

## COCKTAILS

Mandarin Mimosa 12  
Mandarin juice, sparkling wine

Bloody Mary 14  
Belvedere, spiced tomato juice, Sriracha

## SNACKS

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

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

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

# F A L L O W



## 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

## DRY JANUARY

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

Lovage tonic 9  
Lovage, aniseed, honey, verjus

## SMALL PLATES

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

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

Venison tartar 14  
Black garlic mayonnaise, sorrel, mustard

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

Cured chalk stream trout 16  
Beetroot, horseradish, pickled kohlrabi

## SUNDAY ROASTS

Dairy cow rump 32 Middle white pork belly 32 Smoked leeks (v/vg) 28 Fallow venison 32

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

## PLANT

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

Hen of the wood burger (v/vg) 16  
Crispy mushroom, burger sauce, 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 market fish 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

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

## SIDES

Fries, kombu seasoning (vg) 6 Fennel, radish mixed salad (v/vg) 7 Haymarket Hashbrown (v) 8 Winter 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 15% and £1 to support our Sapling fund will be added to your bill.