



# FARMACY

## STARTER

### **Seasonal mezze** VG NF

Carrot hummus, pea tapenade, crispy turmeric cauliflower, Farmacy pickles, za'atar crackers & seeded flatbread.

### **Nachos** GF VG

Corn chips, guacamole & frijoles with salsa & 'sour cream'.

## MAIN COURSE

### **Chef's Green Curry** GF NF VG

Broccoli, sugar snaps peas, aubergine, mangetout & Chinese cabbage cooked with chilli, coconut, lemongrass & spices, served with sprouted brown rice & coriander.

### **Raw Market Salad** GF NF VG

Mixed leaves from our Farmacy Kitchen Garden, fresh herbs and seasonal vegetables, with a creamy nut butter dressing and activated seeds

### **Seasonal Pizzetta** VG

House-made sourdough with seasonal vegetables and herbs from our Farmacy Kitchen Garden.

### **Shared Sides**

Seasonal Greens.

## DESSERT

### **Dessert Board** GF VG NF

Sweet tart, chocolate, lime tart.

**GF** – GLUTEN FREE **NF** – NUT FREE **R** – RAW **VG** – VEGAN

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.