

# F A L L O W

## Snacks

Corn ribs, lime (vg) 8.5  
Smoked beef ribs 14  
½ Dozen Carlingford oysters 29



## Bread

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

## Wildfarmed Focaccia

Sheep's ricotta, wild garlic pesto, hazelnut (v) 11.5  
Spicy pork Sobrassada, mascapone 11.5

## Three Course Set Menu

42 per person

## Small Plates

Mushroom parfait, smoked shiitake, home grown lion's mane, grilled bread  
Venison tartare, Esme salad, fermented red pepper, spicy tomato crisp  
Burrata, caramelised onion, crispy chilli dressing (v)  
Crapaudine beetroot, char-grilled radicchio, tahini, horseradish (v/vg)  
Potted shrimp & crab crumpet, spiced butter, apple salad (supplement 10)

## Large Plates

Bavette steak, Fallow's tallow, kombu ketchup  
Confit duck leg, beer pickled onions, sarladaise potato  
Flamed mussels, Sriracha sauce, pickled lemon  
Dairy cow burger, bacon, cheese, shallot  
Hen of the wood burger, lettuce, cheese, shallot (v/vg)

## Dessert

Mandarin cake, yoghurt cream, lemon balm (v)  
British cheese, rye, English walnuts (supplement 8)  
Chelsea tart, caramelised whey, milk ice cream (v)  
Sweet corn, brown butter soft serve, smoked caramel (v)

## Sides

Fries, kombu seasoning (vg) 7  
Hispi cabbage, chorizo, sesame 7  
Isle of Wight tomato salad (v/vg) 10  
Crispy potatoes, smoked dressing (v) 10  
Tenderstem broccoli, hazelnuts (v/vg) 10

Please let us know if you have any allergies or intolerances. All dishes are served to share in the centre of the table. A discretionary service charge of 15% and £1 to support the UN Women UK will be added to your bill.