

BREADS

Rye sourdough (v/vg) 5.5
Longman's butter

Nduja & goat's curd 11
Fennel & almond honey, grilled focaccia

Smoked aubergine (v) 11
Black garlic, truffle, grilled focaccia

SNACKS

Corn ribs (vg) 8
Crispy corn, kombu seasoning

½ Dozen Carlingford oysters 29
Pickled shallot, lemon, Fallow Sriracha

Fallow charcuterie 18
Home made charcuterie, pickled onion, cornichons

Smoked beef ribs 13
Glazed dairy cow baby back ribs

Cheese & leek croquetas (v) 7
Confit onion, mature cheddar sauce

PLANT

Roasted whey cauliflower (v/vg) 26
Verjus ketchup, mushroom and truffle dressing

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

F A L L O W



SMALL PLATES

Mushroom parfait (v) 18
Smoked shiitake, home grown lion's mane, grilled bread

Burrata (v) 14
Caramelised onion, crispy chilli dressing

Cornish monkfish crudo 16
Cucumber, almond, tiger's milk dressing

Venison tartar 14
Red pepper, black garlic, spiced tomato potato crisp

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

SEA

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

Flamed mussels 20
Bacon butter sauce, pickled lemon, parsley

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

SIDES

Koffmann fries, kombu (vg) 7 Isle of Wight tomato salad (v/vg) 12 BBQ broccoli, peanuts (v/vg) 10 Pink fir potatoes (v/vg) 7 English kale, garlic (v/vg) 7

COCKTAILS

Rhubarb and custard spritz 15
No.3 gin, rhubarb, yogurt, vanilla

Oyster shell martini 16
Belvedere vodka, Noilly Prat, jalapeño

NON ALCOHOLIC

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

Lovage tonic 9
Lovage, aniseed, honey, verjus

UK EX-DAIRY COW

32 day dry aged
Served with charred pickled chilli pepper
beef fat chimichurri

Rump 28

Sirloin 38

Ribeye on the bone 11.5/100g

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

Spring lamb 46
Chop, braised belly, spiced sausage, chard

Bathurst Estate venison 38
Maitake mushroom, horseradish cream

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.