

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

Potato waffle (v) 9
Montgomery cheese sauce, fried quail egg
Bloody Mary ketchup

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 cabbage (v) 20
Black garlic, smoked chestnut, miso butter

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
Esme salad, fermented red pepper, spicy tomato crisp

Heritage carrot salad (v/vg) 14
Lime yogurt, candied walnuts, curried carrot dressing

SEA

Smoked cod's head 28
Fallow Sriracha sauce, leek oil

Flamed mussels 20
Bacon butter sauce, pickled lemon, parsley

Stonebass, Goan curry 42
Lime pickled yogurt, Samphire pakora

SIDES

Koffmann fries, kombu (vg) 7 Isle of Wight tomato salad (vg) 12 BBQ purple sprouting broccoli, peanuts (v) 8
Pomme Anna, truffle mayo (v) 10 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

Mandarin mimosa 16
Mandarin juice, sparkling wine

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 £1 to support The Country Food Trust will be added to your bill.