

BREADS

Rye sourdough (v/vg) 5.5

Longman's butter

Duck liver parfait 11.5

Spiced plum gel, almonds, grilled focaccia

SNACKS

Corn ribs (vg) 8.5

Crispy corn, kombu seasoning

½ Dozen Carlingford oysters 29

Pickled shallot, lemon, Fallow Sriracha

English coppa 12

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

Tandoori cauliflower (v/vg) 20

Yoghurt, hazelnut, Kashmiri 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

Crapaudine beetroot (v/vg) 14

Char-grilled radicchio, tahini, horseradish

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 Crispy potatoes, smoked dressing (v) 10

Tender stem broccoli, 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



English Iberico pork 42

Char siu glaze, king oyster mushroom, sesame

Bathurst Estate Venison 50

Parsnip, pickled pear, shoulder hot pot

Crispy old spot pig's head 65

Spiced apple ketchup, cider and onion gravy

Dairy cow burger 19

Aged dairy cow, bacon, shallot, cheese

Fallow burger 22

Aged dairy cow, bacon, blue cheese caramelized onion, sour cream crisps

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 £1 to support the UN Women UK will be added to your bill.

FALLOW



SIGNATURE

White miso & butter 16
Eminente Ambar Claro, white miso butter
manzanilla sherry, Figleaf liqueur, Suze

Cherry aperitivo 16
Sipello, port, discarded cascara vermouth
cherry & star anise cordial

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

SHERRY

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

SPARKLING

Ruinart, Brut, Reims NV 12.5 ml 20
Pommery, Rose, NV 22

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

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

G&T

Broker's London Dry 50 ml 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

Sharp's Offshore Pilsner 8
Atlantic Pale Ale 8
Aspall Cider 8
Guinness 9
330ml

LOW ALCOHOL

Big Drop 0.5% Reef Point Lager 7
Big Drop 0.5% Paradiso I.P.A. 7