

## SNACKS

**Wildfarmed sourdough** (v/vg) 4.5  
Fermented potato flour, Netherend butter

**Corn ribs** (vg) 7.5  
Crispy corn, kombu seasoning

**Burrata** (v) 12  
Beetroot dressing, fresh mint, beetroot cracker

**½ Dozen Carlingford oysters** 25  
Pickled shallot, lemon, Fallow Sriracha

**Fallow charcuterie** 15  
Home made charcuterie, apple ketchup, cornichons

**Smoked beef ribs** 12  
Glazed dairy cow baby back ribs

**Caramelised cauliflower croquetas** (v) 7  
Black garlic mayonaise, Bermondsey cheese

# F A L L O W



## SMALL PLATES

**Mushroom parfait** (v) 18  
Smoked shiitake, home grown lions mane, grilled bread

**Smoked sausage** 11  
Deville sauce, apple ketchup, crispy sage

**Sea bream crudo** 20  
Fresh turnip, almond cream, XO sauce, ponzu dressing

**Beef carpaccio** 16  
Anchovy mayonaise, grated horseradish, chicory & gherkin

**English tomato** (v/vg) 16  
Red pepper dressing, basil & courgette puree, ricotta

**Picked white crab** 22  
Sweetcorn, peanut satay sauce, white cabbage

## SUNDAY ROASTS

**Venison** 32

**Dairy cow rump** 32

**Dairy cow fillet** 48

**Middle white pork** 32

**Smoked leeks** (v) 28

All served with roast potatoes, Yorkshire pudding, glazed carrots, red cabbage, greens and gravy

## PLANT

**Roasted broccoli** (v/vg) 18  
Pickled cucumber, wild garlic, buttermilk

**Plant burger** (v/vg) 16  
Burger sauce, lettuce, shallot, brioche bun

## SEA

**Smoked cod's head** 22  
Fallow Sriracha sauce, leek oil

**Flamed mussels** 18  
Bacon butter sauce, pickled lemon, grilled bread

**Grilled halibut** MP  
Kimchi ketchup, turnip puree, shellfish sauce, sea vegetables

## LAND

**Dairy cow burger** 18  
Aged dairy cow, bacon, shallot, cheese, brioche bun

**Fallow burger** 24  
Aged dairy cow, braised short rib, bacon, shallot, cheese brioche bun

**Middle White pork** 38  
Glazed 'nduja cabbage, beer pickled onion, apple ketchup

## SIDES

Fries, kombu seasoning (vg) 6 Fennel, radish mixed salad (v/vg) 7 Runner beans, mustard (v/vg) 7 Boulangère potatoes 8 Spring greens, garlic (v/vg) 7  
Smoked cauliflower cheese (v) 8

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 13.5% and £1 to support our Sapling fund will be added to your bill.