

# 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, lion's mane (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, charred pickled chilli pepper  
Market fish, confit leeks, celeriac, smoked fish velouté  
Dairy cow burger, bacon, cheese, shallot  
Hen of the wood burger, lettuce, cheese, shallot (v/vg)

### Dessert

Custard soft serve, British rhubarb, ginger crumble (v)  
Lemon sherbet ice cream (v)  
Chelsea tart, caramelised whey (v)  
British cheese, rye and English walnuts (8 supplement)

£42 per person

### Sides

Koffmann 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 £2 to support The Sapling Fund will be added to your bill.