

# F A L L O W

## BRUNCH

### FALLOW GRANOLA (v) 12

NATURAL YOGHURT, LONDON HONEY, SEASONAL FRUITS

### SCRAMBLED FLUFFET EGGS (v) 12

SOURDOUGH, HOMEMADE SRIRACHA

### “NO AVO” ON SOURDOUGH (v/vg) 12

CRUSHED ENGLISH PEA, SMOKED CURDS, CORIANDER, WALNUT DUKKAH

### BLACK PUDDING BENEDICT 16/26

HONEY WAFFLE, BLACK PEPPER HOLLANDAISE, BACON, POACHED EGG

### STEAK AND EGGS 28

UK DAIRY COW, FRIED EGGS, BEEF FAT CHIMICHURRI

### SOUR CREAM FRIES (v) 7

HOLLANDAISE SAUCE

### HAYMARKET HASHBROWN (v) 7

WALNUT KETCHUP

### SIGNATURE CROISSANT ROLLS 16

### ROYALE WITH CHEESE

SAUSAGE, BACON, WALNUT KETCHUP, EGG

### SMOKED SALMON

WHIPPED BELLY, SPINACH, HOLLANDAISE, EGG

### GRILLED MUSHROOM (v)

PORTOBELLO, MUSHROOM PARFAIT, EGG, CHEESE

### WHEY CARAMEL(v)

SALTED CARAMEL, HAZELNUT PRALINE, MILK ICE CREAM

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 Fund will be added to your bill.

Filtered still or sparkling water is charged at £2 per person

## **Cocktails**

Mandarin Mimosa 16  
Mandarin juice, sparkling wine

Kir Royale 19  
Champagne, cassis

Fallow Bloody Mary 15  
Belvedere vodka, tomato, beetroot  
Fallow bloody mary mix

Red Snapper 14  
No.3, spiced tomato juice, Sriracha

Paloma 15  
Ocho tequila, Two Keys grapefruit, lime

## **No/Low Alcohol**

Lovage Tonic 9  
Lovage, aniseed, honey

Dragon Punch 9  
Dragonwell tea, apricot, mint stem, black pepper

## **Juices**

Rise and Shine	6
Apple	5.5
Orange	5.5
Virgin Mary	10

## **Coffee Cocktails**

Irish Coffee	10
Iced Tequila Coffee	12
Espresso Martini	17

## **Coffee**

Espresso	3/3.5
Americano	4
Cappuccino	4.5
Flat white	4.5
Macchiato	3.5/4
Cortado	4

## **Tea**

Assam Breakfast	4.5
Earl Grey	4.5
Dragon Well Green	6.5
Jasmine Pearls	5.5
Ali Shan Oolong	8.5
Chamomile	4.5
Lemongrass & Ginger	4.5