

BREAD

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

WILDFARMED FOCACCIA

Whipped cod's roe 11.5
Cured mackerel, pickled lemon, fennel
Piggy toast 11
Smoked bacon jam, pork scratchings

SNACKS

Corn ribs (vg) 9
Crispy corn, kombu seasoning
½ Dozen Carlingford oysters 30
Pickled shallot, lemon, Fallow sriracha
Smoked beef ribs 15
Glazed dairy cow baby back ribs
Potato waffle (v) 10
Cheese sauce, quail egg, Bloody Mary ketchup
Hand raised pork pie 11
Walnut ketchup

PLANT

Tandoori cauliflower (v/vg) 24
Yoghurt, almond, Kashmiri butter
Confit potato (v) 24
Welsh rarebit, brown sauce, pickled onion
(Black truffle supplement 12)
Hen of the wood burger (v/vg) 18
Crispy mushroom, cheese, burger sauce

F A L L O W



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

SEA

Smoked cod's head 29
Fallow sriracha sauce
Flamed mussels 22
Bacon butter sauce, pickled lemon, parsley
Spiced market fish MP
Roasted onion, pink peppercorn sauce

SIDES

Garlic & miso butter cabbage (v/vg) 9 Pear, walnut, blue cheese salad (v/vg) 10 Beef fat mash potato 10
Roasted leeks Caesar, croutons 9 Fries, kombu seasoning (vg) 7

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 walnut harissa
pickled pepper, red wine sauce
Venison haunch 42
UK dairy ribeye 12.5/100g
Hereford wing rib 16.5/100g



Sladesdown duck 44
Confit duck leg, celeriac boulangère, blackberry
Sweet & sour pig's head 59
Old spot pork, pak choi, white cabbage
Dairy cow burger 19
Cheese, onion, pickle, lettuce
Fallow "WHOPPER" 24
Bacon, tomato, cheese, onion, lettuce

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% will be added to your bill.