

## 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   Rolled 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 16  
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

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

## 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

Bathurst Estate venison 38  
Maitake mushrooms, horseradish cream

## SIDES 7

Fries, kombu seasoning (vg)   Isle of Wight tomato 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 The Food Chain will be added to your bill.