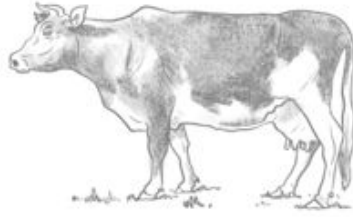


F A L L O W

SNACKS

Corn ribs, lime (vg) 7.5
Fallow charcuterie 15
½ Dozen Carlingford oysters 25
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
Beetroot salad, smoked goat's curd, bitter leaves, walnut
Burrata, smoked artichoke, hay dressing (v)
Cornish mackerel, 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, beetroot, shellfish sauce
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, chocolate, hazelnut (v)
Rum-less raisin ice cream (v)
Chelsea tart, caramelized whey (v)
British cheese, rye and English walnuts (£6 supplement)

£38 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.