraco, Sicily, Italy, 2015	
GAIA	67
Cantina Giardino, Campania, Italy, 2015	
CHARDONNAY	12/48/70
Frederic Cossard, Burgundy, France, 2016	

RED WINE

CUVÉE DES GALETS	5/20/27
Les Vignerons d'Estezargues, Côtes du Rhone, France, 2016	
TRAGOLARGO	6/24/34
Bernabe Navarro, Alicante, Spain, 2016	
SYRAH	35
Domaine Vigneaux, Ardeche, France, 2016	
BLAUFRANKISH	7.25/29/40
Judith Beck, Burgenland, Austria, 2016	
TINTO NATURAL	41
Partida Creus, Catalunya, Spain, 2016	
MORGON CLASSIQUE	9/36/52
Jean Foillard, Beaujolais, France, 2016	
BANDITA	9/36/52
Cascina Tavijn, Piemonte, Italy, 2015	
SAPERAVI BUDESHURI	55
Okro's Wines, Kakheti, Georgia, 2015	
DON'T THROW PLASTIC IN THE OCEAN, PLEASE	9.50/38/55
Anders Frederik Steen, Ardeche, France, 2015	
ARCIPRESSI	55
Fabricca di San Martino, Tuscany, Italy, 2015	
BLOSSOMS	63
Gentle Folk, Basket Range, Australia, 2017	
BEDEAU	12/48/70
Frederic Cossard, Burgundy, France, 2015	

Our wine prices by are by Glass 125ml / Carafe 500ml / Bottle 750ml

FARMACY

DRINKS MENU

COLD PRESSED

ALKALINE BOOSTER A great source of magnesium with cucumber, kale, celery, spinach, romaine, lemon & parsley <i>GF NFR VG</i>	7
APPLE-AID A liver cleansing cucumber, apple, lemon & mint <i>GF NFR VG</i>	7
HIGH ON C A natural pick-me-up with carrot, lime & ginger <i>GF NFR VG</i>	7
WITCHES BREW A blood cleansing beetroot, lemon, parsley & cucumber <i>GF NFR VG</i>	7

SUPERFOOD SMOOTHIES

CHOCOLATE SUPREME Cacao, lucuma, dates, avocado, vanilla, cacao butter & pink himalayan salt with fresh almond milk <i>GF R VG</i>	7
GREEN WARRIOR Spirulina, vanilla sunwarrior protein, spinach, avocado, cucumber, raw coconut water & chia seeds <i>GF NFR VG</i>	7
COOL BEANS Cold brewed organic coffee, maca, dates, lucuma & cold pressed coconut oil with fresh almond milk <i>GF R VG</i>	7
LONDON SUNSET Fresh pineapple, banana, blueberries & raw coconut water <i>GF NFR VG</i>	7
MACA MALT Maca, almond butter, dates, banana, vanilla & cinnamon with fresh almond milk <i>GF R VG</i>	7
ADDITIONAL BOOSTERS Acai powder, aloe vera, cacao, chaga, chia seeds, dandelion, flax seeds, garcinia, ginkgo, ginseng, goji berries, gotu kola, hemp seeds, ho shou wu, lucuma, maca, matcha, milk thistle, oil of oregano, raw fermented vanilla protein powder, reishi, shisandra berry, spirulina, turmeric	1 each

SPECIALITY HOT DRINKS

FARMACY HOT CHOCOLATE Cacao, coconut milk, cacao butter, cinnamon, vanilla & nutmeg topped with our housemade whipped 'cream' <i>GF VG</i>	7
GOLDEN MILK Turmeric, black pepper, cardamom & coconut milk <i>GF NF VG</i>	4
MATCHA LATTE Matcha & coconut milk <i>GF NF VG</i>	6
ADAPTOGENIC LATTE Reishi, chaga, ho shu wu, maca, vanilla protein powder & coconut milk <i>GF NF VG</i>	6
MACA LATTE Maca, cinnamon & coconut milk <i>GF NF VG</i>	4
CHAI LATTE Chai spice & coconut milk <i>GF NF VG</i>	4

SIMPLE

FRESHLY SQUEEZED ORANGE JUICE <i>GF NFR VG</i>	5
RAW COCONUT WATER <i>GF NFR VG</i>	6

SYRINGE SHOTS

FIRE STARTER Ginger, turmeric, cayenne & lemon <i>GF NFR VG</i>	5
O.M.G. Organic CBD powder, flaxseed oil & grapefruit <i>GF NFR VG</i>	5
BEAUTIFY Goji berries, shizandra berries, silica & aloe vera <i>GF NF VG</i>	5
ANTIDOTE Activated charcoal & raw coconut water <i>GF NFR VG</i>	5
MELT AWAY Ginkgo, turmeric, gotu kola, garcinia, milk thistle & cucumber juice <i>GF NF VG</i>	5

HOUSE SPECIALS

LEMON-AID An alkalising lemon juice with raw coconut water <i>GF NFR VG</i>	5
ICED TEA Caffeine-free green tea with lemon juice, orange juice & berries <i>GF NFR VG</i>	6
BERRY PUNCH An immune boosting mix of raspberries, lemon juice, mint, ginger, strawberries, pineapple & grapefruit juice <i>GF NFR VG</i>	5
MATCHA TONIC An antioxidant blend of matcha, lemon, ginger, raw coconut water & fresh mint <i>GF NFR VG</i>	6
ICED MATCHA Matcha & coconut milk over ice <i>GF NF VG</i>	6

FARMACEUTICAL TEAS

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
HEART CHAKRA An awakening mix of fresh rose buds	4
CHAMOMILE FLOWER	4
EARL GREY TEA	4
CEYLON TEA	4
HONEY ORCHARD TEA	4
GREEN TEA	4
CHAI TEA All teas <i>GF NF VG</i>	4

FARMACY

HIGH TEA

“R&R”

Heart Chakra Rose Infusion & Fresh Raspberries
shaken with local artisanal Vodka & Lemon

CBD TRUFFLES

Tahini & Dark Chocolate — Basmati & Coconut

LEMON ‘MERINGUE’ PIE

BANANA & MACA CARAMEL CAKE

LAYERED STRAWBERRY & CASHEW MOUSSE

CHOCOLATE & PRALINE GANACHE

“FARMACY APPLE”

SCONES, COCONUT CLOTTED ‘CREAM’,
SEASONAL HOUSEMADE JAM ^(G)

SMOKED CARROT, CHICKPEA BLINI & DILL

RAW QUICHE, SPINACH ‘CREAM’, PICKLED FIG

PULLED JACKFRUIT TACO, FRESH CHILLI
& CORIANDER

CUCUMBER & PEA SANDWICH ^(G)

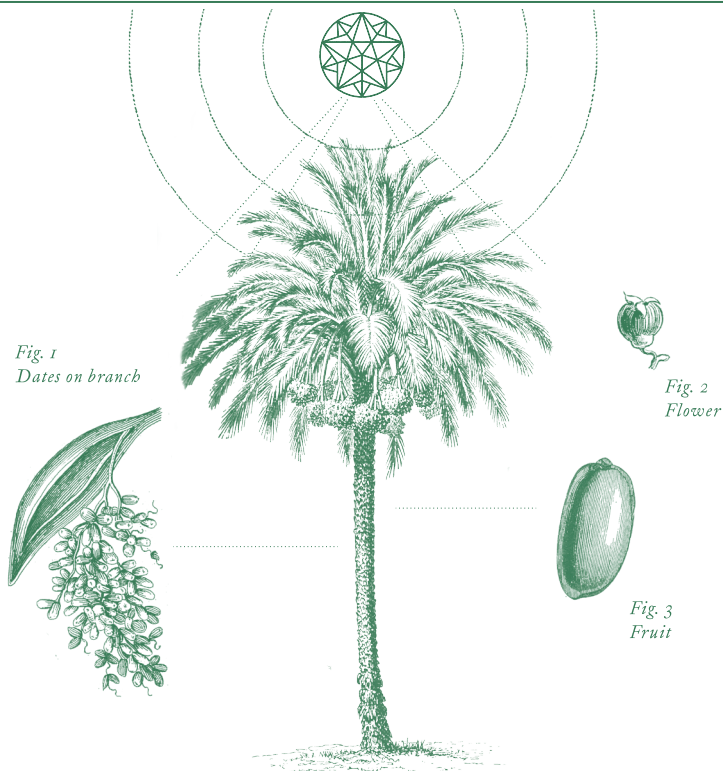
Served with hemp leaf tea, or a choice of Farmacy house infusions

£42 per person

*Our afternoon tea is 100% plant based and free from dairy, gluten,
refined sugars, additives and chemicals.*

FARMACY

HIGH TEA



ABOUT CBD

CBD stands for *Cannabidiol*, one of many cannabinoid type molecules present within the cannabis plant, especially known for its medicinal qualities. Although some of these cannabinoids are known to be intoxicating (THC), CBD is completely non psychoactive, meaning it does not produce any such effects.

Our CBD is sourced legally by licensed growers and producers and undergoes advanced extraction and purification methods that are organic across the board to ensure maximum purity and potency, and to ensure no THC or any other impurity remains.

CBD has been shown in a number of studies to be beneficial at helping a variety of common conditions like inflammation, pain relief and even helping enhance memory and cognitive function amongst many other things. Cannabinoids in the body are known to help regulate many functions, including the immune system.