

## BREADS

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

**Pumpkin flatbread** (v) 11  
Smoked curd, walnut, crispy sage

**Stuffing flatbread** 11  
Chestnuts, cranberry, caramelised onion

## SNACKS

**Corn ribs** (vg) 7.5  
Crispy corn, kombu seasoning

**Burrata** (v) 14  
Caramelised onion, crispy chilli 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

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

## PLANT

**Roasted whey cauliflower** (v/vg) 26  
Verjus ketchup, mushroom and truffle dressing

**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  
Truffle supplement 12

# F A L L O W



## SMALL PLATES

**Mushroom parfait** (v) 18  
Smoked shiitake, home grown lion's mane, grilled bread  
Truffle supplement 12

**Glazed chipolatas** 14  
Prune, sage, bacon, onion

**English tuna** 20  
Turnip salad, hazlenut cream, XO sauce, ponzu dressing

**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  
Herb cream, miso, mussels, confit leek

## SIDES

Fries, kombu seasoning (vg) 6 Fennel, radish mixed salad (v/vg) 7 Honey glazed parsnips (v) 7 Pink fir potatoes (v/vg) 7 Seasonal greens, garlic (v/vg) 7

## 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  
Glazed n'duja cabbage, beer pickled onion, apple ketchup

**Bathurst Estate venison** 38  
Maitake mushrooms, horseradish cream

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 £2 to support StreetSmart charity will be added to your bill..