

F A L L O W



May 2023

Corn ribs, lime (vg)

Caramelised cauliflower croquetas (v)

Mushroom parfait, shiitake, home grown lion's mane (v)

Venison tartar, beetroot, Jerusalem artichoke

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Smoked cod's head, Fallow Sriracha sauce, leek oil

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Smoked leek, vinaigrette (v/vg)

Dairy cow ribeye on the bone, horseradish, peppercorn sauce

Boulangère potatoes

Spring greens, confit garlic (v/vg)

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Chelsea tart, caramelised whey (v)

Pump Street chocolate mousse, caramel, mushroom, truffle

£125 per person

Each dish selected by the host will be served in the middle of the table for everyone to enjoy.
Please let us know if you have any allergies or intolerance.