

## 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 yoghurt, candied walnuts, curried carrot dressing

Currywurst sausage 14  
Burnt onion yoghurt, crispy shallots

## SEA

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

Flamed mussels 20  
Bacon butter sauce, pickled lemon, parsley

Scallops, Goan curry 42  
Lime pickled yoghurt, samphire pakora

## SIDES

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

Pommes Anna, truffle mayo (v) 10 Buttered sprouts, smoked chestnut (v/vg) 7

Please let us know if you have any allergies or intolerances. 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.

## 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