

## 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

**½ Dozen Carlingford oysters** 29  
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



## 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

**Burrata** (v) 14  
Caramelised onion, crispy chilli dressing

**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

## UK EX-DAIRY COW

32 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

**Smoked cauliflower cheese, broccoli** (v) 8

## PLANT

**Hen of the wood burger** (v/vg) 18  
Crispy mushroom, cheese, burger sauce, shallot, brioche bun

**Confit celeriac** (v) 20  
Black truffle purée, lemon butter, celeriac crumb

## SEA

**Smoked cod's head** 28  
Fallow Sriracha sauce, leek oil

**Monkfish tikka masala** 42  
Tikka sauce, bhel puri, trimchi ketchup

## 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

## SIDES 7

**Koffmann fries, kombu** (vg) 7 **Isle of Wight tomato salad** (v/vg) 12 **Pink fir potatoes** (v/vg) 7 **Seasonal greens, garlic** (v/vg) 7

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