

## 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 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

# F A L L O W



## UK Ex-DAIRY COW

45 day dry aged  
served with peppercorn sauce & horseradish cream

Sirloin steak 38

Ribeye on the bone 11.5/100g

## SUNDAY ROASTS

Dairy cow rump 32    Middle white pork belly 32    Smoked leeks (v/vg) 29    Bathurst Estate venison 32

All served with roast potatoes, Yorkshire pudding, carrots, swede, 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 24  
Fallow Sriracha sauce, leek oil

Flamed mussels 18  
Bacon butter sauce, pickled lemon, grilled bread

Grilled market fish MP  
Kimchi ketchup, mussels, curry sauce

## SIDES

Kombu fries (vg) 6    Fennel, radish mixed salad (vg) 7    Haymarket hashbrown (v) 8    Spring greens, garlic (v/vg) 7    Smoked cauliflower cheese (v) 8

## 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  
Gherkin gravy, crispy shallot

Burrata (v) 12  
Smoked tomato, red pepper dressing

Venison tartar 14  
Black garlic mayonnaise, sorrel, mustard

Beetroot salad (v/vg) 14  
Smoked goat's curd, puffed buckwheat, chicory, walnuts

## 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

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.