

## NON ALCOHOLIC

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

Midsummer berry 10  
Everleaf forest, Feragaia, strawberry & vanilla  
sparkling cabernet

## SNACKS

Rye sourdough (v/vg) 5.5  
Longman's butter

Corn ribs (v/vg) 8  
Crispy corn, kombu seasoning

1/2 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

# F A L L O W



## UK EX-DAIRY COW

Served with charred pickled chilli pepper beef fat chimichurri

Ribeye or Sirloin on the bone 12/100g  
Please ask your server for daily availability

Bathurst Estate venison haunch 30

## SUNDAY ROASTS

Dairy cow rump 32 Rolled pork belly 32 Braised venison shoulder 32

Maitake mushroom (v/vg) 32 Whole rotisserie chicken 65

All served with roast potatoes, Yorkshire pudding, glazed parsnips, spiced red cabbage, greens and gravy

## PLANT

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

## SEA

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

Scallops, Goan curry 42  
Lime pickled yoghurt, samphire pakora

## LAND

Dairy cow burger 19  
Aged dairy cow, bacon, shallot, cheese, brioche bun

Fallow burger 24  
Aged dairy cow, bacon, short rib,  
shallot, cheese

## SIDES

Koffmann fries, kombu (vg) 7 Isle of Wight tomato salad (v/vg) 12 Smoked cauliflower & broccoli cheese (v) 9  
Pommes Anna, truffle mayo (v) 10 Buttered sprouts, smoked chestnut (v/vg) 7

Please let us know if you have any allergies or intolerance. 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 £2 to support Streetsmart will be added to your bill.

## COCKTAILS

Strawberry & cream 16  
Broker's gin, Brachetto, strawberry & vanilla  
cordial  
sparkling wine

Paddington 17  
H by Hine, Hazelnut, Khoosh bitter aperitif

## 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