

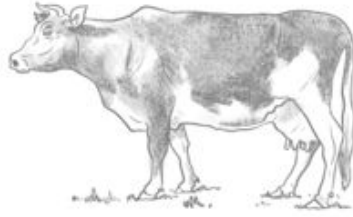
# F A L L O W

## 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

Stuffing flatbread, caramelised onions 10

## Three Course Set Lunch Menu

### Small Plates

Mushroom parfait, shiitake, grey oyster (v)

Spiced venison kebab, yoghurt, onion herb salad

Cured chalk stream trout, beetroot, horseradish, pickled kohlrabi

(£4 supplement)

Burrata, crown prince squash, lovage, pumpkin seed (v)

Sea bream crudo, turnip, almond, XO

Venison tartar, black garlic mayonnaise, sorrel, mustard

### Large Plates

Rare breed Pork, n' duja, cabbage, apple

Bathurst Estate venison, peppercorn sauce, horseradish

Market fish, sea vegetables, citrus emulsion

Mussels, smoked bacon, pickled lemon

Smoked leek, vinaigrette (v/vg)

Dairy cow burger, bacon, cheese

Hen of the wood burger, lettuce, cheese, shallot (v/vg)

### Dessert

Sourdough soft serve, white chocolate, hazelnut (v)

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

Chelsea tart, caramelized whey (v)

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

£34 per person

### Sides

Fries, kombu seasoning (vg) 6

Winter greens, confit garlic (v/vg) 7

Fennel, radish mixed salad (vg) 7

Boulangère potatoes 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.