

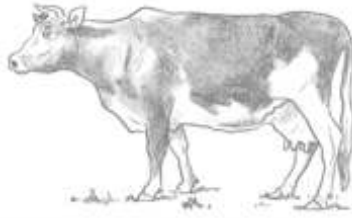
F A L L O W

SNACKS

Corn ribs, lime (vg) 7.5

Fallow charcuterie 15

Caramelised cauliflower croquetas (v) 7



BREADS

Wildfarmed sourdough, butter (v) 4.5

Blue cheese, black garlic, walnuts (v) 10

Tartiflette flatbread (v) 10

Three Course Set Lunch Menu

Small Plates

Mushroom parfait, shiitake, grey oyster (v)

Crab, peanut, sweet corn, cabbage (£5 supplement)

Sea bream crudo, turnip, almond, XO

Beef carpaccio, anchovy, horseradish (£4 supplement)

Burrata, beetroot, mint (v)

Large Plates

Middle White Pork, n'duja, cabbage, apple

Dairy Cow rump, peppercorn sauce, horseradish

Market fish, sea vegetables, citrus emulsion

Mussels, smoked bacon, pickled lemon

Smoked leek, vinaigrette (v/vg)

Dairy cow burger, bacon, cheese

Plant burger, lettuce, cheese, shallot (v/vg)

Dessert

Raspberry ripple, thyme, white chocolate (v)

Rum-less raisin ice cream, chocolate, hazelnut (v)

Chelsea tart, caramelised whey (v)

British cheese, rye and English walnuts (£6 supplement)

£34 per person

Sides

Fries, kombu seasoning (vg) 6

Spring greens, confit garlic (v/vg) 7

Fennel, radish mixed salad (vg) 7

Boulangère potatoes (v) 7

Please let us know if you have any allergies or intolerance.

All dishes are served to share in the centre of the table.

A discretionary service charge of 15% and £1 to support the Sapling Fund will be added to your bill.