

F A L L O W

BRUNCH

FALLOW GRANOLA (v) 12

NATURAL YOGHURT, LONDON HONEY, SEASONAL FRUITS

SCRAMBLED EGGS (v) 12

BRIOCHE, HOMEMADE SRIRACHA + SMOKED SALMON 9

WILD MUSHROOMS ON BRIOCHE (v/vg) 16

PICKLED ONION KETCHUP, HOLLANDAISE, POACHED EGG

BLACK PUDDING BENEDICT 16/26

HONEY WAFFLE, BLACK PEPPER HOLLANDAISE, BACON, POACHED EGG

STEAK AND EGGS 28

UK DAIRY COW, FRIED EGGS, BEEF FAT CHIMICHURRI

SOUR CREAM KOFFMANN FRIES (v) 8

HOLLANDAISE SAUCE

HAYMARKET HASHBROWN (v) 7

WALNUT KETCHUP

SIGNATURE CROISSANT ROLLS 16

ROYALE WITH CHEESE

SAUSAGE, BACON, WALNUT KETCHUP, EGG

SMOKED SALMON

SALMON BELLY, SPINACH, HOLLANDAISE, EGG

MUSHROOM (v)

HEN OF THE WOODS, CHEESE, FRIED EGG

CROISSANT FRENCH TOAST(v)

CARAMEL, WHIPPED CREAM

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

Filtered still or sparkling water is charged at £2 per person

COCKTAILS

Mandarin Mimosa 16
Mandarin juice, sparkling wine

Kir Royale 19
Champagne, cassis

Fallow Bloody Mary 15
Belvedere vodka, tomato, beetroot
Fallow bloody mary mix

Red Snapper 14
No.3, spiced tomato juice, Sriracha

Paloma 15
Ocho tequila, Two Keys grapefruit, lime

NO/LOW ALCOHOL

Lovage Tonic 10
Lovage, aniseed, honey

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

JUICES

Rise and Shine	6
Apple	5.5
Orange	5.5
Virgin Mary	10

COFFEE COCKTAILS

Irish Coffee	10
Iced Tequila Coffee	12
Espresso Martini	17

COFFEE

Espresso	3/3.5
Americano	4
Cappuccino	4.5
Flat white	4.5
Macchiato	3.5/4
Cortado	4

TEA

Assam Breakfast	4.5
Earl Grey	4.5
Dragon Well Green	6.5
Jasmine Pearls	5.5
Ali Shan Oolong	8.5
Chamomile	4.5
Lemongrass & Ginger	4.5