

## BREADS

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

**Stuffing flatbread** 10  
Sage, caramelised onions, crispy pork, beetroot

**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  
Smoked artichoke, hay dressing

**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 mayonnaise, Bermondsey cheese

## PLANT

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

**Hen of the wood burger** (v/vg) 18  
Crispy mushroom, burger sauce, shallot, brioche bun

**Confit smoked cabbage** (v) 18  
Black garlic, miso butter, pickled walnut

# 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

**Cornish mackerel** 20  
Fresh turnip, almond cream, XO sauce, ponzu dressing

**Venison tartar** 14  
Black garlic mayonnaise, sorrel, mustard

**Beetroot salad** (v/vg) 14  
Smoked goat's curd, puffed buckwheat, chicory, walnuts

## 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, mussels, curry sauce

## SIDES

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

## COCKTAILS

**Mulled Wine** 9  
Red wine, spices, citrus

**Heart Beet** 16  
No.3, hibiscus, beetroot, Ruinart

## NON ALCOHOLIC

**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

**Rump steak** 28

**Sirloin steak** 38

**Ribeye on the bone** 10.5/100g

## LAND

**Dairy cow burger** 19  
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, beetroot, chard

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.