

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

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

F A L L O W



UK Ex-DAIRY COW

45 day dry aged
served with peppercorn sauce & horseradish cream

Fillet steak 38

Ribeye on the bone 10.5/100g

SUNDAY ROASTS

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

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

PLANT

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

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, mussels, curry sauce

NON ALCOHOLIC

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 lion's mane, grilled bread

Smoked sausage 11
Apple ketchup, crispy sage

Burrata (v) 12
Smoked artichoke, hay dressing

Venison tartar 14
Black garlic mayonnaise, sorrel, mustard

Beetroot salad (v/vg) 14
Black garlic mayonnaise, sorrel, mustard

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

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
Add patty 8

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

SIDES

Kombu fries (vg) 6 Fennel, radish mixed salad (vg) 7 Haymarket hashbrown (v) 8 Winter greens, garlic (v/vg) 7 Smoked cauliflower & broccoli 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.