

## 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.