## BREAD

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

#### WILDFARMED FOCACCIA

Sheep's ricotta (v) 11.5 Wild garlic pesto, hazelnuts

Spicy pork Sobrasada 11.5 Mascarpone

## SNACKS

Corn ribs (vg) 8.5 Crispy corn, kombu seasoning

1/2 Dozen Carlingford oysters 29
Pickled shallot, lemon, Fallow sriracha

Pork pie 12 Walnut ketchup

Smoked beef ribs 14 Glazed dairy cow baby back ribs

Potato waffle (v) 9 Montgomery cheese sauce, fried quail egg Bloody Mary ketchup

Ex breeder duck pancake 12 Crispy leg, smoked BBQ 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

# FALLOW



## SMALL PLATES

Mushroom parfait (v) 18 Smoked shiitake, home grown lion's mane, grilled bread

> Burrata (v) 14.5 Caramelised onion, crispy chilli dressing

> British octopus crumpet 24 Spiced butter, apple salad

UK dairy beef tartare & oyster 16 Oyster mayo, sesame dressing, shiso

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

## COCKTAILS

Rhubarb & 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 sauce

UK dairy cow fillet 42

Ribeye on the bone 12/100g Please ask your server for daily availability



Sandy Black pork 42 Char siu glaze, king oyster mushroom, sesame

Crispy old spot pig's head 59 Spiced apple ketchup, cider & onion gravy

Fallow burger 24
Aged dairy cow, bacon, blue cheese caramelized onion, sour cream crisps

Dairy cow burger 19 Aged dairy cow, bacon, shallot, cheese

#### Sides

Hispi cabbage, chorizo, sesame 7 Isle of Wight tomato salad (v/vg) 10 Pink fir potatoes, smoked dressing (v) 10

English asparagus, hazelnuts (v/vg) 12 Fries, kombu seasoning (vg) 7

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  $f_2$  per person. A discretionary service charge of 15% and  $f_1$  to support Action Against Hunger UK will be added to your bill.