

## 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) Isle of Wight tomato 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 £1 to support The Food Chain 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

Spring lamb 46  
Chop, braised belly, spiced sausage, wild garlic, asparagus

Bathurst Estate venison 38  
Maitake mushrooms, horseradish cream