

# F A L L O W

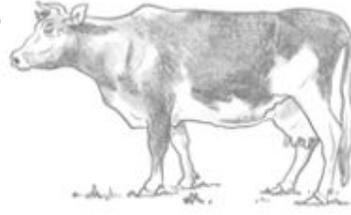
## Snacks

Corn ribs, lime (vg) 7.5

Fallow charcuterie 18

½ Dozen Carlingford oysters 27

Caramelised cauliflower croquetas (v) 7



## Breads

Wildfarmed sourdough, butter (v) 4.5

Coronation flatbread, curry sauce, raisins 10

Wild garlic, smoked goats curd, peas 10

## Three Course Set Lunch Menu

### Small Plates

Mushroom parfait, shiitake, grey oyster (v)

Spiced venison kebab, buttermilk, gherkins ketchup, leek crumb

Beetroot salad, smoked goat's curd, bitter leaves, walnut

Burrata, smoked tomato, red pepper 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

Custard soft serve, rhubarb jelly (v)

Rum-less raisin ice cream (v)

Chelsea tart, caramelized whey (v)

British cheese, rye and English walnuts (8 supplement)

£38 per person

### Sides

Fries, kombu seasoning (vg) 6

Spring 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.