

NON ALCOHOLIC

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

Lovage tonic 9
Lovage, aniseed, honey

SNACKS

Wildfarmed sourdough (v/vg) 5.5
Rye flour, Netherend butter

Corn ribs (v/vg) 8
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 13
Glazed dairy cow baby back ribs

F A L L O W



UK Ex-DAIRY COW

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

Sirloin steak 38

Ribeye on the bone 11.5/100g

SUNDAY ROASTS

Dairy cow rump 32 **Rare breed pork belly** 32 **Maitake mushroom** (v/vg) 32 **Lamb leg** 32

All served with roast potatoes, Yorkshire pudding, glazed carrots, braised red cabbage, greens and gravy

PLANT

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

Confit Jerusalem artichoke (v) 20
Black truffle purée, lemon butter, artichoke crumb

SEA

Smoked cod's head 28
Fallow Sriracha sauce, leek oil

Flamed mussels 20
Bacon butter sauce, pickled lemon, parsley

Grilled market fish MP
Smoked mussel sauce, white bean, salsify, sea herbs

COCKTAILS

Mandarin mimosa 15
Mandarin juice, sparkling wine

Fallow bloody mary 15
Belvedere vodka, Fallow bloody mary mix

SMALL PLATES

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

Currywurst sausage 14
Curry sauce, crispy shallot, coriander

Satay Devon crab 22
Peanut sauce, pickled cabbage, ponzu, crab cracker

Venison tartar 14
Black garlic mayonnaise, sorrel, mustard

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

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

Bathurst Estate venison 38
Maitake mushrooms, horseradish cream

SIDES 7

Fries, kombu seasoning (vg) **Fennel**, radish mixed salad (v/vg) **Pink fir potatoes** (v/vg) **Smoked cauliflower cheese**, broccoli (v) **Seasonal greens**, garlic (v/vg)

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 Sapling Foundation will be added to your bill.