

F A L L O W

BRUNCH

FALLOW GRANOLA (v) 12

NATURAL YOGHURT, LONDON HONEY, SEASONAL FRUITS

SCRAMBLED EGGS (v) 12

TOAST, HOMEMADE SRIRACHA + SMOKED SALMON 9

WILD MUSHROOMS ON TOAST (v/vg) 16

WILD GARLIC PESTO, ASPARAGUS, POACHED EGG

BLACK PUDDING BENEDICT 16/26

HONEY WAFFLE, BLACK PEPPER HOLLANDAISE, BACON, POACHED EGG

STEAK & EGGS 28

UK DAIRY COW, FRIED EGGS, FALLOW'S TALLOW, KOMBU KETCHUP

SOUR CREAM FRIES (v) 8

HOLLANDAISE SAUCE

HAYMARKET HASHBROWN (v) 7

WALNUT KETCHUP

SIGNATURE CROISSANT ROLLS

ROYALE WITH CHEESE 16

SAUSAGE, BACON, WALNUT KETCHUP, FRIED EGG

LE CROQUE 16

HOMEMADE HAM, BÉCHAMEL SAUCE, ONION, FRIED EGG

CRISPY MUSHROOM (v) 16

HEN OF THE WOODS, CHEESE, FRIED EGG

SMOKED SALMON 16

CRÈME FRAÎCHE, SPINACH, HOLLANDAISE, FRIED EGG

BLUEBERRY CAKE 12

WHIPPED LEMON YOGHURT, POPPY SEED CRUMBLE

Please let us know if you have any allergies or intolerance. All dishes are served to share in the centre of the table. A discretionary service charge of 15% will be added to your bill.

COCKTAILS

Mandarin mimosa 17
Mandarin juice, sparkling wine

Kir royale 19
Champagne, cassis

Fallow Bloody Mary 15
Belvedere vodka, tomato, beetroot
Fallow Bloody Mary mix

Red snapper 14
Broker's gin, spiced tomato juice, sriracha

Paloma 15
Ocho tequila, Two Keys grapefruit, lime

NO/LOW ALCOHOL

Midsummer berry 11
Everleaf, Feragaia, strawberry & vanilla, sparkling Cabernet

Dragon punch 11
Dragonwell tea, apricot, mint stem, black pepper

JUICES

Rise & shine	7
Apple	6
Orange	6
Virgin Mary	10

COFFEE

Espresso	3.5/4
Americano	4
Cappuccino	5
Flat white	5
Macchiato	4/4.5
Cortado	4

COFFEE COCKTAILS

Irish coffee	10
Iced tequila coffee	12
Espresso martini	17

TEA

Assam breakfast	5.5
Earl grey	5.5
Dragonwell green	7
Jasmine Pearls	5.5
Ali Shan Oolong	8.5
Chamomile	5.5
Lemongrass & ginger	5.5