

F A L L O W

Snacks

Corn ribs, lime (vg) 8.5
Fallow charcuterie 18
Smoked beef ribs 14
½ Dozen Carlingford oysters 29



Breads

Rye sourdough, Longman's butter (v) 5.5
Duck liver parfait, grilled focaccia 11.5
Smoked mackerel pâté, grilled focaccia 11.5

Three Course Set 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)
Heritage carrot salad, lime yoghurt, candied walnuts, curried carrot dressing (v/vg)
Duck ragu sloppy Joe, candied smoked bacon
Potted shrimp & crab crumpet, spiced butter, apple salad

Large Plates

Bavette steak, Fallow's tallow, kombu ketchup
Confit duck leg, beer pickled onions, sarladaise potato
Flamed mussels, Sriracha 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
British cheese, rye, English walnuts (supplement 8)
Chelsea tart, caramelised whey, milk ice cream (v)
Sweet corn, brown butter soft serve, smoked caramel (v)

Sides

Koffmann fries, kombu seasoning (vg) 7
Buttered Hispi cabbage (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

Please let us know if you have any allergies or intolerances. All dishes are served to share in the centre of the table. A discretionary service charge of 15% will be added to your bill.