

BREADS

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

Stuffing flatbread 10
Sage, caramelised onions, crispy pork, cranberry

Black and blue flatbread (v) 10
Blue cheese, candied walnuts, black garlic mayo

SNACKS

Corn ribs (vg) 7.5
Crispy corn, kombu seasoning

Burrata (v) 12
Crown prince squash, lovage and pumpkin seed

1/2 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 mayonnaise, Bermondsey cheese

PLANT

Confit January king cabbage (v) 18
Black garlic, miso butter, pickled walnut

Smoked leek, vinaigrette (v/vg) 22
Wholegrain mustard, leek root crumb, hen of the wood

Hen of the wood burger (v/vg) 16
Crispy mushroom, burger sauce, shallot, brioche bun

F A L L O W



SMALL PLATES

Mushroom parfait (v) 18
Smoked shiitake, home grown lion's mane, grilled bread

Smoked sausage 11
Apple ketchup, crispy sage

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

Venison tartar 14
Black garlic mayonnaise, sorrel, mustard

Cured chalk stream trout 16
Beetroot, horseradish, pickled kohlrabi

SEA

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

Flamed mussels 18
Bacon butter sauce, pickled lemon, parsley

Dressed Devon crab 26
Picked crab salad, crab head brioche, buckwheat

Grilled market fish MP
Kimchi ketchup, turnip puree, shellfish sauce, sea vegetables

SIDES

Fries, kombu seasoning (vg) 6 Fennel, radish mixed salad (v/vg) 7 Boulangère potatoes 8 Winter greens, garlic (v/vg) 7

WINTER WARMERS

Mulled Wine 9
Red wine, spices, citrus

Hot Toddy 11
Hennessy VS, Sassy, chamomile, szechuan

DRY JANUARY

Dragon Punch 8
Dragonwell tea, apricot, mint stem, black pepper

Lovage tonic 9
Lovage, aniseed, honey, verjus

UK EX DAIRY COW

45 day dry aged
Served with peppercorn sauce & horseradish cream

Fillet steak 38

Sirloin steak 38

Ribeye on the bone 10.5/100g

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

Rare Breed pork 38
Glazed 'nduja cabbage, beer pickled onion, apple ketchup

Bathurst Estate venison 38
Fallow deer, glazed celeriac, beetroot

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 our Sapling fund will be added to your bill.