

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 miso aubergine (v/vg) 20
Pickled onion, BBQ aubergine puree, mushroom 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 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

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 Hispi cabbage, peanuts (v/vg) 8 Pink fir potatoes (v/vg) 7 Bobby beans, mustard (v/vg) 7

COCKTAILS

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

Oyster shell martini 16
Belvedere vodka, Noilly Prat, jalapeño

LAND

All served with charred pepper, beef fat chimichurri

Bathurst Estate venison haunch 30

UK dairy cow Fillet 42

Ribeye or Sirloin on the bone 12/100g
Please ask your server for daily availability



Crispy old spot Pig's head 56
Spiced apple ketchup, cider and onion gravy

English Pekin duck 65
Confit leg, Jerusalem artichoke, Kalibos cabbage, blackberry

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

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.

NON ALCOHOLIC

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

Lovage tonic 10
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, pickled onion, 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 12/100g

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 & 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

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, cheese

SIDES 7

Koffmann fries, kombu (vg) 7 Isle of Wight tomato salad (v/vg) 12 Pink fir potatoes (v/vg) 7 Bobby beans, mustard (v/vg) 7

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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

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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

F A L L O W

SIGNATURE

Strawberry & cream 16

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

White miso & butter 17

Aberfeldy 12, white miso butter, manzanilla sherry King's ginger, suze

Jasmine & peach 15

Ocho tequila, Muyu Jasmine, peach liqueur, grapefruit kombu salt

Cherry aperitivo 15

Sipello, ruby port, discarded cascara cherry & star anise cordial

St. James's 75 18

Hennessy VS cognac, pickled raspberry, lemon Ruinart brut champagne

NO ALCOHOL

Dragon punch 10

Dragonwell tea, apricot, mint stem black pepper

Midsummer berry 10

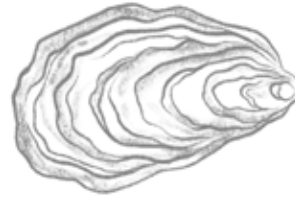
Everleaf forest, Feragaia, strawberry & vanilla sparkling cabernet

Lovage tonic 10

Lovage, aniseed, honey

Esher sour 10

Feragaia, hibiscus, beetroot, lemon, egg white



FALLOW CLASSIC

Frozen margarita 14

Ocho tequila, triple sec, lime

Rhubarb and custard spritz 15

No. 3 gin, rhubarb, yoghurt, vanilla

Oyster shell martini 16

Belvedere vodka, Noilly Prat, jalapeño

Apple sour 16

H by Hine, apple cordial, egg white

Mandarin mimosa 16

Mandarin juice, red & green mandarin sparkling wine

Heddon Street highball 16

Aberfeldy 12 whisky, apricot mint stem, soda

Fallow bloody mary 15

Belvedere vodka

Fallow bloody mary mix

Espresso martini 17

Belvedere vodka, Borghetti panela, nutmeg

Irish coffee 10

Teeling whiskey, coffee, panela, double cream

CHAMPAGNE

	125 ml
Ruinart, Brut, Reims NV	19
Ruinart, Rose, Reims NV	24
Dom Perignon, Epernay 2013	40

SHERRY

	75 ml
Palo Cortado Peninsula Solera, Lustau	9
Amontillado, Mar 7	12

G&T

	50 ml
No. 3	15
Warners Raspberry	15
Booth's Finest Cask Aged	16
Hepple	16
Oxley Cold Distilled	16

An additional £1.50 will be charged for mixers

BEER & CIDER

	2/3 pint	pint
Sharp's Offshore Pilsner	7	
Atlantic Pale Ale	7	
Aspall Cider	7	
Guinness		8

LOW ALCOHOL

	330ml
Big Drop 0.5% Reef Point Lager	6
Big Drop 0.5% Paradiso I.P.A.	6

Ask your server for our full selection of Cigars. Full spirit list available in our wine list. All spirits served in 50ml measures. Filtered still and sparkling water is charged at £2 per person. Please let us know if you have any allergies or intolerances. A discretionary service charge of 15% and £2 to support The Sapling Fund will be added to your bill.

SIGNATURE CROISSANT ROLLS

Royale with cheese 16
Sausage, bacon, walnut ketchup, egg

Smoked salmon 16
Whipped belly, spinach, hollandaise, egg

Grilled Mushroom (v) 16
Portbello, mushroom parfait, egg, cheese

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Longman's butter

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Crispy corn, kombu seasoning

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SIDES

Koffmann fries, kombu (vg) 7 Isle of Wight tomato salad (v/vg) 12 Haymarket hashbrown (v) 7 Bobby beans, mustard (v/vg) 7

COCKTAILS

Fallow bloody mary 15
Belvedere vodka, Fallow bloody mary mix

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

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

Mandarin mimosa 16
Mandarin juice, sparkling wine

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