

BREADS

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

Wildfarmed focaccia (v) 11.5

Sheep's ricotta, wild garlic pesto, hazelnuts

Wildfarmed focaccia 11.5

Spicy pork Sobrassada, mascarpone

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

Market fish, Goan curry MP

Lime pickled yoghurt, samphire pakora

SIDES

Hispi, spicy chorizo, sesame 7 Isle of Wight tomato salad (v/vg) 10 Crispy potatoes, smoked dressing (v) 10

Tender stem broccoli, hazelnuts (v/vg) 10 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



Sandy Black 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.