

F A L L O W

SIGNATURE

Strawberry & cream 16

No. 3 gin, Brachetto, strawberry & vanilla cordial sparkling wine

White miso & butter 17

Aberfeldy 12, white miso butter, manzanilla sherry King's ginger, suze

Jasmine & peach 15

Ocho tequila, Muyu Jasmine, peach liqueur, grapefruit kombu salt

Paddington 17

H by Hine, Khoosh bitter aperitif, Buffalo trace hazelnut, King's ginger, London honey

St. James's 75 18

Hennessy VS cognac, pickled raspberry, lemon Ruinart brut champagne

NO ALCOHOL

Dragon punch 10

Dragonwell tea, apricot, mint stem black pepper

Midsummer berry 10

Everleaf forest, Feragaia, strawberry & vanilla sparkling cabernet

Lovage tonic 10

Lovage, aniseed, honey

Esher sour 10

Feragaia, hibiscus, beetroot, lemon, egg white



FALLOW CLASSIC

Frozen margarita 14

Ocho tequila, triple sec, lime

Rhubarb and custard spritz 15

No. 3 gin, rhubarb, yoghurt, vanilla

Oyster shell martini 16

Belvedere vodka, Noilly Prat, jalapeño

Apple sour 16

H by Hine, apple cordial, egg white

Mandarin mimosa 16

Mandarin juice, red & green mandarin sparkling wine

Heddon Street highball 16

Aberfeldy 12 whisky, apricot mint stem, soda

Fallow bloody mary 15

Belvedere vodka

Fallow bloody mary mix

Espresso martini 17

Belvedere vodka, Borghetti panela, nutmeg

Irish coffee 10

Teeling whiskey, coffee, panela, double cream

SPARKLING

	125 ml
Ruinart, Brut, Reims NV	19
Pommery, Rose, NV	20
Dom Perignon, Epernay 2013	40

SHERRY

	75 ml
Palo Cortado Peninsula Solera, Lustau	9
Amontillado, Mar 7	12

G&T

	50 ml
No. 3	15
Warners Raspberry	15
Booth's Finest Cask Aged	16
Hepple	16
Oxley Cold Distilled	16

An additional £1.50 will be charged for mixers

BEER & CIDER

	2/3 pint	pint
Sharp's Offshore Pilsner	7	
Atlantic Pale Ale	7	
Aspall Cider	7	
Guinness		8

LOW ALCOHOL

	330ml
Big Drop 0.5% Reef Point Lager	6
Big Drop 0.5% Paradiso I.P.A.	6

Ask your server for our full selection of Cigars. Full spirit list available in our wine list. All spirits served in 50ml measures. Filtered still and sparkling water is charged at £2 per person. Please let us know if you have any allergies or intolerances. A discretionary service charge of 15% and £1 to support The Country Food Trust will be added to your bill