

## NON ALCOHOLIC

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

Lovage tonic 9  
Lovage, aniseed, honey

## SNACKS

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

Corn ribs (v/vg) 8  
Crispy corn, kombu seasoning

1/2 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



## 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 Dairy cow fillet 42 Whole rotisserie chicken 65

All served with roast potatoes, Yorkshire pudding, glazed carrots, buttered swede, 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

## COCKTAILS

Strawberry & cream 16  
No. 3 gin, Brachetto, strawberry & vanilla cordial  
sparkling wine

White miso & butter 17  
Aberfeldy 12, white miso butter, manzanilla  
sherry

## 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

## LAND

Dairy cow burger 19  
Aged dairy cow, bacon, shallot, cheese, brioche bun

Fallow burger 24  
Aged dairy cow, bacon, short rib,  
shallot, cheese, brioche bun

## SIDES 7

Koffmann fries, kombu (vg) 7 Isle of Wight tomato salad (v/vg) 12 Pink fir potatoes (v/vg) 7 English kale, 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.