

F A L L O W

Snacks

Corn ribs, lime (vg) 8
Fallow charcuterie 18
½ Dozen Carlingford oysters 29



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, Esme salad, fermented red pepper, spicy tomato crisp
Burrata, caramelised onion, crispy chilli dressing (v)
Cornish sea bream crudo, cucumber, almond, tiger's milk dressing
Heritage carrot salad, lime yogurt, candied walnuts, curried carrot dressing (v/vg)

Large Plates

Roast lamb leg, seasonal vegetables, salsa verde
Confit duck leg, pearl barley, spiced blackberry, almond
Flamed mussels, Fallow Sriracha butter, pickled lemon
Dairy cow burger, bacon, cheese, shallot
Hen of the wood burger, lettuce, cheese, shallot (v/vg)

Dessert

Sweet corn, brown butter soft serve, corn flakes crunch, smoked caramel (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
Pomme Anna, truffle mayo (v) 10
BBQ purple sprouting broccoli, peanuts (v) 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 £1 to support The Country Food Trust will be added to your bill.