

F A L L O W

Snacks

Corn ribs, lime (vg) 8
Fallow charcuterie 18
½ Dozen Carlingford oysters 27
Cheese and leeks croquetas (v) 7



Breads

Wildfarmed sourdough, butter (v) 5.5
Welsh rarebit flatbread, pickled shallot (v) 11
Charcuterie flatbread, cornichons 11

Three Course Set Lunch Menu

Small Plates

Mushroom parfait, shiitake, grey oyster (v)
Currywurst sausage, crispy onion, coriander
English carrot salad, curried dressing, carrot skin and dukkah (v/vg)
Flamed mussels, bacon butter sauce, pickled lemon, parsley

Large Plates

Spring braised lamb, glazed carrots, lovage and parsley sauce
Dairy cow steak, chimichurri, roast chilli pepper
Market fish, confit leeks, Jerusalem artichoke, smoked fish velouté
Dairy cow burger, bacon, cheese, shallot
Hen of the wood burger, lettuce, cheese, shallot (v/vg)

Dessert

Salted vanilla soft serve, British apples, almond crumble (v)
Lemon sherbet ice cream (v)
Chelsea tart, caramelised whey (v)
British cheese, rye and English walnuts (8 supplement)

£42 per person

Sides 7

Fries, kombu seasoning (vg)
Seasonal greens, confit garlic (v/vg)
Fennel, radish mixed salad (vg)
Pink fir potatoes (v/vg)

Champagne

Ruinart, Brut NV 19
Ruinart, Rose NV 24
Dom Perignon 2013 40

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 £2 to support Sapling Foundation will be added to your bill.