

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

1/2 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/vg) 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 Crispy potatoes, smoked dressing (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/vg) 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.