

F A L L O W

Snacks

Corn ribs, lime (vg) 8
Fallow charcuterie 18
Smoked beef ribs 13
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 Lunch Menu

42 per person

Small Plates

Chicken liver parfait, mulled wine, almonds
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 yoghurt, candied walnuts, curried carrot dressing (v/vg)
Duck ragu sloppy Joe, candied smoked bacon

Large Plates

Bavette steak, Fallow's tallow, kombu ketchup
Confit duck leg, beer pickled onions, sarladaise potato
Flamed mussels, bacon butter sauce, pickled lemon
Dairy cow burger, bacon, cheese, shallot
Hen of the wood burger, lettuce, cheese, shallot (v/vg)

From the wood fire spit

Duroc pork belly, kimchi hispi, homemade oyster sauce

Dessert

Delica pumpkin crème brûlée
Chelsea tart, caramelised whey (v)
British cheese, rye, English walnuts (8 supplement)
Sweet corn, brown butter soft serve, smoked caramel (v)

Sides

Koffmann fries, kombu seasoning (vg) 7
Bobby beans, mustard (v/vg) 7
Isle of Wight tomato salad (vg) 12
Pommes Anna, truffle mayo (v) 10
BBQ purple sprouting broccoli, peanuts (v/vg) 8

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.