

BREAKFAST MENU

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GRAINS & SEEDS

we soak our grains to make them more digestible

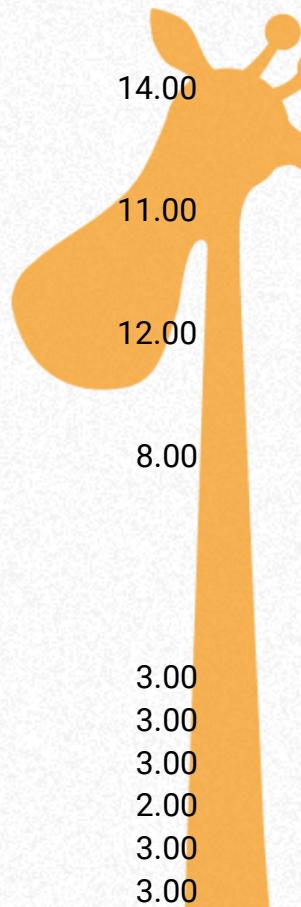
Activated Porrdige NF VG	9.00
mix of activated oats, quinoa & super seeds cooked in tigernut milk topped with fruit & coconut 'yoghurt'	
Bircher Brain Booster R VG GF NF	9.00
chia apple bircher with activated superseeds, tigernut milk, maca caramel cream & goji berries	
House Pancakes VG GF NF	11.00
made with buckwheat flour served with fresh fruit, coconut 'yoghurt', chia berry jam & maple syrup	

SUPER HEALTHY PARFAIT JARS

Bee Grateful R GF	10.00
housemade probiotic spirulina 'yoghurt' served with chia seed porridge, fresh fruit, crunchy almonds	
Sweet Berry R GF	10.00
housemade probiotic cashew 'yoghurt', fresh berries & chia berry jam with sprouted buckwheat granola	
we use raw honey in our 'yoghurt'	

BREAKFAST CLASSICS

English Breakfast NF	14.00
portobello mushrooms, fried eggs, slow baked beans, avocado & roast cherry tomatoes on wholemeal sourdough toast	
Eggs Florentine NF	11.00
poached eggs with spinach topped with Farmacy 'hollandaise' sauce on a multigrain vegan muffin	
Green Breakfast Bowl GF	12.00
quinoa served with a lightly steamed mix of broccoli, kale & garlic aioli available with avocado or poached egg	
Classic Avocado Toast VG NF	8.00
avocado with cherry tomatoes, spices & sprouts served on a multigrain vegan muffin	



SIDES

Seasonal Fruit Salad	3.00
Housemade Chia Jam	3.00
Avocado	3.00
Poached Egg	2.00
Toasted Sourdough Bread Basket	3.00
Steamed Seasonal Greens	3.00

Goji Ketchup	2.00
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MAIN

BAR SNACKS & STARTERS

Mezze Feast VG	13.00
baba ganoush, sprouted hummus, sprouted quinoa tabbouleh, olives & pickles, zatar crackers & sourdough spelt bread	
Nachos VG GF	12.00
corn chips, guacamole & refried beans with salsa & 'sour cream'	
Raw Bruschetta VG GF R	9.00
cashew 'cheese', marinara sauce & olive tapenade on a flax & sunflower seed crust	
Classic Avocado Toast VG NF	8.00
avocado with cherry tomatoes, spices & sprouts served on a multigrain vegan muffin	

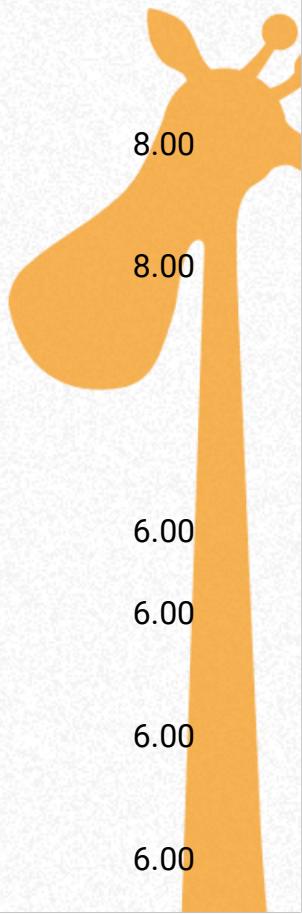
SOUPS

served with a choice of sourdough / gluten free bread)

Super Greens Spirulina VG NF GF	8.00
Parsnip Cream Soup VG NF GF	8.00
topped with sauteed mushrooms & parsnip crisps	

SANDWICHES

Reuben' VG	8.00
portobello mushroom, sauerkraut, sprouts mix, almond & paprika mayo in sourdough bread	
Parmigiana' VG	8.00
cashew 'cheese', roasted eggplant, baba ganoush, tomato & rocket in sourdough bread	
ask for gluten free options	



SHAKES & SMOOTHIES

Chocolate Supreme	6.00
cacao, maca, dates & cold pressed coconut oil with almond milk	
Green Warrior	6.00
spirulina, vanilla sunwarrior protein, spinach, avocado, cucumber, coconut water & chia seeds	
Cool Beans	6.00
freshly brewed coffee, maca, dates & cold pressed coconut oil with almond milk	
London Sunset	6.00
pineapple, banana, blueberries & coconut water	

SPECIALS

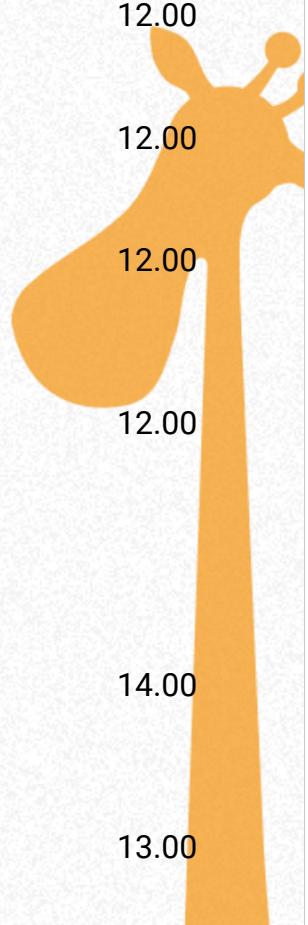
Lemon-aid	5.00
an alkalisng lemon juice, fresh apple & coconut water	
Iced Tea	6.00
a detoxifying caffeine-free green tea with lemon juice, orange juice & raspberries	
Berry Punch	5.00
an antioxidant mix of raspberries, lemon juice, mint, ginger, strawberries, pineapple & grapefruit juice	

SPECIAL SALADS

Green Garden R VG NF GF	12.00
kale, mixed green leaves, goji, avocado, activated seeds, beetroots with house mustard dressing	
Caesar Sald R VG NF GF	12.00
romaine lettuce, frisee, mushroom anchvies, avocado, sunflower creamy dressing & omega 3 flax crackers	
Asian Salad VG NF	12.00
seaweed, steamed seasonal greens, cucumber, mushrooms, radish & hemp seeds with a ginger miso dressing	

EARTH BOWLS

Green Eggs Bowl GF	12.00
quinoa served with a lightly steamed mix of broccoli, kale & garlic aioli available with avocado or poached egg	
Indian Bowl VG GF	12.00
mixed lentils & beetroots cooked in coconut milk served with steamed buckwheats & plant based coriander 'yoghurt'	
Middle East Super Bowl VG GF	12.00
steamed buckwheat served with baba ganoush, spirulina hummus, sprouted quinoa tabbouleh & sweet potato falafel topped with activated seeds & sprouts	
Macro Bowl VG NF GF	12.00
activated quinoa served with avocado, seaweed, sauerkraut, steamed seasonal greens & sweet potato with a sesame ginger dressing	



FARMACY CLASSICS & PIZZA

Farmacy Burger VG	14.00
millet, black bean & mushroom burger served with garlic aioli, goji ketchup, pickles, tomato & potato wedges served in a wholemeal vegan bun	
Tagliatelle ai Funghi VG NF	13.00
100% spelt pasta served with a porcini mushroom sauce ask for pomadaro option	

Spelt Sourdough Pizza VG	12.00
served with tomato sauce, roasted vegetables, macadamia 'cheese' & fresh herbs	
Chef's Clean Curry GF VG	14.00
pumpkin, eggplant & broccoli cooked in coconut milk, lemongrass & spices, served with probiotic rice	

SIDES

Avocado	3.00
Steamed Seasonal Greens	3.00
Mixed Potato Sticks & Aioli	3.00
Goji Ketchup	2.00
Bread Basket & Cold Press Olive Oil	3.00
Sauerkraut	3.00

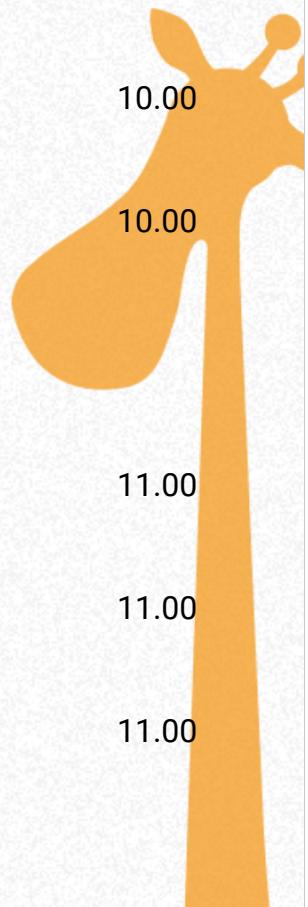
PROTEIN BOOSTERS

Chickpea Hummus	3.00
Frijoles (black beans)	3.00
Guacamole	4.00
Quinoa	3.00
Buckwheat	3.00

DESSERT

SUPER HEALTHY PARFAIT JARS

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housemade probiotic spirulina 'yoghurt' served with chia seed porridge, fresh fruit, crunchy almonds	
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DESSERTS

Blueberry Tart VG	11.00
served with vegan almond Nice Cream & housemade almond praline	
Lemon Cheesecake Bowl VG GF	11.00
served with vegan lemon sorbet, raspberry mousse & maple meringue	
Austrian Sacher Cake VG	11.00
served with tigernut Nice Cream	

Nice Cream Brownie Sundae VG GF	10.00
gluten free Farmacy bronie served with vegan vanilla	
Nice Cream, seasonal fruits, raw cacao & housemade maca	
caramel	
Apple Crumble VG	8.00
served with vegan coconut Nice Cream	
Nice Cream Scoop VG	2.00
please ask for our chef's daily special	

