

# 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 sea bream crudo, cucumber, almond, tiger's milk dressing

### Large Plates

Roast lamb leg, summer vegetables, salsa verde  
Confit duck leg, pearl barley, blackberry  
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

Fig leaf soft serve, summer berries fruit compote, fig leaf oil (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  
Bobby beans, mustard (v/vg) 7  
Isle of Wight tomato salad (vg) 12  
Pink fir potatoes (v/vg) 7  
BBQ Hispi cabbage, peanuts (v/vg) 8

### 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.