

## NON ALCOHOLIC

### Dragon punch 11

Dragonwell tea, apricot, mint stem, black pepper

### Midsummer berry 11

Everleaf forest, Feragaia, strawberry & vanilla sparkling cabernet

## SNACKS

### Rye sourdough (v/vg) 5.5

Longman's butter

### Corn ribs (v/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

# F A L L O W



## UK Ex-DAIRY COW

All steaks served with Fallow's tallow kombu ketchup, red wine jus

### Fillet 42

### Ribeye or Sirloin on the bone 12/100g

Please ask your server for daily availability

## SUNDAY ROASTS

### Dairy cow rump 32 Pork belly 32 Chicken breast 32 Maitake mushroom (v/vg) 32

All served with roast potatoes, Yorkshire pudding, glazed parsnips, spiced red cabbage, greens and gravy

### Smoked cauliflower & broccoli cheese (v) 10

## PLANT

### Hen of the wood burger (v/vg) 18

Crispy mushroom, cheese, burger sauce, shallot

### Tandoori cauliflower (v) 20

Yoghurt, hazelnut, Kashmiri butter

## SEA

### Smoked cod's head 29

Fallow Sriracha sauce, leek oil

### Stonebass, Goan curry 40

Lime pickled yoghurt, samphire pakora

## SIDES

Koffmann fries, kombu (vg) 7 English endive, Stilton, walnut, pear salad (v/vg) 9 Tender stem broccoli, hazelnuts (vg) 10 Roasted potatoes (v) 10

## COCKTAILS

### Cherry aperitivo 16

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

### Paddington 17

H by Hine, Hazelnut, Khoosh bitter aperitif Buffalo Trace, King's ginger, London honey

## 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) 14

Char-grilled radicchio, tahini, horseradish

## LAND

### Dairy cow burger 19

Aged dairy cow, bacon, shallot, cheese

### Fallow burger 24

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

### English Iberico pork 42

Char siu glaze, king oyster mushroom, sesame

Please let us know if you have any allergies or intolerance. 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.

# 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

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black pepper

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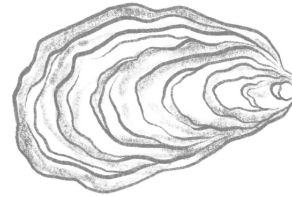
Everleaf forest, Feragaia, strawberry & vanilla  
sparkling cabernet

### 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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