

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

Wild garlic, smoked goats curd, peas 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

Goat's yogurt soft serve, candied beetroot (v)

Rum-less raisin ice cream (v)

Chelsea tart, caramelized whey (v)

British cheese, rye and English walnuts (8 supplement)

Baron Bigod Cheese, malted honey waffle, black truffle (5 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.