## Non Alcoholic

Dragon punch 10
Dragonwell tea, apricot, mint stem, black pepper

Lovage tonic 10 Lovage, aniseed, honey

# FALLOW



### 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, pickled onion, cornichons

Smoked beef ribs 13 Glazed dairy cow baby back ribs

# 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

# 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 sea bream 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

#### 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 & broccoli cheese (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

Halibut 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, cheese

#### 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  $f_2$  per person. A discretionary service charge of 15% and  $f_2$  to support The Sapling Fund will be added to your bill.