

BREADS

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

Coronation flatbread 10
Curry sauce, raisins, trimchi ketchup

Wild garlic flatbread (v) 10
Smoked goats curd, dressed English peas

SNACKS

Corn ribs (vg) 7.5
Crispy corn, kombu seasoning

Burrata (v) 12
Smoked tomato, red pepper dressing

½ Dozen Carlingford oysters 27
Pickled shallot, lemon, Fallow Sriracha

Fallow charcuterie 18
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) 25
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
Gherkin gravy, crispy shallot

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 24
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, mussels, curry sauce

SIDES

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

COCKTAILS

Rhubarb and Custard 13
No. 3, Yorkshire Rhubarb, vanilla, yoghurt

Coronation Spritz 14
Peach, King's Ginger, sparkling wine

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 11.5/100g

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
Add patty 8

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

Bathurst Estate venison 38
Jerusalem artichoke, chard, beetroot glaze

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.