

BREADS

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

Welsh rarebit flatbread (v) 11
Pickled shallot, chopped parsley

Homemade Nduja flatbread 11
Sour cream

SNACKS

Corn ribs (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

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

F A L L O W



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

English carrot salad (v/vg) 14
Curried dressing, carrot skin dukkah

SEA

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

Flamed mussels 20
Bacon butter sauce, pickled lemon, parsley

Monkfish tikka masala 32
Tikka sauce, bhel puri

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

SIDES 7

Fries, kombu seasoning (vg) Fennel, radish mixed salad (v/vg) BBQ hispi cabbage (v) Pink fir potatoes (v/vg) 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 £2 to support Sapling Foundation will be added to your bill.

COCKTAILS

White miso & butter 17
Aberfeldy 12, 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 28

Sirloin 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, bacon, short rib, shallot, rarebit cheese, brioche bun

Rare breed pork 38
Garlic and sage crispy belly, black cherry, red cabbage

Bathurst Estate venison 38
Maitake mushrooms, horseradish cream