

BREADS

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

Duck liver parfait 11.5
Mulled wine gel, almonds, grilled focaccia

Smoked mackerel pâté 11.5
Pickled lemon, fresh horseradish, grilled focaccia

SNACKS

Corn ribs (vg) 8.5
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 14
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) 21
Black garlic, smoked chestnut, miso butter
English Winter truffle supplement 10

Buttered sprouts, smoked chestnut (v/vg) 7 English endive, Stilton, walnut, pear salad (v/vg) 9 Pommes Anna, truffle mayo (v) 10
Roasted pumpkin, goat's curd, hazelnuts (v/vg) 10 Koffmann fries, kombu (vg) 7

F A L L O W



SMALL PLATES

Mushroom parfait (v) 18
Smoked shiitake, home grown lion's mane, grilled bread
English Winter truffle supplement 10

Burrata (v) 14.5
Caramelised onion, crispy chilli dressing

Potted shrimp & crab crumpet 24
Spiced butter, apple salad

Venison tartar 16
Esme salad, fermented red pepper, spicy tomato crisp

Heritage carrot salad (v/vg) 14
Lime yoghurt, candied walnuts, curried carrot dressing

SEA

Smoked cod's head 29
Fallow Sriracha sauce, leek oil

Flamed mussels 20
Bacon butter sauce, pickled lemon, parsley

Stonebass, Goan curry 40
Lime pickled yoghurt, samphire pakora

SIDES

Buttered sprouts, smoked chestnut (v/vg) 7 English endive, Stilton, walnut, pear salad (v/vg) 9 Pommes Anna, truffle mayo (v) 10
Roasted pumpkin, goat's curd, hazelnuts (v/vg) 10 Koffmann fries, kombu (vg) 7

COCKTAILS

Rhubarb and custard spritz 15
Broker's gin, rhubarb, yoghurt, vanilla

Oyster shell martini 17
Belvedere vodka, Noilly Prat, jalapeño

Mandarin mimosa 17
Mandarin juice, sparkling wine

LAND

All steaks served with Brandy butter, horseradish, red wine jus

UK dairy cow Fillet 42

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



Barnsley lamb chop 38
Crispy lamb tongue, green olive tapenade

Crispy old spot pig's head 59
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

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 £2 to support Streetsmart will be added to your bill.