

## BREADS

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

Duck liver parfait 11.5  
Spiced plum 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 smoked ham terrine 12  
Apple ketchup, 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

# F A L L O W



## SMALL PLATES

Mushroom parfait (v) 18  
Smoked shiitake, home grown lion's mane, grilled bread

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

Hispi, XO, sesame (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 Fallow's tallow  
kombu ketchup, 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 62  
Spiced apple ketchup, cider and onion gravy

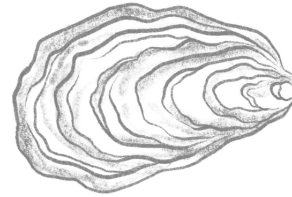
Balthurst Estate venison 50  
Parsnip, pickled pear, shoulder hot pot

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% will be added to your bill.

# F A L L O W



## SIGNATURE

### White miso & butter 16

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

### Cherry aperitivo 16

Sipello, port, discarded cascara vermouth  
cherry & star anise cordial

### Paddington 17

Hennessy VS Cognac, Khoosh bitter aperitif  
Buffalo Trace, hazelnut, King's Ginger, London Honey

### Apricot & Mint 16

Mint Ocho, Lune d'Abriocot, apricot & mint verjus  
grapefruit, agave

### St. James's 75 18

Hennessy VS Cognac, pickled raspberry, lemon  
Ruinart brut champagne

## NO ALCOHOL

### Dragon punch 11

Dragonwell tea, apricot, mint stem  
black pepper

### Midsummer berry 11

Everleaf forest, Feragaia, strawberry & vanilla  
sparkling cabernet

### Lovage tonic 11

Lovage, aniseed, honey

### Esher sour 11

Feragaia, hibiscus, beetroot, lemon, egg white

## FALLOW CLASSIC

### Frozen margarita 14

Ocho tequila, triple sec, lime

### Rhubarb and custard spritz 15

Broker's gin, rhubarb, yoghurt, vanilla

### Oyster shell martini 17

Belvedere vodka, Noilly Prat, jalapeño

### Apple sour 16

Hennessy VS Cognac, apple cordial, egg white

### Mandarin mimosa 17

Mandarin juice, sparkling wine

### Chéri 16

Buffalo Trace, beetroot, verjus, feragaia  
soda, chocolate bitters, islay float

### Fallow Bloody Mary 15

Belvedere vodka  
Fallow Bloody Mary mix

### Espresso martini 19

Belvedere vodka, Borghetti panela, nutmeg

### Irish coffee 10

Paddy's Irish whiskey, coffee, panela, double cream

## SPARKLING

	125 ml
Ruinart, Brut, Reims NV	20
Pommery, Rose, NV	22

## SHERRY

	100 ml
Palo Cortado Peninsula Solera, Lustau	10
Amontillado, Mar 7	13

## G&T

	50 ml
Broker's London Dry	16
Warners Raspberry	16
Booth's Finest Cask Aged	17
Hepple	17
Oxley Cold Distilled	17

An additional £1.50 will be charged for mixers

## BEER & CIDER

	2/3 pint	pint
Sharp's Offshore Pilsner	8	
Atlantic Pale Ale	8	
Aspall Cider	8	
Guinness		9
<b>Low Alcohol</b>	330ml	
Big Drop 0.5% Reef Point Lager	7	
Big Drop 0.5% Paradiso I.P.A.	7	

Ask your server for our full selection of Cigars. Full spirit list available in our wine list. All spirits served in 50ml measures.

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