

F A L L O W

Snacks

Corn ribs, lime (vg) 8
Fallow charcuterie 18
½ Dozen Carlingford oysters 29
Cheese and leeks croquetas (v) 7



Breads

Wildfarmed sourdough, butter (v) 5.5
Welsh rarebit flatbread, pickled shallot (v) 11
Isle of Wight tomato flatbread, goat's curd (v) 11

Three Course Set Lunch Menu

Small Plates

Mushroom parfait, shiitake, grey oyster (v)
Venison tartare, black garlic mayonnaise, sorrel, mustard
English carrot salad, curried dressing, carrot skin dukkah (v/vg)
Flamed mussels, bacon butter sauce, pickled lemon, parsley

Large Plates

Braised spring lamb, glazed carrots, parsley, lamb 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

Fries, kombu seasoning (vg) 7
Seasonal greens, confit garlic (v/vg) 7
Isle of Wight tomato salad (vg) 12
Pink fir potatoes (v/vg) 7
English asparagus, hazelnuts (v) 12

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 £1 to support The Food Chain will be added to your bill.