

BREADS

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

Pumpkin flatbread (v) 11
Goat's curd, truffle, walnut

Stuffing flatbread 11
Caramelised onion, sage

SNACKS

Corn ribs (vg) 7.5
Crispy corn, kombu seasoning

Burrata (v) 14
Caramelised onion, crispy chilli dressing

1/2 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

Cheese & Leek croquetas (v) 7
Confit onion, mature cheddar sauce

PLANT

Roasted whey cauliflower (v/vg) 26
Mushroom and truffle dressing, verjus ketchup

Hen of the wood burger (v/vg) 18
Crispy mushroom, cheese, burger sauce, shallot, brioche bun

Confit smoked cabbage (v) 18
Black garlic, miso butter, pickled walnut

Fries, kombu seasoning (vg) 6 **Fennel, radish mixed salad** (v/vg) 7 **Honey glazed parsnips** (v) 7 **Pink fir potatoes** (v/vg) 7 **Sprouts, chestnuts** (v/vg) 7

Please let us know if you have any allergies or intolerance. All dishes are served to share in the centre of the table.

Filtered still and sparkling water is charged at £2 per person.

A discretionary service charge of 15% and £1 to support our Sapling fund will be added to your bill.

F A L L O W



SMALL PLATES

Mushroom parfait (v) 18
Smoked shiitake, home grown lion's mane, grilled bread

Glazed chipolatas 14
Bacon crumb, orange and cranberry

Devon crab salad 20
Satay sauce, cabbage, pickled lemon, sea herbs

Venison tartar 14
Black garlic mayonnaise, sorrel, mustard

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

SEA

Smoked cod's head 24
Fallow Sriracha sauce, leek oil

Flamed mussels 18
Bacon butter sauce, pickled lemon, parsley

Octopus tikka masala MP
Cornish octopus, tikka sauce, bhel puri

Grilled market fish MP
Flamed mussels, crispy garlic, white beans, black cabbage

SIDES

COCKTAILS

White miso & butter 16
Aberfeldy 18, white miso butter, manzanilla sherry, king's ginger, suze

Oyster shell martini 16
Belvedere vodka, Noilly Prat, jalapeño

NON ALCOHOLIC

Dragon Punch 9
Dragonwell tea, apricot, mint stem, black pepper

Lovage tonic 9
Lovage, aniseed, honey, verjus

UK EX DAIRY COW

35 day dry aged
Served with charred pickled chilli pepper
beef fat chimichurri

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, crispy hen of the wood, bacon, shallot, cheese, brioche bun
Add patty 8

Rare breed pork 38
Crispy shredded belly, red cabbage, black cherry, onion

Venison & mushroom pot pie 34
Red wine sauce, puff pastry, fries