# FALLOW

#### 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
Buttered sprouts, smoked chestnut (v/vg) 7
Isle of Wight tomato salad (vg) 12
Pommes Anna, truffle mayo (v) 10
BBQ purple sprouting broccoli, peanuts (v/vg) 8