

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

Rye sourdough, Longman's butter (v) 5.5
'Nduja & goat's curd, grilled focaccia 11
Smoked aubergine, grilled focaccia (v) 11

Three Course Set Lunch Menu

Small Plates

Mushroom parfait, shiitake, lion's mane (v)
Venison tartare, red pepper, black garlic, endive
English carrot salad, curried dressing, carrot skin dukkah (v/vg)
Cornish monkfish crudo, cucumber, almond, tiger's milk dressing

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)
Strawberry and elderflower Eton mess (v)
Chelsea tart, caramelised whey (v)
British cheese, rye and English walnuts (8 supplement)

£42 per person

Sides

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

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.