

## 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 (vg) 9

Crispy corn, kombu seasoning

### ½ Dozen Carlingford oysters 30

Pickled shallot, lemon, Fallow sriracha

### Ex breeder duck pancake 12

Crispy duck, smoked BBQ ketchup

### Smoked beef ribs 15

Glazed dairy cow baby back ribs

### Hand raised pork pie 13

Walnut ketchup

## PLANT

### Confit smoked cabbage (v) 21

Miso butter, pickled walnut, chestnut  
(Black truffle supplement 12)

### Hen of the wood burger (v/vg) 18

Crispy mushroom, cheese, burger sauce

# F A L L O W



## LARGE STEAK

### Ex dairy cow ribeye 12/100g

Please ask your server for daily availability

served with walnut harissa, pickled pepper, red wine sauce

## SUNDAY ROASTS

### Dairy cow rump 32 Dairy cow sirloin 36

### Braised venison 32 Maitake mushroom (v/vg) 32

All served with roast potatoes, Yorkshire pudding, braised red  
cabbage parsnips, greens & gravy

### Smoked cauliflower & broccoli cheese (v) 12

## SEA

### Smoked cod's head 29

Fallow sriracha sauce

### Spiced market fish MP

Roasted onion, pink peppercorn sauce

## SIDES

Fries, kombu seasoning (vg) 7 Pear, walnut, blue cheese salad (v/vg) 10 Smoked leeks, vinaigrette (v/vg) 7 Beef fat mash potato 10

## COCKTAILS

### Tallow Bloody Mary 15

Belvedere vodka, beef-fat  
Fallow Bloody Mary mix

### Paddington 17

Hennessy VS Cognac, Buffalo Trace Whiskey  
Khoosh bitter aperitif, hazelnut, ginger  
London Honey, camomile

## SMALL PLATES

### Mushroom parfait (v) 18

Smoked shiitake, home grown lion's mane, grilled bread  
(Black truffle supplement 12)

### Burrata (v) 14.5

Caramelised onion, crispy chilli dressing

### UK dairy beef tartare & oyster 16

Oyster mayo, sesame dressing, shiso

### Crown prince pumpkin (v) 16

Pumpkin hummus, cranberries, fennel, sesame

### Potted shrimp & crab crumpet 24

Spiced butter, apple & fennel salad

## LAND

### Creedy carver Duck breast 50

celeriac pressing, pickled blackberry

### Dairy cow burger 19

Cheese, onion, pickle, lettuce

### Black & blue burger 24

Blue cheese, black garlic mayo bacon, pickle

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% will be added to your bill.